PRODUCT-SPECIFICATION__01035/e



This specification describes articles of the material group

Biofilm

Material description:

ArtNo.	Description	Colour	Film width (mm)	Thickness (µm)	Core dia- meter (mm)	Running meter
16327	Heat sealing film naturesse peelable	transparent, printed	185	65	76	250
16327.M	Heat sealing film naturesse peelable	transparent, printed	185	65	76	20

Material / composition

Biofilm 65 my (Cellulose film, Adhesive/printing, seal-peel layer with high barrier)

Sealing side wrapped inwards

Storage

Storage temperature: 15-25°C Relative humidity: 40-65%

Storage time: max. 6 months

Storage conditions keep away from direct sunlight

Purpose of use

Types of food to be in contact with the material:

- ⋈ aqueous
- \boxtimes dry
- \boxtimes acid
- ⋈ slightly greasy

Types of food which should **NOT** come into contact with the material:

☑ Pure fat and oil, butter, marinated and products in oil, greasy sauces (e.g. mayonnaise)

PRODUCT-SPECIFICATION__01035/e



Applications:

- ☑ Sealing range 100-120 ° C, depending on sealing time, mold pressure and tray
- ⊠ Heating to 60°C up to 2h
- □ Long-term storage at room temperature or below
- Store foil in the temperature and humidity to be processed for 48h before processing

Declaration of compliance

These articles meet the following regulations and are suitable for direct contact with food:

- ☑ **Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food
- ⊠ Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food and
- ☑ **Regulation (EU) No 10/2011** on plastic materials and articles intended to come into contact with food. And subsequent amendments until the date of the test report.
- ☑ Directive 94/62/EC on packaging and packaging waste
- ☑ SR 817.023.21 The Swiss Ordinance on Materials and Articles in Contact with Food

Overall migration

Tested under the following conditions (test report SQTS 2018L07940):

Simulant	Test	Time	Temperature
☑ A : Ethanol 10 % (v/v)	OML	10d	40°C
□ B: Acetic acid 3 % (v/v)	OML	10d	40°C
□ D2: Vegetable oil	OML	10d	40°C
	SML	10d	40°C

The global migration values with the aqueous simulants are below the limit of 10 mg/dm 2 and 60 mg/kg. For D2 the OML values with correction factor X/3 are below the limit of 10 mg/dm² and 60 mg/kg.

Specific migration

Compliance with the regulations cited above is based, on the one hand, on the information provided by our suppliers and on the other hand on our own migration tests, which we commissioned in order to validate the plausibility (SQTS 2018L07940). Based on both the subcontractor's documents and own results, compliance with the specific migration can be confirmed.

PRODUCT-SPECIFICATION__01035/e



Calculation basis

⊠ Ratio of food contact surface area to volume used to establish the compliance of the material or article: 6 dm²/kg

Heavy metals

No increased heavy metal values (lead, cadmium, chromium, mercury) were detected in the packaging. The sum of the measured elements is below the limit of 100 mg/kg according to the ChemRRV as well as the directive 94/62/EC.

Production location: Germany

Certificates: according to DIN EN 13432, certificate no. (in process)

Customs duty number: 3920.6200

Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

Created by: STOL Date: 26.03.2018 Released by: MEI
Andreas Meier (Head of Purchasing)

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This information is based on our current level of know-how and knowledge. Specifications

can be adjusted at any time without advance warning.