

This specification describes articles of the material group

PLA – Poly-lactic acid

Material description:

PLA forms through the production of lactic acid from glucose from fermentation. Then a polymerization is added to the resulting lactic acid in the second step. The glucose is obtained here by the grinding and subsequent saccharification from plants which contain starch. Production of PLA in the USA (NatureWorks® Polymer PLA).

PLA can be processed in similar plants as PE: injection moulding, deep-draw, sheet blowing. PLA consists of 100 percent renewable raw materials, has a high stiffness factor, is moisture and grease resistant and has a high gloss. The material is transparent, printable, biodegradable, food-safe but not heat resistant.

	<p>Drinking cups Article no 13308</p>
	<p>Vending cups Article no 5013</p>
	<p>Sauce cups / lids Article no 10048, 10049, 10050 / 10536</p>

Material/composition

Material: Poly-lactic acid

Packing / storage

Storage temperature: room temperature, protect against sun exposure
Storage humidity: dry

These informations are based on our current knowledge and understanding. Specifications may be adjusted at any time, without prior notice.

Biological degradability: the products are completely biodegradable

Certificate no: DIN EN 13432
Certificate No 7P0305

Customs duty number: 3924.1000
3923.9000

Reclamation: Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

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Declaration of conformity

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

EU-Regulation 1935/2004/EC on materials and articles intended to come into contact with food with possible amendments.

EU-Regulation 10/2011/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments.

EU- Regulation 2023/2006/EC on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.

Purpose of use

- these articles are suitable for single-use.
- suitable for aqueous, acidic, alcoholic and fatty foods.
- heat resistance up to 40°C.

Following tests were carried out on the basis of EU Regulation 10/2011/EC relating to plastic materials and EU Directive 94/62/EC on packaging and packaging waste:

Global migration sauce cups/lids

Tested under the following conditions (test report 2015L12295):

- 10 days by 40°C in 3% acetic acid
- 10 days by 40°C in 50% ethanol
- 10 days by 40°C in 95% ethanol
- 10 days by 40°C in olive oil

The overall migration limits have not exceeded the value of 10mg/dm².

Global migration drinking cups

Tested under the following conditions (test report 2015L59412):

- 2 hours by 40°C in 3% acetic acid
- 2 hours by 40°C in 95% ethanol

The overall migration limits have not exceeded the value of 10mg/dm².

Specific migration

No substances with a specific migration limit are used.

The calculations are based on the assumption that 1 kg of food comes into contact with 6 dm² of the packaging material.

Heavy metals: lead, cadmium, mercury and chromium is below the legal limit.

The limit value of 100 mg/kg is not exceeded.

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