

This specification describes articles of the material group

PLA - Poly-lactic acid

Material description:

PLA is generated through the production of lactic acid from glucose from fermentation. In the second step a polymerization is added to the resulting lactic acid. The glucose is obtained by the grinding and subsequent saccharification from plants which contain starch.

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, bio-degradable, food-save, but not heat resistant.

Product description

Picture	Descrip- tion	ArtNo.	Calibration	Nominal capacity (dl)	Brim capacity (dl)	Diameter (mm)
	Spirits cup PLA 3cl transparent	3172		0.3	0.4	45
	Spirits cup PLA, 3cl with fill marks, naturesse	FM3172	0.3	0.3	0.4	45
	Cup PLA clear 2dl D 76 mm	N391	-	2	2.30	76
	Drinking Cup PLA, 2dl, calib.	N146	2	2	2.85	76
	PLA Clear Cup 2/2.5dl	2822	-	2/2.5	2.85	76

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Picture	Descrip- tion	ArtNo.	Calibration	Nominal capacity (dl)	Brim capacity (dl)	Diameter (mm)
Pluzes de l'	SLIM cup PLA Clear 2dl (0.9mm)	13756	-	2/2.5	2.85	76
-	Drinking Cup PLA, 2.5dl, calib.	N254	2.5	2.5	3.25	76
	Drinking Cup PLA, 2.5dl, calib.	N197	2.5	2.5	3.25	76
	Beer Cup PLA, 3dl calibrated	15447	3	3	4.60	96
-	Drinking Cup PLA, 3dl, calib.	N147	3	3	4.15	96
	Drinking Cup PLA, 3dl, calib.	2823	3	3	4.15	96
	Drinking Cup PLA, 4dl, calib.	2824	4	4	5.15	96
	Drinking Cup PLA, 4dl, calib.	2825	5	5	6.15	96
-	PLA Clear Cup 5dl slim (1.2mm)	N335	-	5	k.A.	96

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Picture	Description	ArtNo.
	Dessert cup	10051
	Diamond bowl	2757
	Clear cup	2749, 10176
	Souffle cup 60ml	15746
	Souffle cup 90ml	15747
	Food container 120ml	N373
	Food container 240ml	16404
	Food container 350ml	16405
	Food container 500ml	16406
	Food Container 750ml	19498

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Picture	Description	ArtNo.
	Dessert cup, clear, PLA 145ml, Ø76 x 61mm, naturesse	19475
	Dessert cup, clear, PLA 260ml, Ø96 x 63mm, naturesse	19476
	Dessert cup, clear, PLA 430ml, Ø96 x 107mm, naturesse	19477
	Dessert cup, clear, PLA 500ml, Ø121 x 77mm, naturesse	19478
	Lid w. recess for wrapper, PLA Ø76mm, for Art. 19475	19479
	Lid w. recess for wrapper, PLA Ø96mm, for Art. 19476, 19477	19480
	Lid w. recess for wrapper, PLA Ø121mm, for Art. 19478	19481
	Lid for food container suitable for 16404, 6405, 16406	16403
	Lid flat with hole suitable for 2823, 2824, 2825	2826
	Lid flat without hole suitable for 2823, 2824, 2825	16601

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Picture	Description	ArtNo.
	Lid flat without hole	N374
	Push&Click lid suitable for 15746, 15747	15745
	Lid flat with cross hole suitable for 2825	2828
	Lid dome with hole suitable for 2749, 2823, 2824, 2825	2827
	Lid dome without hole suitable for 2749, 2823, 2824, 2825	N544
	Lid for diamond bowl	2758
	Lid flat without hole suitable for 15746, 15747, N373	17111
	PLA lid with hinged opening Ø96mm, for cold drinking cups	19772
	PLA lid with drinking spout Ø96mm, for cold drinking cups	19773

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Material / composition

PLA Poly-lactic acid

Storage

Storage temperature: ambient Relative humidity: dry

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

Applications:

NOT suitable applications:

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
- ⊠ Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food
- ☑ Directive 94/62/EC on packaging and packaging waste

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Overall migration drinking cup

Tested under the following conditions (SQTS 2017L60490):

Simulant	Time	Temperature
☑ B: Acetic acid 3 % (v/v)	2 h	40°C
	2 h	40°C

The global migration values are below the limit of 10 mg/dm² and 60 mg/kg.

Overall migration remaining articles

Tested under the following conditions (SQTS 2018L05784):

Simulant	Time	Temperature
☑ B: Acetic acid 3 % (v/v)	3 d	40°C
□ D2: Vegetable oil	3 d	40°C
☑ Alternative simulant Ethanol 95 % (v/v)	3 d	40°C

The global migration values 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, who do not disclose all ingredients to us due to secrecy, and on the other hand on our own migration tests, which we commissioned in order to validate the plausibility Based on both the subcontractor's documents and own results, compliance with the specific migration can be confirmed.

Dual-use additives

☑ The following dual-use additives may be included in the material:

Lactic Acid E270

Calculation basis

 \boxtimes ratio of food contact surface area to volume used to establish the compliance of the material or article: 6 dm² / kg



Production location: Taiwan

Biological degradability: the products are completely biodegradable

Certificates: DIN EN 13432

Certificate no 7P0305 Certificate no 7P0306

Customs duty number: 3923.1000

3924.1000

Reclamation

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

Created by: STOL Released by: MEI Date: 17.04.2019 Andreas Meier (He

Andreas Meier (Head of Purchasing)

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