



## Customer Product Specification



Product Description	63mm Greenflap Flapper Cap with Induction Heat Seal, Black (United Caps)
MPS Product Code	B1-063GF-04IHS

Product Photograph	Product Details			
	Manufacturer	United Caps		
	Supplier	United Caps		
	Neck / Thread Size	63mm	Weight (nominal)	12g
	<b>Materials Information</b>			
	Please refer to the manufacturer specification			
	<b>Packaging</b>			
	Product is packed into lined cardboard boxes			
	Box Qty	700	Pallet size	1000mm x 1200mm
	<b>Standard Pallet Specification Information</b>			
	Pallet Height	2.1m	Pallet Quantity	17,500
Boxes on Pallet	25			
<b>Approved</b>				
Signed	 Nicole Charlton	Date	29/11/2021	

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<b>DESCRIPTION</b>	
<b>Item</b>	<b>BF0630LBK002L01</b>
<b>Item description</b>	63 GREENFLAP Dispensing Cap 63 mm PBH
<b>Product Application</b>	Dry food herbs &spices
<b>Contact Condition</b>	OM2: based on EU Reg N°10/2011 annexe V, table 3.

<b>TECHNICAL SPECIFICATIONS</b>			
Plan Number	09 S 94 NC 19-10C		
Torque Application (Inch Lb.)	18,00		
Net weight	9,20 +- 10% (without liner)		
Packaging	Palette One Way 1000 x 1200 FUMIGATED		
Units per box	700 PCE	Units per pallet	21000 PCE
Contact Surface (mm <sup>2</sup> )	4.240,00	Total Surface (mm <sup>2</sup> )	18.550,00

<b>POSSIBLE COMPONENTS (OTHERS ON DEMAND)</b>	
Resin	RPPHHZ7 - PP Homo NU
MasterBatch	BK01A - Masterbatch BLACK PE
Liner	II611B072002
Recycle Use	No

<b>STORAGE</b>	
Conditions	Store the products in their original packaging in a clean, temperate, odour free and dry place. Temperature between 5 and 35°C. Humidity between 45 and 75%.
Before use	Store the products in a temperate place (15-30°C) for 24 hours before use on packing line. The customer is responsible to check the compatibility of the caps and the process parameters.
Guarantee limit	12 months after delivery for products without induction liner. 6 months after delivery for products with an induction liner.

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### LEGISLATION

Origin	<p>The referred item is produced by UNITED CAPS in the European Union or UNITED CAPS Dinnington in the United Kingdom ( for precision, please refer to documentation header and labels). We give evidence that the product has been produced according to the current manufacturing specifications and has been checked and released according to our internal methods of quality control.</p> <p>We confirm that the referred item is produced in compliance with :</p> <p>European regulation N°10/2011 and its subsequent amendments                  European regulation (EC) N°2023/2006 and its subsequent amendments                  European regulation (EC) N°1935/2004 and its subsequent amendments.</p> <p>According to the most up to date supplier information the above regulations also applies to our raw materials. (i.e. resin, masterbatch, additives, liners...). The raw materials do not contain any biocidal substance nor any active/intelligent material (Regulation (EC) No 450/2009), and we do not add these type of substances during our production process.</p> <p>The above statements are based on our present knowledge, the information provided by our suppliers and/or test results.</p> <p>The suitability for food contact of the finished product is assessed through overall migration tests, which conditions depend on the nature of the food and the contact conditions between the packaging product and the food. It is our customer's responsibility to check the compatibility of both the article and packed food, and especially to check if the flavor and odor of the food is not tainted in any way.</p> <p>The intended general storage conditions when put in contact with food is long term at ambient temperature. Therefore, it is under the responsibility of the customer to ensure the conformity remains in case of any specific treatment applied.</p> <p>The compliance to specific regulations outside the European food contact legislation is the responsibility of the customer.</p>
Food	<p>We confirm that the referred item is compliant to the EU directive 94/62/EC and subsequent amendments.</p>
Environment	<p>We confirm that the referred item is compliant to the EU directive 94/62/EC and subsequent amendments.</p>

RESTRICTION & DUAL USE for plastic components. If needed, please refer to the specific CoC for the other possible components. WCC: Worst Case Calculation for 1 kg Food, with real contact and total surfaces mentioned above.							
Components type	Components	% Use	SML Ref/CAS	SML Qty (ppm)	SML legal limit (mg/kg)	Dual Use Ref/CAS	Status WCC for 1 kg food
Masterbatch	BK01A	1,00	2082-79-3 / FCM 433	48,00	6,00		< legal SML
Resin	RPEHH27	99,00	7429-90-5	50,00	1,00		< legal SML
Resin	RPEHH27	99,00				67254-73-3 / E471	< legal SML
Resin	RPEHH27	99,00				1592-23-0 / FCM 106	< legal SML

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**FOOD CONTACT INFORMATION HIS SEAL FOR PET (1<sup>st</sup> FOOD CONTACT)**
**Substances with restrictions**

Ref #	Chemical Name	SML Limit
16990	Ethylene Glycol	30mg/kg
24910	Terephthalic Acid	7.5mg/kg
35760	Antimony Trioxide	0.04mg/kg
19150	Iso-phthalic Acid	5mg/kg

See testing data below coming from the supplier of the heat seal:

	Simulant B 3% Acetic Acid	Simulant C 20% EtOH	Simulant D 95% ethanol	Simulant D2 Olive Oil
OXIL	10 mg/dm <sup>2</sup>	4h reflux	4h reflux	2h 175°C
SML EG-DEG	30 mg/kg	Compliant	Compliant	Compliant
SML Terephthalic Acid	7.5 mg/kg food		Compliant	Compliant
SML Antimony Acid	0.04 mg/kg food	Compliant		
SML Iso-phthalic Acid	5 mg/kg food		Compliant	

The heat seal contains additives which are also food additives and flavouring (Dual Use Additives), based on the provisions of Article 11 (3) of Regulation (EU) No 10/2011 as proprietary substances. These are present at less than 1% of minimum limits allowed in food identified in Regulation (EU) No 1333/2008 as amended and calculated total w/w percentage content less than 1% of any SML.

**Overall migration**

This product was tested by an accredited laboratory for compliance with overall migration limits of 10 mg/dm<sup>2</sup> under EC/10/2011, using simulants A - 10% v/v ethanol 10 days @ 40°C, Simulant B - 3% w/v acetic acid 10 days @ 40°C, and Simulant D2 - Olive oil 10 days @ 40°C.

Method Replicates	EN 1186-5 Migration into 3% Acetic Acid 10 days, 40°C	EN 1186-5 Migration into 10% Ethanol 10 days, 40°C	EN 1186-4 Migration into Olive Oil 10 days, 40°C
Mean Result	< 3,0 mg/dm <sup>2</sup>	< 3,0 mg/dm <sup>2</sup>	< 3,0 mg/dm <sup>2</sup>

Overall migration limit is 10mg/dm<sup>2</sup> contact area

The relationship of the surface area in contact with the food product to the food volume by which the conformity of the food articles of daily use made from plastic are determined is 6dm<sup>2</sup> to 1kg.

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This document was prepared electronically and is valid without signature.

Wouter VANDECAPPELLE

Quality manager

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