

This specification describes articles of the material group




PLA – Polylactic 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, bio-degradable, food-save but not heat resistant.

Product description

Picture	Description	Article number
	Champagne glass PLA, 2-comp. calibration mark, 1dl	15717
	Wine glass PLA, 2-comp. calibration mark, 1dl	15718
	IceCream Spoon PLA 98mm trans. naturesse embossing	16561

PRODUCT-SPECIFICATION__01134/e

DECLARATION OF COMPLIANCE



Material / composition

PLA (Polylactic 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
- acid
- alcoholic <20%

Applications:

- Short-term contact
- Temperature resistant up to 40°C
- Single-use

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

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Overall migration

Tested under the following conditions (test report SQTS 2017L19465)

Simulant	Test	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	OML	2h	40°C
<input checked="" type="checkbox"/> C : Ethanol 20 % (v/v)	OML	2h	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.

No substances with a specific migration limit are observed.

Calculation basis

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

Production site: China

Bio-degradability: The products are completely bio-degradable

Customs duty number: 3924.1000

Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

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