


Item Code Producer	PA13495	
Type	Round baking mould composed by a bottom and a side wall	
Base ø size	134 mm +/- 2 mm	
Height	95 mm +/- 2 mm	
Weight	7 gr +/- 5%	
Volume	1.418 ml	

TECHNICAL DATA

Processing temperature range	Use at temperatures between -18 and 220 ° C
Ecological information	The paper used are in compliance with EN 13430 for material recycling

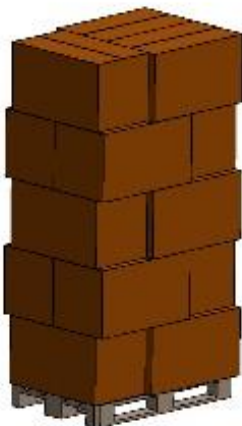
Side wall

Composition	Natur paper produced with pure virgin fibre. Perforation
Grammage	95 gsm +/- 5%
Glue	Water based adhesive for paper lamination
Print	Gold and Brown print; ink suitable for food packaging

Bottom

Composition	Realized by gluing two pieces of paper. Paper produced with pure virgin fibre. Perforation Internal side: smooth natural paper. External side: waved brown paper.
Grammage	70+60 gsm +/- 5%
Glue	Water based adhesive for paper lamination
Print	No

PACKAGING

Packaging	Boxes on pallet	
Pieces per sleeve	167	
Sleeves per box	9	
Pieces per box	1.500	
Weight of the full box	12 Kg	
Box sizes	766 x 436 x 443 h mm	
Box volume	0,15 m ³	
Boxes per pallet	15	
Pieces per pallet	22.500	
Pallet composition	3 boxes x 5 layers	
Pallet size	120 x 87x 234 h cm	
Box label	Indications of item code and dimensions, production number, quantity, production date, operator.	
Store condition	Store in a cool and dry place, away from direct sun, light and heat.	

Approvals	Ecopack is in conformity with: CE 1935/2004 Regulation concerning migration, labelling and traceability of materials and articles intended to come into contact with food. CE 2023/2006 Regulation concerning the good manufacturing practice for materials and articles intended to come into contact with food. DM 21/03/1973, Chapter. IV and following updating and amendments. DPR 777/82 and following updating and amendments. BRC Global Standard for Packaging and Packaging Materials Issue 5 UNI EN ISO 9001:2015 Quality Management System Kosher Certification FSC (Ecopack Licence Number: FSC-C129853; Certificate Code: BV-COC-129853)	
	Approved	Signature
	Quality Department – Irene Martorana	