

Packed meat tray II

Reusable nestable trays



field of application	Designed for packed meat: Not designed for unpacked fresh or frozen meat Individually wrapped larger primal cuts. Layer packed small cut items. Multi wrapped small and medium sized primal cut items. Tray packed smaller primal cuts or portioned meat. Modified atmosphere packed primal cuts or retail ready trays. Vacuum packed items.
storage conditions	On dolly's interstackable with foldable packed meat trays and lid. suitable for cold store until - 20°C. Maximum temperature is day temperature without artificial heating. not suitable for additional production processes as pasteurization or sterilization with artificial heating above > 30°C
transport conditions	manual transport with dolly pull handle Wrapping to avoid tumbling. Wrapping and/or strapping for normal road transport
materials	
composition	Poly Propylene - PP virgin material Bail arm: polyamide, 50% glass fiber
additives	Colour, UV stabiliser.
others	Adhesive barcode/RFID label: polyester film
features	
identification	Tracking & Tracing Barcode GS1 (EAN) 128, incl. unique serial number – human readable as Global Returnable Asset Identifier (GRAI) RFID tag – UHF inlay 860-960 MHz Linear barcode can be read by standard equipment 2D barcode can be read by adapted equipment
handling	Front opening for easy access to the product
testing	
material/ product design	mass, dimensions and stacking height
barcodes	GS1 Nederland, Amsterdam, Netherlands
cleaning process	Tested by accredited laboratory
RFID	functionality
dolly wrappings	single vertical band
regulations	Euro Pool System® complies in all terms with:
food contact approval/ traceability	EU Commission Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food, and its amendments up to and including (EC) no 2019/1338 of 8 August 2019. Regulation (EC) No 1935/2004 of the European Parliament and of the Council, on materials and articles intended to come into contact with food.
Chemicals	Regulation (EC) No 1907/2006, concerning the registration, evaluation, authorisation and restriction of chemicals (REACH)
hygiene	Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food, and its amendments up to and including (EC) No 282/2008 of 27 March 2008
Environment	EU Commission Directive 94/62/EC, on packaging and packaging waste. EU Standards: EN 13427:2004 – requirements. EN 13695-1:2000 – heavy metals below maximum permitted levels for components EN 13428:2004 – prevention by source reduction EN 13429:2004 – product reuse EN 13430:2004 – recovery by material recycling EN 13431:2004 – recovery in the form of energy USA: CONEG 1989 – reduction of toxics in Packaging Law (heavy metals)
quality	ISO 9001:2015 – quality management system, certified by Veritas
stacking compatibility	IC-RTI guideline (Int. Council for Returnable Transport Items) – nominal dimensions RTI.
other	More specific information on the regulatory aspects is available in the relevant Food Approval /Hygiene or Environmental Declarations which can be obtained from your local Euro Pool System office.
customs	EU, declaration 1207/2001, preferential origin status, can be obtained from your local Euro Pool System office.
disclaimer	The information and statements herein are believed to be reliable, but are not to be construed as warranty or re-presentation for which we assume legal responsibility. Users should undertake sufficient verification and testing to determine the suitability for their own purpose of any products or information referred to herein. No warranty for fitness to a particular purpose is made. Euro Pool System containers are registered trade models. Nothing here-in is to be taken as permission or recommendation for any infringement of the rights owned by Euro Pool System®.

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