

Packed meat tray I

Reusable folding trays



field of application	Designed for packed 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. Not designed for unpacked fresh or frozen meat
storage conditions	Suitable for cold store. Temperature range: - 20 °C to 40 °C No folding of frozen trays (under 0 °C) to avoid damage. Wrapping to avoid tumbling. Folded when empty.
transport conditions	Normal
materials	
composition	Container: High Density Polyethylene - HDPE virgin material
additives	Colour, UV stabiliser.
others	Embedded barcode label
features	Tracking & Tracing
Identification	Barcode GS1 (EAN) 128, incl. unique serial number – human readable as Global Returnable Asset Identifier (GRAI) Linear barcode can be read by standard equipment 2D barcode can be read by adapted equipment
handling	Front and side opening for easy access to the product.
testing	
material/ product design barcodes	mass, dimensions, stacking height, environmental stress cracking, quick compression test, weather resistance and recycling
cleaning process	GS1 Nederland, Amsterdam, Netherlands Silliker Laboratories International (accredited by Sterlab) Veritas
pallet wrappings	open winding transparent Pallet stretch film LLDPE (linear low density polyethylene) 20mu, or correspondingly & pallet barcode label, or
new packaging	closed winding transparent Pallet stretch film LLDPE, 20 mu & top sheet LDPE & barcode label
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 9001:2008 – certification 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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PO Box 1887
NL-2280 DW Rijswijk
The Netherlands
www.europoolsystem.com

