



Product Technical Data Sheet



SKU Code: 3286

Product Category: Aluminium Foils and Container

Single Information

Aluminium



Recyclable



Recycled



Case Information

Length: mm

See below

Length: mm

593

Width: mm

See below

Width: mm

388

Height: mm

See below

Height: mm

476

Volume: cc

See below

Volume: m³

0.109519984

Weight: g

14.7

Weight: kg

8.9

Thickness

See below

Case Qty:

560



Max Temp °C
300



Oven Safe



Microwave Safe



Suitable For Cold Food



Suitable For Hot Food



Freezer Safe

Min Temp °C
-40

Additional Information



Perforated

No



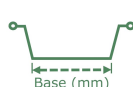
Top out (mm)

227x177



Top in (mm)

212x163



Base (mm)

195x145



Height (mm)

33



Capacity (cc)

910



Gauge (microns)

68



Accepts Lids

Yes

Suitable for direct food contact. Intended for use in a chilled, frozen or ambient environment. Can be used for barbeque purposes. The melting point of aluminium is approximately 650 deg C.

The storage of strongly acidic or strongly salted foodstuffs with the pH level below 4 or above 9 in contact with uncoated aluminium should be avoided. A packaging test must always be carried out by the food manufacturer in order to determine the exact shelf life and functionality.

Sustainability Information: Current material shares up to *52% recycled, 48% virgin. Aluminium foil is 100% and endlessly recyclable, losing none of its inherent properties during the recycling process as its structure is not damaged. Aluminium is widely recycled.

*Aluminium is safe to use in microwaves manufactured after 1983. Instructions for use are available at www.alufoil.org/about-alufoil/reference-library/aluminium-foil-and-microwave-ovens.html
Full product testing should always be carried out by the customer.

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Additional Information Continued

All packaging materials, and packaging raw materials intended for food use will meet the requirements of the Acts, Regulations and Orders applicable within the United Kingdom relating to the goods supplied, including but not necessarily limited to the following:

The Materials and Articles in Contact with Food (England) Regulations 2012

The Food Safety Act 1990 and all relevant Regulations and their amendments.

The Food and Environment Protection Act 1985 and relevant Regulations and their amendments.

Regulation EC No.1935/2004 - Meets the limits set for concentrations of "Heavy metals" which is below 100ppm. Testing is carried out by our suppliers. In addition, testing on finished products is undertaken on a 2 year basis.

EU regulation No. 10/2011 as amended by EU regulation 2020/1245 and EU Regulation 2023/1442.

The Plastic Materials and Articles in Contact with Food Regulations (England) (Amendment) Regulations 2011

COMMISSION REGULATION (EU) 2022/1616 on recycled plastic materials and articles intended to come into contact with foods, and repealing Regulation (EC) No 282/2008

1895/2005/EC Epoxy derivatives for food contact

Packaging (Essential Requirements) Regulations 2015

General Product Safety Regulations 2005

Regulation (EN) 602 Aluminium and aluminium alloys. Wrought products. Chemical composition of semi-finished products used for the fabrication of articles for use in contact with foodstuffs.

Regulation (EN) 573-3:2009 Aluminium and aluminium alloys. Chemical composition and form of wrought products. Chemical composition and form of products.

Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Resolution CM/Res (2013)9 on metals and alloys used in food contact materials and articles.

REACH legislation – packaging does not contain SVHC's.

Regulation (EC) 94/62 and its amendment 2004/12/EC Packaging and Packaging Waste

The Packaging and Consumables Commodities Act Decree (NL, 2022)

Disclaimer:

This Declaration of Compliance describes the status of the product(s) specified under General Product Information. The user of the product (or downstream user, if applicable) is responsible for ensuring that the finished food package complies with applicable migration limits in the food itself under actual conditions of use. Furthermore, the food packer is responsible for verifying possible interactions of the product(s) or its components with the foodstuffs (e.g. modification of odour, taste, consistency, migration etc.) which are to be checked prior to use and in function of the end-uses.