






This specification describes articles of the material group

PLA – Poly-lactic 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.

	<p>Straight straws, white article no N573</p>
	<p>Straight straws, green article no N574</p>
	<p>Straight straws, black article no N575</p>
	<p>Straight straws, red article no 15001</p>
	<p>Straight straws, white article no 16397</p>

This information is based on our current level of know-how and knowledge. Specifications can be adjusted at any time without advance warning.

	Straight straws, green, ind. wrapped article no 16232
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Material / composition

PLA (Poly-lactic 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
- dairy beverages
- alcoholic

Applications:

- Short-term contact (according to migration test 2h)
- 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.
- 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 2016L22088):

Simulant	Test	Time	Temperature
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	OML	2h	40°C
<input checked="" type="checkbox"/> D1: Ethanol 50 % (v/v)	OML/SML	2h	40°C

The global migration values are below the limit of 10 mg/dm² and 60 mg/kg.

Specific migration

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: 1 piece / 0.2 kg food.

Heavy metals

No increased heavy metal values (lead, cadmium, chromium, mercury) were detected in the packaging. The sum of the measured elements is below the limit of 100 mg/kg according to the ChemRRV as well as the directive 94/62/EC.

Production location: Spain

Bio-degradability: The products are completely bio-degradable

Certificates: tested according to DIN EN 13432, certificate no. 7P0616

Customs duty number: 3924.1000

Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

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Pacovis AG
 Grabenmattenstrasse 19
 CH-5608 Stetten

Tel. +41 (0)56 485 93 93
 Fax. +41 (0)56 485 93 00
www.pacovis.ch

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