PRODUCT DATA SHEET

		Paperstra	aw smoo	othie Ø8x2	10mm stripe	red-white		3703	421
			BASIC	INFORMATI	ON				
	and a second	Article no	3703421			7			
	É -	Description	Paperstraw	smoothie				ntity cartons	Height m incl pall
le de la companya de	and a second	Size	Ø8x210mm					tns /Layer	
la de la caractería de la c		Color/Design	stripe red-w			_		tns/low pall	1.14
		Product group		-carrier, straws			36	cnts/pall	2.13
7		Material Origin Conutry	paper China					Akt	nm
			PRO					am	um
					perstraw smoothie				
				CKING INFO	RMATION				
Pc		Inner pa	ick mm	Carton size mm		Weight kg		Codes	· · · · · · · · · · · · · · · · · · ·
/pack	250	Length		Length	400	Net weight	9.00	Barcode innerpack	734016200616
k/carton	20	width	ļ	Width	400	Out ctn weight	1.00	Barcode outercarton	1734016200616
	5000	height		Height	330	Gross weight	10.00	HS-code	482369900
/carton									
carton			SUIT	ABLE FOR	0.0528				
s/carton 1 Dri	nks	2 Cereals, p				4 Fruit, v	-	5 Fat:	s, oil
		2 Cereals, p			FOOD TYPE	4 Fruit, v 4.01	/egetable 4.04	5 Fats	s, oil
1 Dri	nks 1.04		astry, cake		FOOD TYPE	4.01	4.04	5 Fate	s, oil
	nks 1.04 oduct, egg	7 Milk p	astry, cake		FOOD TYPE		4.04	5 Fat	s, oil
1 Dri	nks 1.04 oduct, egg 6.04	7 Milk p 7.01	astry, cake		FOOD TYPE	4.01	4.04	5 Fat	s, oil
1 Dri	nks 1.04 oduct, egg	7 Milk p	astry, cake		FOOD TYPE	4.01	4.04	5 Fat:	s, oil
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1 Dri	nks 1.04 oduct, egg 6.04 6.05**	7 Milk p 7.01 7.02	roduct 7.04	ABLE FOR	FOOD TYPE te, sugar, confect E CONDITION	4.01	4.04 ous product	5 Fat:	s, oil
1 Dri 6 Animal pro	nks 1.04 004uct, egg 6.04 6.05**	7 Milk p 7.01 7.02 7.03	roduct 7.04	ABLE FOR 3 Chocola	FOOD TYPE te, sugar, confect E CONDITION	4.01	4.04 ous product		
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1 Dri 6 Animal pro Use teme Tim st Items pecific migrat Pentachi Extractat Transfer of	nks 1.04 1.04 6.04 6.05** prature re Substance ion of Primary orophenol (PC le Formaldehy Antimicrobic of	7 Milk p 7.01 7.02 7.03 20°C 10 days Aromatic Amine P) content de content Constituents	roduct 7.04	ABLE FOR 3 Chocola 3 Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola Chocola	FOOD TYPE te, sugar, confect E CONDITION Mix temperature -20°C	4.01	4.04 ous product Tracea GMI Specific mig Substance Barium Cobalt Copper Iron	Image: state	YES YES Iimit(mg/kg) 1.00 0.05 5.00 48.00

Aktum A/S . Tingbjergvej 7 . 4632 Bjæverskov . service@aktum.dk

2018/3/1



PRODUCT DATA SHEET

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS 1 Drinks 01.01 Non-alc or beverage of an alcoholic str<6%volA. Clear beverage, B. Opaque 01 02 Alcoholic beverage of an alcoholic str of 6-20%vol 01.03 Alcoholic beverage of an alcoholic str>20% 01.04 Other: undenaturated ethylalcohol 2 Cereals, cereal product, pastry, cake and other baker's ware 02.01 Starches 02.02 Cereals, unprocessed, puffed , in flakes 02.03 Fine and coarse flour of cereals 02.04 Dry and fresh pasta 02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other 02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other 3 Chocolate, sugar and products thereof, confectionery product 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit. 03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface / II. Other //B. In paste form :/I With fatty subst. On surface //II. Moist 03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey 4 Fruit, vegetable, and product thereof whole fruit, fresh or chilled, unpeeled 04.01 04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its own juice //C. Preserved i n a liquid medium oily. 04 03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream 04 04 whole vegetables, fresh or chilled, unpeeled Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure, paste, in own juice 04.05 5 Fats and oils 05.01 Animal and vegetable fats and oils, whether nature or treated 05.02 Margarine, butter and fats made from water emulsions in oil an aqueous m 6 Animal product and egg 06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based 06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled 06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled 06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated 06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m 06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked 7 Milk products Milk /A. Milk and milk based beverage /B. Milk power 07.01 07.02 Fermented milk such as vogurt, buttermilk and the like 07.03 Cream and sour cream Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind / 07.04 C. Processed /D. Preserved; I. In an oily m: II.In and aqueous m 8 Miscellaneous product 08.01 Vinegar 08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin preparations for soups, homogen. Composite foods, preparations, /A. In power form or dried: 08.03 I. Of a fatty character: II. Other /B. In other form I. Of a fatty character: II. Other 08.04 Sauces: /A. Aqueous /B. Of a fatty surface 08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B. Other 08.07 Ice cream 08.08 Dried food /A. With a fatty surface /B.Other 08.09 Frozen or deep-frozen food 08.10 Concentrated extracts of an alcoholic strength>=6% vol 08.11 Cocoa /A. Cocoa powder /B.Cocoa paste 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc 08.14 Spices and seasoning in the natural state 08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste Aktum A/S . Tingbjergvej 7 . 4632 Bjæverskov . service@aktum.dk 2018/3/1