# **Guidance to define customers’ needs in terms of food contact packaging**

*The aim is to collect the needs in terms of packaging intended to come into contact, directly or indirectly, with the food concerned; Regulation (EC) No 1935/2004 is taken as regulatory reference. Each person can give to this document the status of a commitment or a document supporting the declaration of compliance ANIA/PAE*. *It concerns only primary packaging (consumer sales unit).*

|  |  |
| --- | --- |
| Customer Information | Supplier Information |
| Entity: | Entity: |
| Contact name: | Contact name: |
| Address: | Address: |

# **Characteristics of the product to be packed**

|  |  |
| --- | --- |
| Description of the food |  |
| Other characteristics*Vegan / Halal / Kosher* |  |
| Food intended for infants and young children (until 3 years) | [ ]  yes[ ]  no |

**Food category** according to the plastic regulation 10/2011/EC (code if relevant):

|  |
| --- |
|  |

**Type of product**

|  |  |  |
| --- | --- | --- |
| [ ]  Dry and related food | [ ]  Acidic food (pH ≤ 4,5) | [ ]  Others: |
| [ ]  Wet/aqueous food  | [ ]  Alcoholic food*Specify the degree of alcohol:*  |
| [ ]  Frozen food*Specify before or after packaging:*  | [ ]  Fatty food or food containing free fats at the surface: |

# **Packaging characteristics**

Description of the packaging system (of the consumer sales unit):

|  |
| --- |
|  |

Description of the packaging concerned by this document in the packaging system:

|  |
| --- |
|  |

Reusable packaging? (Repeated contact) [ ]  Yes[ ]  No

# **Other characteristics to be considered (optional):**

|  |  |
| --- | --- |
| Specific material needed |  |
| Type of closure*Sealing, gluing, capping, setting, etc.* |  |
| Additional operations on the packaging*Metallised, printed, varnished, etc.* |  |
| Needs in terms of barrier*Detail if necessary (e.g. multilayer)* |  |
| Others |  |

# **Type of contact between the product and the packaging**

[ ]  Direct contact[[1]](#footnote-1) [ ]  Indirect contact[[2]](#footnote-2)

**Ratio of food contact packaging surface to volume of packaged food**

[ ]  6 dm2/kg if food volume or weight is below 500 ml (or g) or above 10 l (or kg) according to Plastics Regulation (EU) No 10/2011

[ ]  Other, specify (in dm²/kg)\*:

\* The actual ratio is mandatory for plastics materials in contact with food intended for infants and young children (until 3 years)

**Delivery country of the packaged product**:

|  |
| --- |
|  |

*Make sure you consider the current regulations related to food contact existing in the delivery country*

# **Intended treatments and uses**

|  |  |
| --- | --- |
| **Treatment of the packaging before filling:***Ionisation, UV, water washing, air washing, etc.* |  |
| **Filling and packaging process** |
| 🞏 **Cold** Specify the conditions (T°, time):  | 🞏 **Hot**Specify the conditions (T°, duration): |
| **Other intended treatments after the product has been packed in the packaging**  |
| Type: *Autoclave, cooking in the packaging,**deep-freezing, ionisation, high pressure* |  |
| Conditions: *temperature, time, pressure* |  |
| **Treatment of the packaging if reusable by the industrial customer** |
| *Condition of washing, drying, etc.* |  |

# **Storage of the product in the packaging**

|  |  |  |
| --- | --- | --- |
| Shelf life: |  | Storage temperature: |

Special conditions during storage:

# **Consumer use**

🞏 **Cooking or reheating in the packaging**

Type *(Microwave oven, traditional oven, bain-marie, etc.)*:

|  |  |
| --- | --- |
| Temperature:Thermostat: | Time:Power: |

🞏 **Intended and/or specific conditions of use of the packaged product at consumer’s home**

*Conditions of freezing, defrosting, filtering, repeated uses, reuse of the packaging, etc.*

1. *Direct contact: physical touch with the food. Source ISO TS 22000 :04* [↑](#footnote-ref-1)
2. *Indirect contact: no physical contact between the food and the packaging, but possibility for substances to transfer into food by gas phase.* *Source ISO TS 22000 :04* [↑](#footnote-ref-2)