

Packaging - Specification ECOBULK / FOODCERT

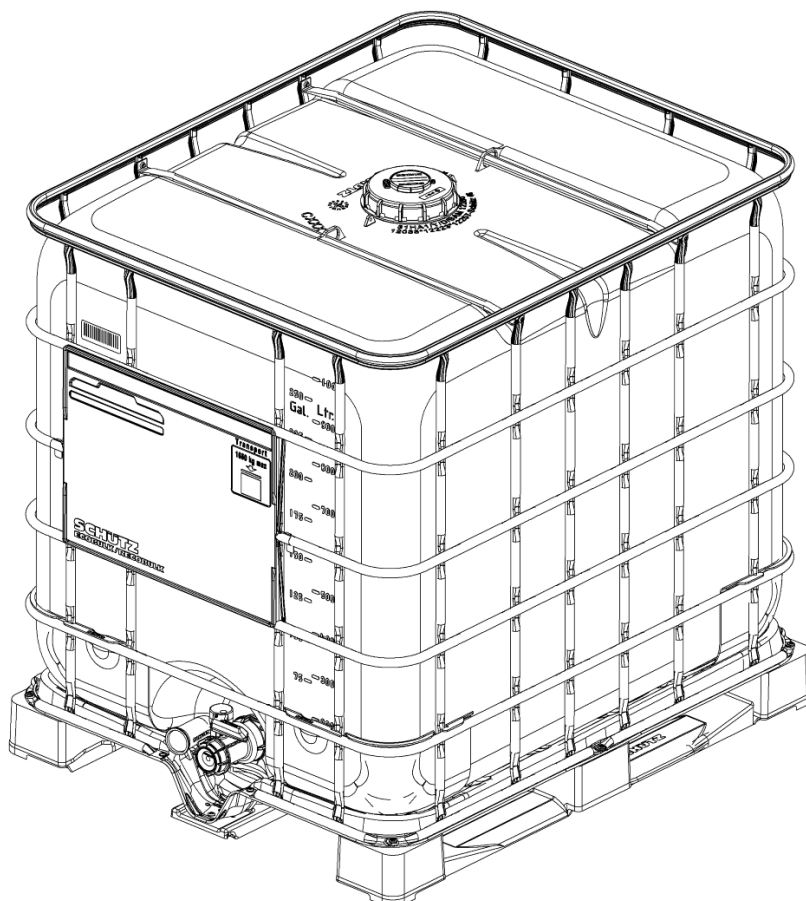


Transportcontainer ECOBULK 1000 ltr.
MX1000 Std FDA-FSSC Bix/150G TP
Bfly 50 PP Met 3PCA/Plast skid
1-Plt SM/TI

SCHÜTZ GmbH & Co.KG&A
Schützstraße 12
D 56242 Selters / Germany

Article-No. 4032984

Date Jun 19, 2020
Page 1 / 5



This picture is for illustration purpose only and does not necessarily correspond to the specified product.

Weights and measures

Nominal Capacity	1.000 l	275 gal US
Brimful Capacity	1,060 l	280.027 gal US
Length	1,200 mm	47.240 in
Width	1,000 mm	39.370 in
Height with pallet	1,160 mm	45.670 in
Total weight approx.	56.9 kg	125.4 lbs US

Pallet

Pallet type	Plastic-skidpallet
Opening height	min. 90mm, 4-way entry

Outer container

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ECOBULK / FOODCERT



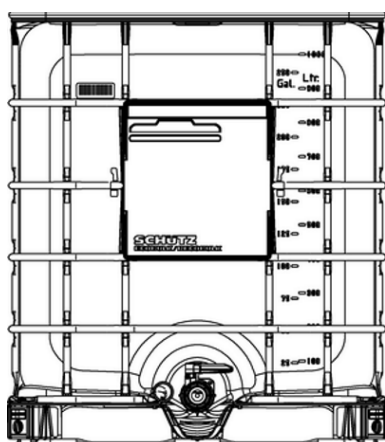
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Page 2 / 5

Grid	Steel, galvanized
Bottom plate	Steel, galvanized
Label plate	small - 4 field, with Schütz-Ticket

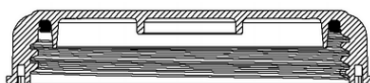


Inner container

Rectangular blow molded tank of high density polyethylene
Container PE-HD, black, inner layer natural

Filling opening

Screw cap	DN150 / 6", PE-HD, green
O-ring gasket	TPE



Plug	without Plug
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Discharge opening

Outlet valve	integr.butterfly-valve DN50/2"
Case	PE-HD
Connection thread	metric
Flap gasket / Ball gasket	PP
Handle color	green, Handle protection
Screw cap	PE-HD
Screw cap gasket	PE, foamed
Screw cap color	green
Outlet nozzle	PE-HD, packed

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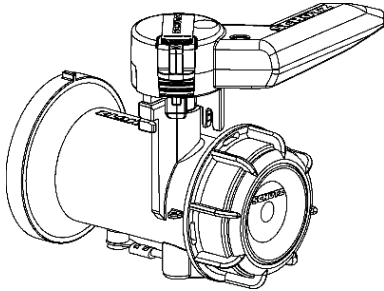


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Page 3 / 5



Features

Directive

Food safety according to FSSC 22000 + declaration of conformity

Production

According to the FOODCERT process description (PDF Annexe 1)

Heavy metals

Concentration level of heavy metals (Pb, Cd, Cr VI and Hg) in packaging does not exceed 100 ppm

Delivery

Ready for filling. The customer or filler is responsible for testing the material compatibility of the filling material with the packaging

This specification is produced and delivered according to the current status of the SCHÜTZ "Quality Management Standard for the Supply of Packaging Products" which can be viewed under the following link:

www.schuetz.net/qmstandard

According to FSSC 22000, SCHÜTZ wishes to point out that the products are labelled as packaging for food contact in accordance with the internationally valid regulations of Regulations (EC) No. 1935/2004, (EC) No. 10/2011 and those of the "Code of Federal Regulation Title 21 § 177.1520, 177.2600 and 178.3297 of the Food and Drug Administration".

In case local legal regulations require any additional labelling or labelling that differs, it is the responsibility of the CUSTOMER to ensure compliance.

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Article-No. 4032984

Date Jun 19, 2020
Page 4 / 5

Material of components that come into contact with the filling good:

- HDPE, food-safe
- Food-safe seals and dyes
- Free of silicones

Product:

- FOODCERT label (FSSC+FDA) + design
- Certificate of conformity
 - Migration tests/certificates
- Halal & kosher certification

Process:

Food Safety System Certification (FSSC) is an internationally recognised standard of the Global Food Safety Initiative (GFSI) that applies throughout the entire supply chain. In the packaging industry, FSSC combines the ISO 22000:2005 and ISO/TS 22002-4 standards, thereby establishing a new standard of food safety which applies to the entire packaging production process.

Overarching measures

- Annual audit in compliance with FSSC 22000 conducted by Lloyd's Register Quality Assurance (LRQA)
- Annual internal audit programme for ensuring conformity with FSSC
- Annual management review in which the management sets new FSSC measures and targets
- Annual verification programme to ensure that food safety is maintained by qualified personnel, including the duty to produce evidence of conformity with the appropriate European and international legislation
- Appointment of an expert as a food safety consultant
- Appointment of a food safety team with the following duties:
 - Regular, risk-based verification of production processes and products
 - Verification of oPRPs, PRPs and other food-relevant measures (see below)
 - Regular inspections to verify conformity with the current legal requirements
 - Interdisciplinary analysis and documentation of verification results

Measures in conformity with DIN EN ISO 22000:2005 – management systems for food safety requirements to be met by every organisation in the food chain

- Risk management based on Hazard Analysis and Critical Control Points (HACCP) – principles of risk analysis and ensuring sound production practices with the focus on guaranteeing the safety of foods and consumers
- Change control and continuous improvement process: interactive communication and cooperation between the customer, the competent authorities and SCHÜTZ for customised risk evaluation and needs assessment:
 - Identification, steering and documentation of health issues and clarification of end product requirements in order to eliminate health risks to the end consumer
 - Duty to warn of any potential health risk (if known)
- Traceability system and recall management:
 - Batch traceability of materials back to the raw material supplier, including internal and external process data (e.g. order number, production data, details of delivery to customer)
 - Internal and external process data make the specific recall of individual production batches possible
 - Traceability exercise – regular, realistic traceability test
 - Mock recall – regular, realistic recall test
- Just-in-time production based on individual orders from customers
- Immediate sealing of the IBC with an original cap
- Transfer of the inner bottle straight to final assembly

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Date Jun 19, 2020
Page 5 / 5

- Components (screw caps, valves) specially packed and stored in small quantities prior to assembly
- Visual final inspection
- Storage of finished products under roof

Operational prevention programmes (oPRPs) arising from the internal risk analysis of potential sources of contamination or the spread of health risks

- oPRP for incoming plastic materials (check on seal and raw material parameter compliance, inspection of the truck/the truck's cleanliness certificate and the driver's PPE)
- oPRP for water bath (regular maintenance of air filters and water change/cleaning of water bath)
- oPRP for blow air (regular maintenance of microfilters, PU seals and compressor)

Prevention programmes (PRPs) and other measures for the production of food packaging in conformity with ISO 22002-4

- Regular microbiological tests and hygiene monitoring of surfaces in those processes of particular relevance to food (gloves, components that come into contact with products, surfaces of the inner bottle, water bath, room air)
- Food defence - product safety and bioterrorism
 - Regular training and screening with regard to sabotage, vandalism and terrorism
 - Measures: access controls, staff screening, document/data management, safety in warehouses and production units, distribution and transport, reliable inspection of incoming goods, AEO + C-TPAT
- Detailed hygiene regulations for employees (clean gloves and clothing, hairnets, personal hygiene only with approved toiletries, no jewellery, no work permit when sick, work and leisure clothes kept apart in separate locker compartments)
- Detailed hygiene regulations for the production environment (cleaning instructions and rotas)
- Foreign bodies/dust (enclosed production shops, covered areas)
- Glass breakage management (inspections ensure that all glass and hard plastic parts, eg protective coverings, are intact)
- Blade management (inspections ensure that all blades are present and intact)
- Coordinated and reduced maintenance and repair intervals (systems approved for operation following maintenance)
- Comprehensive pest control (monitoring system, fly traps, waste management)
- Chemicals (controlled use of all chemical substances)

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- No water bath inspection*
- No differential pressure test*
- Drawing oil removed from steel parts*
- Additional sealing of screw cap and/or valve*
- Other accessories individually packed and separately stored*
- Protective cover for transport*
- Customer-specific labelling of packaging*
- Customer-specific delivery instructions*
- Storage of finished products in sealed rooms*
- Direct loading*

*optional