



2558

GOLDSTEIG Mozzarella 1000g oGt

header information

Regulated product name

DE: Mozzarella schnittfest, 45 % Fett i. Tr., am Stück

NL: Mozzarella 45+ vetgehalte op droge stof, in blok.

FR: Mozzarella - Fromage à pâte filée 45 % M. G. par rapport à la matière sèche, en bloc.

CZ: Mozzarella přírodní nezrající sýr, blok. Obsah tuku v sušině 45 %, obsah sušiny 45 %.

SK: Mozzarella – prírodný, parený, nezrejúci, mäkký, plnotučný syr. Obsah t.v s.: 45%. Obsah sušiny: min. 45%.

SI: Mozzarella - Beli mehki sir, vsebuje najmanj 45% mlečne maščobe v suhi snovi.

HR: Mozzarella polutvrđi punomasni sir u komadu, min. 45 % m.m. u suhoj tvari.

Brand name

Brand name:

GOLDSTEIG

Brand owner name:

GOLDSTEIG Käsereien Bayerwald GmbH

Brand owner GLN:

4008432000007

Validity / status

08.04.2025

released

Contact and address data

Headquarters:

GOLDSTEIG Käsereien Bayerwald GmbH, Siechen 11, 93413 Cham,
T:+49(9971)844-0, info@goldsteig.de

Management:

Andreas Kraus, T: +49(9971)844-1015

Production:

Georg Willmann, T: +49(9971)844-1075

Sales:

Josef Wagner, T: +49(9971)844-1065

Administration:

Alexander Stern, T: +49(9971)844-1085

Quality management:

Barbara Fiedler, T: +49(9971)844-1700

Emergency number:

T: +49(9971)844-2223

Manufacturer information

Manufacturer name:

GOLDSTEIG Käsereien Bayerwald GmbH

Manufacturer GLN:

4008432000007

data of distributor

Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Deutschland
Target market:	Germany
Target market:	Belgium
Target market:	Austria
GDSN relevant:	yes
Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Duitsland
Target market:	Belgium
GDSN relevant:	yes
Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Německo
Target market:	Czech Republic
GDSN relevant:	yes
Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Nemecko
Target market:	Slovakia
GDSN relevant:	yes
Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Nemčija
Target market:	Slovenia
GDSN relevant:	yes
Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Njemačka
Target market:	Croatia
GDSN relevant:	yes
Distributor:	GOLDSTEIG Käsereien Bayerwald GmbH
Contact address of distributor	Siechen 11, D-93413 Cham, Allemagne
Target market:	Belgium
GDSN relevant:	no

Further description

DE: Hergestellt von:
NL: Geproduceerd door:
FR: Fabriqué par:
CZ: Výrobce:
SK: Výrobca:
SI: Proizvajalec:
HR: Proizvođač:

Manufacturer information communic. data

Communication channel code:	Website
Communication channel link:	www.goldsteig.de

Health mark

<i>company</i>	<i>Production facility name</i>
DE BY 301 EG	Siechen 11, 93413 Cham

Country of origin

Germany

Import information

Import classification EU type:	Intrastat - A system for collecting information and producing statistics on the trade in goods between countries of the European Union (EU)
Import classification EU value	04061030
Import classific third country	England
Import classific third Country	0406103090

Ingredients

Ingredients table

Ingredient	Class	E num.	Trade item country of origin	<=>	Value	Unit
pasteurised cow´s milk			Germany	>	97,10	%
			Czech Republic			
salt			Germany		0,90	%
			Austria			
microbial rennet	Acid	E330	France	<	1,0	%
citric acid			Thailand	<	1,0	%
			China			

Ingredient statement

DE: Zutaten: pasteurisierte KuhMILCH, Salz, mikrobieller Labaustauschstoff, Säuerungsmittel: Citronensäure.
NL: Ingrediënten: gepasteuriseerde koeMELK, zout, microbieel stremsel, voedingszuur: citroenzuur.
FR: Ingrédients: LAIT de vache pasteurisé, sel, présure microbienne, acidifiant: acide citrique.
CZ: Složení: MLÉKO, jedlá sůl, mikrobiální syřidlo, kyselina: kyselina citronová.
SK: Zloženie: pasterizované kravské MLIEKO, jedlá soľ, mikrobiálne syridlo, kyselina: kyselina citrónová.
SI: Sestavine: pasterizirano kravje MLEKO, sol, mikrobiološko sirilo, kislina: citronska kislina.
HR: Sastojci: pasterizirano kravlje MLIJEKO, sol, mikrobno sirilo, kiselina: limunska kiselina.

Additional Voluntary Provenance Info.

Pasteurized cow's milk from Germany, Czech Republic

Sensoric information

Sensoric information

appearance	closed surface, creamy white cheese without holes
texture	elastic to middle firm, typical fibrous structure
odour	neutral, little sour
taste	milky, little sour, little salty

Chemical average analysis

Chemical analysis

Test characteristic	<=>	Value	Unit	Min.	Max.	Test method (chem.)
Dry matter			%	45,0	51,0	Infrared Spectroscopy
Moisture			%	49,0	55,0	Calculated
Fat absolute			%	20,5	25,0	Infrared Spectroscopy
Fat in dry matter			%	45,0	50,0	Calculated
Sodium chloride			%	0,50	1,10	Infrared Spectroscopy
pH				5,80	6,20	VDLUFA C8.2
Water content in fat-free cheese mass			%	64,0	69,0	Calculated

Microbiological values pathogenic values

Pathogenic germs

Test characteristic (path.)	<=>	Value	Unit	Min.	Max.	Test method (path.)
Salmonella	n.d.		CFU/25g			L 00.00-20
Listeria monocytogenes	n.d.		CFU/25g			L 00.00-32
E. Coli	<	100	CFU/1g			L 00.00-25
Staphylococcus Aureus	<	100	CFU/1g			L 00.00-55

Nutritional values/portion

preparation state of NI

unprepared

Text nutritional values refer.

DE: Durchschnittliche Nährwerte je

NL: Gemiddelde voedingswaarden per

FR: Valeurs nutritionnelles moyennes pour

CZ: Výživové údaje na

SK: Výživové údaje na

SI: Povprečna hranilna vrednost na

HR: Prosječne hranjive vrijednosti na

Nutritional values							
Nutritional values	Nutritional values declared	per 100 g	Unit	NI / 100g	per portion	Unit	NI / portion
Energy (kJ)	DE: Energie NL: Energie FR: Énergie CZ: Energetická hodnota SK: Energia SI: Energijaska vrednost HR: Energija	1.225	kJ			kJ	
Energy (kcal)	DE: Energie NL: Energie FR: Énergie CZ: Energetická hodnota SK: Energia SI: Energijaska vrednost HR: Energija	295	kcal			kcal	
Fat	DE: Fett NL: Vetten FR: Matières grasses CZ: Tuky SK: Tuky SI: Maščobe HR: Masti	22,5	g			g	
of which saturated fatty acids	DE: davon gesättigte Fettsäuren NL: waarvan verzadigde vetzuren FR: dont acides gras saturés CZ: z toho nasycené mastné kyseliny SK: z toho nasýtené mastné kyseliny SI: od tega nasičene maščobe HR: od kojih zasićene masne kiseline	16,2	g			g	
Carbohydrates	DE: Kohlenhydrate NL: Koolhydraten FR: Glucides CZ: Sacharidy SK: Sacharidy SI: Ogljikovi hidrati HR: Ugljikohidrati	2,1	g			g	
of which sugars	DE: davon Zucker NL: waarvan suikers FR: dont sucres CZ: z toho cukry SK: z toho cukry SI: od tega sladkorji HR: od kojih šećeri	2,1	g			g	
Protein	DE: Eiweiß NL: Eiwitten FR: Protéines CZ: Bílkoviny SK: Bielkoviny SI: Beljakovine HR: Bjelančevine	21,0	g			g	
Salt	DE: Salz NL: Zout FR: Sel CZ: Sůl SK: Sol' SI: Sol HR: Sol	0,90	g			g	
Diet Suitability							
Vegetarian				Suitable for			
Vegan				Not suitable for			
Religious Certificates							
Halal				No			
Kosher				No			

Genetically Modified Ingredients

With declaration following 1829/1830	No
without VLOG certificate	No

Nutriscore

Nutriscore:	no
Nutriscore points:	
Nutriscore attribute:	

Allergens EU_14

Milk and products thereof (including lactose)	Contains
Eggs and products thereof	Does not contain
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	Does not contain
Fish and products thereof	Does not contain
Nuts i.e. almond, hazelnut, walnut, cashew, pecan nut, brazil nut, pistachio nut, macadamia nut, Queensland nut and products thereof	Does not contain
Peanuts and products thereof	Does not contain
Soybeans and products thereof	Does not contain
Celery and products thereof	Does not contain
Mustard and products thereof	Does not contain
Sesame seeds and products thereof	Does not contain
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	Does not contain
Crustacea and products thereof	Does not contain
Molluscs and products thereof	Does not contain
lupines and products thereof	Does not contain

Product information

Rennet type

Rennet derived from mold and able to produce proteolytic enzymes

Is rind edible

Statement not required/relevant

Other information

TERM

general information

DESCRIPTION

This product was produced in the Federal Republic of Germany. All informations are generated to the best of our knowledge and belief. The product complies with the current valid legislation of the Federal Republic of Germany and the European Union. The stated values are typical; seasonal aberrations are not excluded

Genetically Modified Organisms

Hereby we confirm that this product is NOT required to be labeled according to the guidelines of Regulation (EC) No 1829/2003 on genetically modified food and feed as well as Regulation (EC) No 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms.

Genetically Modified Organisms

The product is not produced by GMOs and can be labelled according to EG Gentechnik Durchführungsgesetz (EGGenTDurchfG) with the label "Ohne Gentechnik"

Ionizing Radiation

This product, including the ingredients used for manufacturing, is NOT treated with ionizing radiation.

Pharmacologically, active substances, pesticide residues and further contaminants

As a part of the raw milk monitoring, implemented at the company and the administrative inspection of plants, we confirm that the raw milk used in the manufacturing of this product

- a) conforms with the Regulation (EG) No. 853/2004 laying down specific hygiene rules for food of animal origin. The raw milk comes from cows which showed no signs of infectious diseases that can be transmitted from milk to human.
- b) was heat-treated in accordance to the prescribed conditions in Regulation (EG) No. 853 /2004, laying down specific hygiene rules for food of animal origin (Annex III, Paragraph, IX, Chapter II, subparagraph II, Sentence 1, letter a (i)) to ensure a negative reaction of the phosphatase test.

Further we confirm the compliance of the Regulation (EG) No. 37/2010 on pharmacologically active substances and their classification regarding maximum residue limit in foodstuff of animal origin, (EG) No. 396/2005 on maximum residue levels for pesticides in or on food and feed of plant and animal origin and (EU) No. 2023/915 about maximum levels for certain contaminants in foodstuff and to repeal the Regulation (EC) No. 1881/2006

Packaging

The primary packaging materials used to manufacture the product comply with the following regulations, where applicable:

- Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food.
- Regulation (EC) No. 10/2011 on plastic materials and articles intended to come into contact with food.
- Regulation (EG) No. 2023/2006 "Good Manufacturing Practice"
- Regulation (EC) No. 1907/2006 REACH/SVHC

Furthermore, the packaging materials used comply with the recommendations of the Federal Institute for Risk Assessment (BfR) on materials that come into contact with food.

Corresponding receipts are available to us and can be viewed on site if required. Ingredients with a specific migration limit never exceed the legally specified limit values.

The packaging, printing inks and ink used are constitutionally free of PVC/PVCD/chlorinated plastics and phthalic acid-based plasticizers. Technologically unavoidable traces are excluded.

Furthermore, these are produced without the use of mineral oil-based printing inks/materials

The primary packaging is produced without the use of UV-curing inks or is receptor-free of photoinitiators from the printing inks and therefore receptor-free of substances from the group TDI.

Weights and Dimensions

Hierarchy 0 data (base unit)

GTIN:	4008432025574
Data carrier type code:	EAN 13
Replaced trade item identifi.:	
Hierarchy:	Base unit
Depth:	210 mm
Width:	70 mm
Height:	60 mm
Net quantity	1.000,00 G
Net weight	1.000,00 G
Gross weight	1.004,96 G
Is trade item a variable unit:	no
Variable trade item type code:	
Var. weight allow. deviation %	
Variable weight range minimum:	
Variable weight range maximum:	
Is packaging marked returnable	no
Packaging type code:	Wrapper
Is trade item a consumer unit:	yes
Is trade item an orderableunit	no
Is trade item a despatch unit:	no
Is trade item an invoice unit:	yes

Hierarchy 1 data

GTIN:	4008432925584
Data carrier type code:	EAN 13
Replaced trade item identifi.:	
Hierarchy:	Carton
Number of next lower hierarchy	5
Depth:	355 mm
Width:	245 mm
Height:	82 mm
Net quantity	5.000,00 G
Net weight	5.000,00 G
Gross weight	5.122,80 G
Is trade item a variable unit:	no
Variable trade item type code:	
Var. weight allow. deviation %	
Variable weight range minimum:	
Variable weight range maximum:	
Is packaging marked returnable	no
Packaging type code:	Carton (CT)
Is trade item a consumer unit:	no
Is trade item an orderableunit	yes
Is trade item a despatch unit:	yes
Is trade item an invoice unit:	no

Hierarchy 2 data	
GTIN:	
Data carrier type code:	
Replaced trade item identifi.:	
Hierarchy:	Pallet
Number of next lower hierarchy	110
Depth:	1.200 mm
Width:	800 mm
Height:	1.046 mm
Net quantity	550.000,00 G
Net weight	550.000,00 G
Gross weight	583.758,00 G
Is trade item a variable unit:	no
Variable trade item type code:	
Var. weight allow. deviation %	
Variable weight range minimum:	
Variable weight range maximum:	
Is packaging marked returnable	yes
Packaging type code:	Pallet
Is trade item a consumer unit:	no
Is trade item an orderable unit:	no
Is trade item a despatch unit:	no
Is trade item an invoice unit:	no

Pallet data	
Platform terms and conditions:	Exchange Pallets
Platform type code:	Pallet 800 X 1200 mm
Platform type:	epal
max. load height:	< 1,20 m

Additional pallet data	
Trade items/layer:	10
Layers/pallet:	11
Trade items/pallet:	110

Imprint cardboard	
Wolke/Videojet:	EAN-128 on carton
Wolke/Videojet:	EAN-8/EAN-13 on carton
Wolke/Videojet:	Shelf life on carton

Shelf life/storage

Shelf life	
Shelf life after production:	35 Days
Shelf life customer	
Min. shelf life on delivery:	21 Days
Shelf life after opening:	2 Days
Shelf life information	
Shelf life: Type:	Best Before Date - Ideal Consumption- or Best Effective Use Date with reference to the product quality. Also: Sell By Date or Minimum Durability Date
Shelf life code:	shelf life, time, day of the month,machine number: 24.06.11 12:19 31M18
Shelf life position:	front

Has batch number
yes

Trade item temperature condition type co
Fresh - Never frozen

storage temperature information		
<i>Storage handling temp min</i>	<i>Storage handling temp max</i>	<i>Target market</i>
2 °C	7 °C	Germany
2 °C	7 °C	Belgium
2 °C	7 °C	Austria
2 °C	7 °C	Czech Republic
2 °C	7 °C	Slovakia
2 °C	7 °C	Slovenia
2 °C	7 °C	Croatia

Information transport temperature

<i>market/distribution center min</i>	<i>market/distribution center max</i>	<i>Target market</i>
2 °C	7 °C	Germany
2 °C	7 °C	Belgium
2 °C	7 °C	Austria
2 °C	7 °C	Czech Republic
2 °C	7 °C	Slovakia
2 °C	7 °C	Slovenia
2 °C	7 °C	Croatia

Handling instructions

Refrigeration required

Consumer storage instructions

DE: Nach dem Öffnen bei +2 °C bis +7 °C dicht verschlossen lagern und binnen 48 h aufbrauchen. Bei +2°C bis +7°C mindestens haltbar bis: siehe Aufdruck rechts unten.

NL: Gekoeld bewaren tussen +2 °C en +7 °C. Eens geopend, in een luchtdichte verpakking bewaren tussen +2 °C en +7 °C en binnen 48 uur consumeren. Ten minste houdbaar tot: zie opdruk rechts.

FR: À conserver au frais entre +2 °C et +7 °C. Après ouverture, à conserver dans un récipient hermétique et à consommer dans les 48 heures. À consommer de préférence avant le: voir impression à droite.

CZ: Spotřebujte do: viz datum na této straně. Skladujte při teplotě od +2 °C do +7 °C. Po otevření uchovejte při teplotě od +2 °C do +7 °C a spotřebujte do 2 dnů.

SK: Skladujte pri teplote od +2 °C do +7 °C. Po otvorení uchovávajte pri teplote od +2 °C do +7 °C a spotrebujte do 2 dní. Spotrebujte do / Výrobná dávka: pozri potlač na obale.

SI: Hraniti pri temperaturi od +2°C do +7°C. Po odprtju porabite v 48 urah pri temperaturi od +2°C do +7 °C. Uporabno najmanj do / L: glejte spodaj.

HR: Čuvati na temperaturi od +2°C do +7°C. Nakon otvaranja čuvati u hladnjaku na temperaturi od +2°C do +7°C i konzumirati unutar 48 sati. Najbolje upotrijebiti do/ L: vidi ispod.

GDSN data**GPC Brick**

Brick code	10000028
Added Ingredient	No Added Ingredient
Firmness of Cheese	soft
Formation	individually formed slices
If Edible Rind	unidentified
If Organic	no
Intended Use of Cheese	direct consumption
Kind of Cheese	pasta filata
Level of Fat Claim	full fat
Origin of Cheese	Germany unclassified
Preserving/Storing Substance	unidentified
Sharpness of Cheese	mild
Source	cow
Type of Cheese	mozzarella

Product classific. (national)

224

Trade item marketing message

DE: ohne Gentechnik -

DE: VEGETARISCH -

DE: schnittfest -

IT: fior di latte -

DE: Natürlich aus der Goldsteig Wald & Bauern Region *Grenzenlos wie unsere Natur erstreckt sich unsere GOLDSTEIG Wald- und Bauernregion von Bayern bis nach Böhmen -

Is base price declaration relevant

yes

Price comparison measurement

1.000 g

Fat information

Fat percentage in dry matter % 45 %

Fat in milk content [%]:

Cheese/manufacturing group	
Cheese class:	Pasta filata cheese
Manufacturing group:	
Products:	Cheese and cheese products (according to the German Cheese Act)
Functional name	
cheese	
Packaging marked label accreditation	
accr. label pack.:	OHNE GENTECHNIK (without genetic engineering) (controlled by VLOG) - Licensed by GOLDSTEIG
accr. label pack.:	V Label Vegetarian - European Vegetarian Union (EVU) and ProVeg Deutschland e.V. (ProVeg) - Licensed by GOLDSTEIG
Additional packaging marked label accred	
add. accr. label pack.:	Identification mark and health mark - Food business operators, in accordance with Regulation (EC) No 853/2004, should ensure that all products of animal origin that they place on the market bear either a health mark or an identification mark.
add. accr. label pack.:	Tidy up man
add. accr. label pack.:	(e) Estimated Sign - Packaging is filled according to the European Directive 76/211/EEC and carries the e-mark sign
Referenced file header	
Website with product- or manufacturer information	www.goldsteig.de
Diet related information: diet type	
<i>Diet related information: diet</i>	<i>Diet Type Marked On Packaging</i>
Vegetarian - Contains no meat or fish, contains milk	no
Declaration obligatory	
Contains no declaration obligatory additives depending on target market. (For Germany: Does not contain additives that are mandatory to declare on the menu acc. to §9 ZZuIV.)	Contains - Intentionally included in the product
Is packaging marked with ingredients	
yes	
Sales area	
Self-service area (where customers can help themselves to the product)	
registration numb. packaging register DE	
DE1264025050636	
Serving Size	
Serving suggestion	
DE: Serviervorschlag	
NL: Serveersuggestie	
FR: Suggestion de présentation	
CZ: Návrh na servírování	
SK: Návrh na servírovanie	
SI: Predlog za serviranje	
HR: Prijedlog serviranja	
Texts of weight measurements	
Drained weight:	
Net content:	DE: Nettofüllmenge
Net content:	NL: Nettogewicht
Net content:	FR: Poids net
Net content:	CZ: Hmotnost
Net content:	SK: Hmotnosť
Net content:	SI: Neto količina



31496_000

Lower-Film (neutral) Mozzarella bread 1kg

Header data packaging

material type

material type: plastic-film
packaging type: primary-packaging(product-contact)

material structure

packaging-description

Lower film

material structure

layer	material	thickness	grammage
top layer	PP (Polypropylene)	96 µm	
inner layer	EVOH (Ethylene vinyl alcohol copolymer)	6 µm	
inner layer	PP (Polypropylene)	68 µm	

physical properties

weight

weight	per	determined by
3,58 g	per piece	supplier-specification

Serving Size

PP (Polypropylene)	1,98 g	86,97 g/m2
EVOH (Ethylene vinyl alcohol copolymer)	0,16 g	7,14 g/m2
PP (Polypropylene)	1,44 g	63 g/m2

print

printing process

non-printed

number of printing colours

0

coloring raw material

transparent

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

percentage recycle	recyclingcode
0 %	PP/EVOH

FSC-/PEFC-certified
not applicable



31733_000

Upper-Film GOLDSTEIG Mozzarella 1kg

Header data packaging

material type

material type: plastic-film
packaging type: primary-packaging(product-contact)

material structure

packaging-description

Upper film

material structure

layer	material	thickness	grammage
top layer	PP (Polypropylene)	20 µm	
inner layer	Glue + printing inks	5 µm	
inner layer	PP (Polypropylene)	19 µm	
inner layer	EVOH (Ethylene vinyl alcohol copolymer)	2 µm	
top layer	PP (Polypropylene)	19 µm	

physical properties

weight

weight	per	determined by
1,38 g	per piece	supplier-specification

Serving Size

PP (Polypropylene)	0,41 g	18,2 g/m2
Glue + printing inks	0,08 g	3,5 g/m2
PP (Polypropylene)	0,42 g	18,28 g/m2
EVOH (Ethylene vinyl alcohol copolymer)	0,05 g	2,4 g/m2
PP (Polypropylene)	0,42 g	18,28 g/m2

print

printing process

Flexo print cellulose-colors, free of mineral oils

number of printing colours

9

coloring raw material

white

lacquer

No

other properties

tamper-evident closure

hot sealed

recycling

percentage recycle
0 %

recyclingcode
PP/EVOH

FSC-/PEFC-certified
not applicable



30415_000 cardboard tray GOLDSTEIG Mozzarella 5x1kg

Header data packaging

material type

material type: corrugated cardboard
packaging type: secondary-packaging

material structure

packaging-description

Folding box

material structure

<i>layer</i>	<i>material</i>	<i>thickness</i>	<i>grammage</i>
outer layer	Test liner white		120 g/m2
C-flute	Test liner brown		110 g/m2
inside layer	Test liner brown		140 g/m2

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
98 g	per piece	supplier-specification

dimensions

<i>length</i>	<i>width</i>	<i>height</i>
355 mm	245 mm	82 mm

print

printing process

Flexo print free of mineral oils

number of printing colours

2

lacquer

No

other properties

tamper-evident closure

not applicable

recycling

<i>percentage recycle</i>	<i>recyclingcode</i>
100 %	20 - PAP (corrugated card board)

FSC-/PEFC-certified

FSC MIX no FSC-Declaration on packaging



Header data packaging

material type

material type:	pallet
packaging type:	tertiary-packaging

material structure

packaging-description

EPAL-pallet

physical properties

weight

<i>weight</i>	<i>per</i>	<i>determined by</i>
20.000 g	per piece	supplier-specification

dimensions

<i>length</i>	<i>width</i>	<i>height</i>
1.200 mm	800 mm	144 mm



31842_000

Powerstretch-Film

Header data packaging

material type

material type: plastic-film
packaging type: tertiary-packaging

material structure

packaging-description

Elastic film

material structure

layer	material	thickness	grammage
Monomaterial	LDPE (Low Density Polyethylen)	15 µm	

physical properties

weight

weight	per	determined by
250 g	per pallet	supplier-specification

print

coloring raw material

transparent

other properties

recycling

percentage recycle	recyclingcode
0 %	04 - LDPE

FSC-/PEFC-certified

not applicable