

Huhtamaki

Huhtamaki Product Specifications



Item Code: SB85-384E
Revision Level: 3
Authorised by: Technical Manager
Description: 0.3L - Biocoated (12oz) Paper Hot Cup
Review Date: 05.04.2016

Physical Properties

Target Individual Weight	(gms)	9,50	Tolerances (+)	Tolerances (-)
Outside Diameter	(mm)	85,50	0,20	0,10
Rim Thickness	(mm)	3,30	0,20	0,20
Individual Height	(mm)	102,65	0,30	0,30
Nesting Pitch	(mm)	6,5		
Base Diameter	(mm)			

Material and product performance

Sidewall Material coated virgin fibreboard

Base Material coated virgin fibreboard

Outer Wrap Material: Not Applicable

Cup composition: Paper %: 92 Coating %: 8 Coating Type: Bio



Recommended Service Temperature: -20° to +100°C **Recommended usages:** Single use paper container.

Some lemon or other fruit based beverages and strong alcoholic drinks may have an adverse effect on the performance of this product. For uses other than those stated above, please contact the customer services department to confirm suitability. All paperboard materials used in the product are approved for food contact.

Packaging Details

Items per carton:	1000	Cartons per pallet layer:	4
Items per Row:	50	Layers per Pallet:	4
Rows per carton:	20	Cartons per Pallet:	16
Carton dimensions (LxWxH) mm:	451 x 391 x 394	Carton cube m³:	0,07
Gross carton weight (kg):	10,2	Pallet type:	EURO
Carton weight empty x 1 (gms)	701	Sleeve PE weight x 1 (gms)	6.0

Product traceability is by virtue of the unique works order and carton numbers which are printed on the carton label. Fibreboard cartons should be stored undercover in clean dry conditions. Extremes of temperature should be avoided. Free standing pallets should be stored no more than two pallets high, where the upper pallet does not exceed the weight of the lower pallet.

Huhtamaki (UK) Ltd, Rowner Road, Gosport, Hampshire, PO13 OPR, England

This product complies with all aspects of the current European regulation and where applicable other relevant legislation. Huhtamaki Ltd reserves the right to amend specifications where necessary. The Customer's agreement to the content of this specification is implied upon purchase of the product. The Customer is responsible for determining whether products and the information in this document are appropriate for the Customer's use. Customers are advised to contact the Customer Services Department to confirm that this is the current specification for the described product (quote revision number).

Telephone: 023 9258 4234
E Mail Customer Services: cs.food.service@huhtamaki.com
Email Sales: Sales@huhtamaki.com
Website : www.foodservice.huhtamaki.co.uk