

# Technical Data Sheet

## 520ml Round-Conical Container 95mm

<b>Product Code:</b>	A-01553 Transparent A-01765 White		
<b>Available Lids:</b>	A-01554 Transparent A-01601 White		
<b>Description:</b>	520ml round-conical container 95mm		
<b>Closure:</b>	Hermetic & Tamper Evident		
<b>Dimensions:</b>	Capacity:	520ml	
	Hole dia.:	86.5mm	Ground dia.: 74.5mm
	Container height:	114.8mm without lid	115.5mm with lid
	Lid dia.:	92.5mm	Lid height: 7.9mm
	Container weight:	20.7g	Lid weight: 5.3g
<b>Material:</b>	Polypropylene suitable for direct food contact. The material used has good heat resistance and withstands temperatures up to 100°C for a short period of time. Notably, heat may make plastic containers become flexible, so care must be taken in relation to stacking immediately after hot filling. After cooling of the product and container it regains its original stacking strength. Standard containers made of transparent material may become brittle at temperatures below 0°C		
<b>Colours:</b>	Transparent, white, black (lids also available in blue, green, red, orange, yellow) Other colours are possible upon request.		
<b>Decoration:</b>	In mould labels possible		
<b>Packing:</b>	Containers	575 units per box 4 boxes per layer 4 layers per pallet	Lids 2875 per box 4 boxes per layer 4 layers per pallet
<b>Box Dimensions:</b>	586 x 400 x 515mm		586 x 400 x 370mm
<b>Pallet Dimensions:</b>	Length: 1200mm Width: 800mm Height: 144mm Weight: 12-21kgs		
<b>Stacking:</b>	Maximum 1 pallet high. Customers should make internal trials to determine the viability of stacking and transportation once filled.		
<b>Shelf Life:</b>	12 months from date of manufacture.		
<b>Quality:</b>	Deviations in the product specifications of 0.025% (i.e. 25 items per 100,000) are considered acceptable in the industry and therefore cannot be construed as defect.		

**For Food Contact Legislation please see Parkers Packaging Declaration of Compliance issued separately. The user of the product is responsible for ensuring that the finished food packaging complies with the applicable migration limits in the food itself under actual conditions of use.**