



TECHNICAL SHEET
Fiche Technique Ficha Técnica
COMTESSE N°5 BIS
RANGE PANI-MOULE

COMTESSE

Product Code: Code Produit Código del Producto	BC05BNPK6
Product Custom Code: Code Douanier Código Aduanero	44151010
Product Dimensions: Dimensions du produit Dimensiones del producto	115 x 110 x 70 mm
Capacity: Capacité Capacidad	± 350 / 400 g
Unit Weight: Poids Unitaire Peso Unitario	± 23 g
Thickness:	± 1,2 mm
Material: Matière Material	Aspen wood Bois tremble Madera de álamo
Production lot size:	5 000 to 20 000 units
Food contact compliance: Alimentarité Alimentariedad	Decree of Nov 1945 & CE N° 1935/2004 Conforme à l'arrêté du 15/11/45 & CE N°1935/2004 Conforme al decreto del 15/11/45 & CE N° 1935/2004
Food Contact Symbol (on the product or on its packaging)	On most of the molds. However, the symbol, as the batch encoding number, can be missing from some trays, due to wood specificities, and without being treated as a defect. No symbol on packaging
Other symbols (shape, size and color)	No other symbol
Baking Paper: Papier de Cuisson Papel de Cocción	200 paper cups/box +/- 2% caissettes plissées/carton forros plegados de papel/caja
	Siliconized baking paper (2 sides) Papier siliconé double face Papel siliconado dos caras
Paper Custom Code: Code Douanier du Papier Código Aduanero Papel	48061000
Packing: Conditionnement Embalaje	200 units/carton box +/- 1% unités/carton unidades/caja
Carton Box Dimensions: Dimensions du Carton Dimensiones de la Caja	59 x 39 x 26,5 cm +/- 3% (K6)
Gross Weight/Full Carton Box: Poids Brut/Carton Plein Peso Bruto/Caja Llena	± 5,4 kg
Net Weight/Full Carton Box: Poids Net/Carton Plein Peso Neto/Caja Llena	± 4,6 kg
	>> 35 boxes/pallet (100x120x210 cm) cartons/palette cajas/paleta 7000 units/pallet unités/palette unidades/paleta
	>> 28 boxes/europallet (80x120x210 cm) cartons/europalette cajas/europaleta 5600 units/europallet unités/europalette unidades/europaleta
Lot Size Delivery (the size of the batch delivery (eg, minimum 1 box))	Full boxes only. Minimum one box
Batch encoding (composition of the batch number)	3 digits for day-of-year, 2 digits for the year, rest for identification of line, team, and sequence of the product on the line.
Temperature: Température Temperatura	Baking up to 240°C - during 45 min (Professional oven) Cuisson jusqu'à 240°C - pendant 45 min (Four professionnel) Cocción hasta 240°C - durante 45 min (Horno profesional)
	Micro-waves up to 600w - during 20 minutes Micro-ondes jusqu'à 600w - pendant 20 minutes Microondas hasta 600w - durante 20 minutos
	Deep freezing down to -40°C Congélation jusqu'à -40°C Congelación hasta -40°C