

Technical specifications

12 GL RH

Product information

| | |
|----------------------|---------------|
| Range | GL RH |
| Shape | Rectangular |
| Tamper evident | Yes |
| Standard lid name | 10 GL RH |
| Seal lid name | 10 GL RH SEAL |
| Alternative lid name | N/A |

Volume (+/- 1%)

in liters

| | |
|------------------|-------|
| Volume under lid | 14,01 |
| Volume brim full | 14,79 |

Weight (+/- 3%)

in grams

| | |
|------------------------------------|-----|
| Bucket without handle | 426 |
| Standard lid | 130 |
| Seal lid | 115 |
| Alternative lid | 115 |
| Plastic handle (KBS*) | N/A |
| Plastic handle (KBKT*) | 14 |
| Steel handle (MB) | N/A |
| Steel handle with roller grip (GR) | 73 |

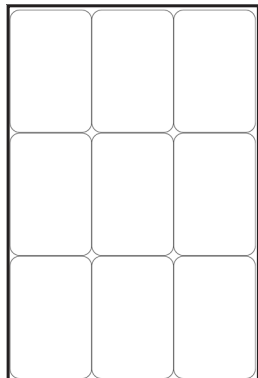
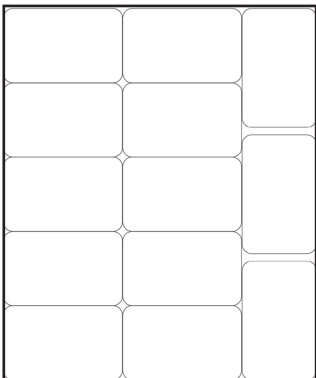
* KBS: Hanging handle - KBKT: Handle on collar

Decoration

| | |
|-----|-----|
| IML | Yes |
|-----|-----|

Packing

Standardpallet: 336 pieces Europallet: 234 pieces



Dijkstra Plastics B.V.

Industriestraat 30-34, 7482 EZ Haaksbergen, The Netherlands
T: +31 (0)53-5723 884 - E: info@rdplastics.nl - W: www.rdplastics.nl



Dimensions (+/- 1%)

in millimeter

| | |
|--------------------------|---------|
| Diameter top | 367x237 |
| External diameter bottom | 325x195 |
| Height without lid | 235 |
| Height with standard lid | 236 |

Raw material

| | |
|-------------------|-----|
| Material | PP |
| PCR* availability | Yes |

* Post-consumer recycled plastics

Performance

Stackability depends on many factors and any provided data is meant as an indication only. Consequently, users and/or packers should make internal trials to determine the viability of stacking and transportation.

Further information on page 2

Technical specifications

12 GL RH

Specifications of use:

All Dijkstra Plastics products are suitable for all type of aqueous, acidic and alcoholic foods, foods which contain free fats at the surface and milk products.

Compliance:

All Dijkstra Plastics products comply with the European Union Commission Regulation No. 10/2011/EC with amendments, relating to materials and articles intended to come into contact with food, unless otherwise stated. The products are tested for 10 days at 60 °C which covers storage for above 6 months at room temperature and lower, including hotfill conditions and/or heating up to $70\text{ °C} \leq T \leq 100\text{ °C}$ for maximum $t = 120/2^{((T-70)/10)}$ minutes. In accordance with EU legislation, it is the responsibility of the customer to ensure that the supplied product is suitable for the intended use. Before using the product make sure to read the specific "Declaration of Compliance according 10/2011". Products used for infants, pharmaceutical purposes and repeated use may require additional testing.

High temperatures:

The material chosen has a very good heat resistance and the packaging is suitable for hot filling. Notably, plastic packaging becomes flexible when subjected to hot filling temperatures and care must be taken in relation to stacking immediately after hot filling. This packaging must be tested by users and/or packers with the actual product before approval for use at high temperatures.

Low temperatures:

Freezing conditions require special resins available on request. This packaging must be tested by the users and/or packers with the actual product before use at low temperatures.

Organoleptic characteristics:

The organoleptic properties can influence the product in the package. It is therefore important to properly test the organoleptic properties before use.

Shelf life:

The compliance of the product to the technical specifications in this data sheet is guaranteed for 12 months after the date of delivery subject to suitable storage. Suitable storage include protection of e.g. direct sun light, rain, very low or very high temperatures over a longer period.

Quality information:

Deviations in the product specifications in this data sheet of 0,025% or less (i.e. 25 items per 100,000 pcs) are considered acceptable in the industry and therefore cannot be considered as a defect. Also, please refer to the General Sales and Delivery conditions in force at the time of delivery.