Packaging Use (listed on website):
Chocolate, Truffles, Pralines/Loose Chocolates

Features
Overview: Food Contact Glassine Lined Cushion-Pad Insert (luxurious 5-ply construction)
Packing information: Luxurious 5-ply pad giving soft ‘bounce’ - the mark of a premium quality insert designed specifically for chocolate | Good grease resistance with glassine liners face and reverse | Protect and make sure chocolate stays unspoilt from production through to consumption
Custom pads can be produced to your own brand design - we do this regularly for customers wanting something more unique across their higher volume premium lines | We can convert the larger sheets into pads of any shape or size | MOQ is 5k square metres of raw material (usually in large sheet form of approx. 850mmx1000mm) | Please ask a member of our customer service team if you’d like us to price this for you

Details
5-ply luxury white cushion pad - 5 layers of food grade speciality papers crimped together to form a cushioned pad capable of being die-cut into different sizes and shapes - 40gsm White Glassine front and reverse layers with three middle layers of 40gsm White Kraft paper | we are currently moving stocks to fully white pads from previous white blossom print (face) with plain white reverse - stocks may take time to move through so for a period the pads you are supplied with may be blossom (subtle design on predominantly white pad) or fully white. We will work to ensure no mixed consignments wherever possible

Storage and Handling Guidance
• Ambient, Dry Storage Away from Direct Sunlight
• Ideal storage conditions between 10°C and 30°C (50 - 86°F)
• Ideal RH 40 - 70%
• Should not be stored in direct sunlight and avoid major thermal fluctuation
• Before assembly the packaging should be conditioned a minimum of 24 hours room temperature
• Recommended use of the packaging within 12 months of purchase

Ideal for:
Wedding; Christening; Promotional; Small Gift; Christmas
Statement of Legal Compliance

Food Contact Declaration | 2 Choc Ballotin Cushion Pad - White

Primary (Confectionery Packaging Insert Pad) | Intended Use: Intended for direct contact with food - dry foods, confectionery or chocolate | Glassine is a development of greaseproof papers with improved density and high glossiness. It is intended for ambient use and offers light grease resistance and a very smooth surface which does not mark chocolate and has excellent qualities preventing organoleptic change (taint) to the food product, particularly relevant for chocolate, which is very susceptible to this | Although occasionally used for bakery products, it is primarily intended for use with chocolates. Short shelf-life bakery products which are not in prolonged contact with the packaging would not be expected to have an issue – but the pad can experience grease marks on the area in contact with the food product, which is not always favourable.

Packaging supplied by Meridian (Speciality Packaging) Limited has been produced using Good Manufacturing Standards and, under condition of storage and handling and intended use as specified, complies with the legal requirements laid out in:


- [where plastic materials are present in the packaging - as stated in the specification] EU Plastics Regulation | Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food. As amended by Regulation (EU) 2016/1416. [Inherent in the above] Migration testing results for plastic materials and articles intended for use as food contact packaging will be secured from our raw material suppliers and Declarations of Compliance from material suppliers confirm conformance with both overall migration limits (OML) of 10 mg/dm² area resp. 60 mg/kg of food or food simulants and Specific Migration Limits (SML) as appropriate.

- Migration testing results for heavy metals are a long established practice, but the inclusion of aluminium on the list of heavy metals established in law under Regulation (EU) 2016/1416 requires that migration testing results are also obtained for aluminium against an established migration limit of 1 mg/kg of food. Data are not yet readily available at all levels of the supply chain and we will continue to work to achieve the required analysis covering all products containing aluminium.

- For substances with subject to specific migration limits (SML) - as listed in the annex - the compliance is ensured either by worst case calculation, when the content is known, by determination of the residual content according to Annex V 2.2.2. of Regulation 10/2011 and its amendment in Annex V of Commission Regulation (EU) 2016/1416 of 24 August 2016, or by migration measurements in contact with the appropriate food simulant for the substance under standardized testing condition according Annex V 2.1.4. and its amendment in Annex V of Commission Regulation (EU) 2016/1416 of 24 August 2016.

- [where plastic materials are present in the packaging and contain recycled consituents - as stated in the specification] EU Recycled Plastic Materials and Articles Regulation | Commission Regulation (EC) No 282/2008 of 27 March 2008 on recycled plastic materials and articles intended to come into contact with foods and amending Regulation (EC) No 2023/2006.

- [where generated cellulose is present in the packaging - as stated in the specification] EU RCF Directive | Commission Directive 2007/42/EC of 29 June 2007 relating to materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs.


- [for PVC material] Dual Use Additives According EU Regulation No 10/2011 are additives which are authorised for the manufacture of plastic materials and articles and at the same time authorised as food additive or flavouring substances. PVC film may contain dual use additives - details of which are available on request.

- Meridian does not use raw materials containing Bisphenol A or phthalates

- [where relevant] Inks and coatings used for primary or secondary food packaging follow strict product specification procedures and are inherently safe (Migration Harmless) or tested for compliance (low migration) and formulated as Primary Packaging inks with a food safe aqueous coating applied to encapsulate the ink.

- Acceptance of the stated intended use and storage and handling conditions will give a legal compliance validity of 12 months from date of supply; but this document remains valid for 24 months from date of issue detailed in the footer before legislative review is required. (Fundamental changes to legislation affecting this declaration will require documentation review before that period).

Meridian certificated as a supplier of high risk (direct contact) food packaging under the BRC Global Standard for Packaging and Packaging Materials

It is the responsibility of the recipient of this document to ensure that the products supplied by Meridian (Speciality Packaging) Limited, detailed above, are used in accordance with their specific intended use based on the information and usage guidance provided in this document; further information will be made available as required. Meridian undertakes that it has adopted a safe building blocks approach to specifying and producing safe and legally compliant packaging within the currently available industry-specific Good Manufacturing Practice guidelines.