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Aluminium och aluminiumlegeringar – Vägledning för tillverkning av folie för tillverkning av halvstyva livsmedelsförpackningar

Aluminium and aluminium alloys – Guideline for the production of foil-stock in the field of semi rigid foodstuff containers



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Denna standard är framtagen av kommittén för Lättmetaller, SIS/TK 129.

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EUROPEAN STANDARD

EN 16773

NORME EUROPÉENNE

EUROPÄISCHE NORM

January 2016

ICS 77.150.10

English Version

Aluminium and aluminium alloys - Guideline for the production of foil-stock in the field of semi rigid foodstuff containers

Aluminium et alliages d'aluminium - Lignes directrices relatives à la fabrication de feuilles minces dans le domaine des récipients alimentaires semi-rigides

Aluminium und Aluminiumlegierungen - Leitfaden zur Fertigung von Folienvorwalzbändern für halbstarre Lebensmittelbehälter

This European Standard was approved by CEN on 21 November 2015.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION
COMITÉ EUROPÉEN DE NORMALISATION
EUROPÄISCHES KOMITEE FÜR NORMUNG

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European foreword

This document (EN 16773:2016) has been prepared by Technical Committee CEN/TC 132 “Aluminium and aluminium alloys”, the secretariat of which is held by AFNOR.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by July 2016, and conflicting national standards shall be withdrawn at the latest by July 2016.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN [and/or CENELEC] shall not be held responsible for identifying any or all such patent rights.

This standard gives indication on production’s practices to obtain rolled products with specific surface quality properties, necessary for the production of disposable food containers. It contains references to smell and cleanliness requirements of the rolled products, evaluation criteria linked to specific tests; furthermore it contains selection’s criteria for rolling oil and pre-lubricant to be used in the manufacturing process.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, Former Yugoslav Republic of Macedonia, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Romania, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

Introduction

The European Regulation (EC) 1935/2004, regarding materials and objects intended to come in contact with foodstuff and abrogating Directives 80/590/EEC and 89/109/EEC at point 3, states:

“The principle underlying this Regulation is that any material or article intended to come into contact directly or indirectly with food must be sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or a deterioration in its organoleptic properties.”

Food containers represent a typical example of products often used in direct contact with food, for which reason they need to be produced in order to avoid particular smells and with an adequate level of “surface cleanliness” (which can otherwise adversely modify food organoleptic properties).