



Item Code: FSL90S-BA
Revision Level: 13
Authorised by: Technical Manager
Description: TRANSLUSCENT 90mm PS LID FOR COLD CUP
Review Date: 24/06/2021

Physical Properties

Target Individual Weight	(gms)	1.80	Tolerances (+)	Tolerances (-)
Individual Height	(mm)	11.20		
Pitch	(mm)	4.4		
Outside Diameter	(mm)	93.73		
Inside Diameter	(mm)	89.10	0.13	0.13

Material and product performance

HIGH IMPACT & GENERAL PURPOSE POLYSTYRENE - NATURAL

Recommended service temperature range -40°C to +80°C. Material uses include :- Ice cream, desserts, delicatessen and food service cup and dish applications where good low temperature and hot fill performance is required.

Packaging Details

Items per carton:	2000	Cartons per pallet layer:	6
Items per Row:	100	Layers per Pallet:	4
Rows per carton:	20	Cartons per Pallet:	24
Carton dimensions (LxWxH) mm:	476 x 381 x 482	Carton cube m³:	0.09
Gross carton weight (kg):	4.2	Pallet type:	GKN
Carton weight empty x 1 (gms)	576	Sleeve PE weight x 1 (gms)	7.0

Product traceability is by virtue of the unique works order and carton numbers which are printed on the carton label. Fibreboard cartons should be stored undercover in clean dry conditions. Extremes of temperature should be avoided. Free standing pallets should be stored no more than two pallets high, where the upper pallet does not exceed the weight of the lower pallet.

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This product complies with all aspects of the current United Kingdom and European regulations covering size, performance, food safety and labelling. The Customer's agreement to the content of this specification is implied upon purchase of the product. The Customer is responsible for determining whether products and the information in this document are appropriate for the Customer's use including labelling information, legal composition, quantity or volume requirements and the legality of sale of the product in their intended market. Huhtamaki Ltd reserves the right to amend specifications where necessary. Customers are advised to contact the Customer Services Department to confirm that

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this is the current specification for the described product (quote revision number).