



## Ever-Ocean International Limited

444 North Pearl Street Suite 260

Albany, NY 12204

P. (518) 229-6453

F. (518) 463-3684



*Silicone Portion Tray*

*Available through the Franchisee Shipping Center. Place order with your coordinator at SUBWAY® Headquarters or directly with FSC.*

### COMPOSITION

Special Non-stick silicone material coating

### STANDARDS

US FDA 21 CFR 177.2600 (Rubber Articles) - Determination of Amount of Extractives.

Polycyclic Aromatic Hydrocarbons (PAHs) content.

Council of Europe Resolution AP (2004) 5.

a.) Silicone rubber - Overall migration

Council of Europe Resolution AP (89) 1.

French Arrêté du 25 Novembre 1992, French Décret 92-631 and French Décret 2007-766 and its amendments

a.) Silicone rubber - Volatile organic matter

b.) Silicone rubber - Specific migration if Organotin

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and BfR recommendation.

a.) Silicone - Lead and Cadmium

b.) Silicone - Peroxide value

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 31.

a.) Sensorial examination odour and taste test

NSF/ANSI Standard 2 - Food Equipment.

Regulation (EC) No.1935/2004 and Regulation (EU) No.10/2011, to determine the Overall Migration in the submitted sample.

### CHARACTERISTICS

Ever-Ocean model : SW014

Overall Size : 5.5\*2.6\*1 inch

Bottom: 4.2\*1.9 inch

Items Per Bag : 36 pieces/bag

Bag Per Master Carton : 15 bags/master carton

Bag Size: 5.71\*2.76\*8.67 inch

Master Carton Dimension : 17.72\*14.96\*8.67 inch

Bag Gross Weight : 2.1 lbs

Master Carton Gross Weight : 34.17 lbs

### CLEANING INSTRUCTIONS

Fill the first compartment of the sink with a solution of the approved dish detergent and hot water (120 °F/49 °C).

Submerge trays in the wash sink and wipe with a cloth.

Fill the second compartment of the sink with hot water (120 °F/49 °C). Submerge the trays in the rinse sink.

Prepare sanitizing solution according to manufacturer instructions in the third compartment of the sink. Make sure sanitizer has a ppm level of 150-400.

Shake excess water out of the trays once or twice before air drying.

Once completely dry, stack and store trays in the backroom.

