## 1209 FL Panettone Baking Cup

Technical Data								
		Tolerance						
Bottom (A)	89 mm	± 1 mm						
Height (B)	30 mm	± 5 mm						
Flat diameter	149 mm	± 2 mm						
per basis weight	115 g/m <sup>2</sup>	± 5 %						
Cup weight	2.0 g	± 5 %						
leat resistance	390° F max							

Pa

## N1J11012



### Characteristics

	Cup material	Pure unbleached paper pulp, highly calandered.		
	Printing	Gold flower design on brown background.		
Gold PMS 872 C, Brown PMS 504 C, resistant to heat, oil and alcohol up		Gold PMS 872 C, Brown PMS 504 C, resistant to heat, oil and alcohol up to recommended		
	Ink	_max baking temp of 390 degrees F.		
	FDA	Baking cup is manufactured in compliance with 21 CFR 176.170 and 176.180.		
	Kosher	Certified by KOF-K Supervision of Teaneck, New Jersey.		
	Country of origin	Product is manufactured by Novacart USA, New Jersey.		

Additional specification documents available upon request.

### Packaging and Storage

Box	_16 in x 12 in x 8.5 in
Cube	0.944 ft <sup>3</sup>
Case weight	Gross 11 lbs. Net 10.1 lbs.
Pieces/case	_2,000 pcs.
Cups/nest	7
Nests/tube	
Tubes/case	6
Pallet	_72 boxes at 82″ high
Tie/high	8 boxes per 9 levels
Pieces/pallet	144,000
Box label	Item code, description, quantity, production number, production date, and operator.
Storage	Dry conditions. Three year shelf life.
GTIN-14	10811122020077



1-510-215-8999 • Fax 1-510-215-9175 • www.novacartusa.com • info@novacartusa.com

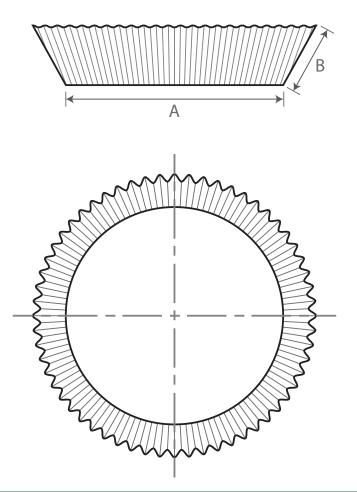
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Technical Drawing



Approved	Date	Revision	Modifications
Eugene Southworth Plant Manager Eugene Southworth	8/02/2017	3	Rev. 3: General Modifications