

Cup code: 200/116PW

Volume : 200ml

Description : 200gm Bowl

Category : Bowl

Application : Single use, Disposable Cup

Properties

Material : Polypropylene
 Manufacturing process : Thermoforming
 Rim Diameter (mm) : 116
 Base Diameter (mm) : 98.2
 Total Height (mm) : 33
 Lip Thickness (mm) : 6
 Product Weight (gm) : 6.5
 Colour(s) : White
 Microwavable : Yes
 Freezer Compatible : Yes,
 Softening Temperature (°C) : 150
 Upper Temperature Limit (°C) : 105
 Lower Temperature Limit (°C) : -10
 Printable : Yes,

Packaging

Packaging : Cardboard Carton
 Pieces per Carton : 1000
 Carton Dimensions : 600 x 360 x 460mm
 1 Pallet = 30 Cartons
 20 Feet = 10 Pallet, 40 Feet = 18 Pallet

Storage & Handling Conditions

Dry Cool Space (<40°C)
 Out of Direct Sunlight
 Maximum stacking 4 cartons

Plastic Bowl 200gm

- Odourless, Tasteless, Hygienic, Stable
- Suitable for direct contact
- Primary food packaging
- Recyclable, environmentally friendly
- Cost-effective
- Suitable for Hot & Cold Use



Food Safety Statement

Consumer safety is extremely important for Aljabri. Therefore food contact materials and articles are produced taking into consideration national and international regulations. Our product remains intact and do not transfer their constituents to the food under normal or foreseeable conditions of use.

Regulatory Information

All our products are produced in quality controlled environment taking into consideration food safety and hygiene standards under certified ISO 9001:2015, ISO 14001:2015, ISO 22000:2018, ISO 45001:2018 & Halal. Our Quality System is regularly audited by third party.

Product Line:

Plastic Bowl White 250ml 116 dia, Plastic Bowl White 350ml 116 dia, Plastic Bowl White 400ml 116 dia, Plastic Bowl White 500ml 116 dia, Plastic Bowl Clear 200ml 116 dia, Plastic Bowl Clear 250ml 116 dia, Plastic Bowl Clear 350ml 116 dia, Plastic Bowl Clear 400ml 116 dia, Plastic Bowl Clear 500ml 116 dia,

Disclaimer

The above-mentioned guidelines are supplied to assist the buyer in determining the proper use of products. However, because every food supplier's recipe, ingredients, processes, and supply chain are unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under customer's specific conditions of use must be done by the customer.