

Cup code: 400/116PC

Volume : 400ml

Description : 400gm Bowl

Category : Bowl

Application : Single use, Disposable Cup

Properties

Material : Polypropylene

Manufacturing process : Thermoforming

Rim Diameter (mm) : 116

Base Diameter (mm) : 91.1

Total Height (mm) : 63.4

Lip Thickness (mm) : 6

Product Weight (gm) : 10

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 420 x 470mm

1 Pallet = 25 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 400gm

- 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 Aljarbi. 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 200ml 116 dia, Plastic Bowl White 250ml 116 dia, Plastic Bowl White 350ml 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 White 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.