Re: FDA/CFIA compliance

This document is intended to certify that paperboard trays manufactured by Pressed Paperboard Technologies, LLC and all components comply with FDA regulation 21 CFR 177.1520, paragraphs (c)3.1a and (c)3.2a, and may be used as packaging intended for use in contact with food, and may be used for holding food during cooking. Finished articles may contact all food types identified in Table 1 of 21 CFR 176.170(c) under Conditions of Use A through H, as described in Table 2 of 21 CFR 176.170(c).

We rely on certifications, warranties and declarations from our vendors in providing this compliance certification, and we maintain supporting documentation from all said vendors in our files, which are updated annually.

There are four components to our paperboard trays, solid bleached sulfate paperboard (SBS), a polyester extrusion coat, water-based inks used on the exterior of the trays and a water-based topcoat which is applied as a sealer over the ink. All PET extruded board used is certified as being FDA compliant and acceptable for direct food contact. All inks are FDA certified for indirect food contact and the topcoat/sealer is certified for direct food contact.

Our products have been evaluated by the Canadian Food Inspection Agency which has issued “No Objection” letters regarding sale, distribution and use of our products in Canada.

Attached is a copy of our suggested Limitations of Use. It is the responsibility of the customer to do its own testing as to the acceptability of the reconstitution of their food products in our paperboard trays.

Feel free to contact us should you have any additional questions or need for information.

Yours truly,

Lawrence J. Epstein
President

(Rev: 1/15/2019)
Limitations of Use

This document is intended to inform distributors and food packer/processors of the safe and proper use of Pressed Paperboard Technologies’ line of PaperTech dual-ovenable paperboard trays. This information is based on information we believe to be reliable, but is not intended as a substitute for your own product testing. Acceptability for use under conditions defined by the packer/processor should be tested independently. Pressed Paperboard Technologies, L.L.C. makes no guarantees of results and assumes no liability in connection with its advice.

The acceptable temperature range for the use of our trays with a full food load is –40°F indefinitely and up to 400°F for up to 60 minutes. Other time and temperature combinations are possible where the trays are properly loaded and tested by the user. For example, dual ovenable paperboard trays have been tested and are commonly used at 425°F for 30 minutes without issues. Somewhat higher temperatures have been shown acceptable for use, provided cooking times are reduced and tested thoroughly by customer. Those conditions that might cause the tray to ignite are expected to be at or above the range of 572–682°F. Such conditions are clearly above the operating range of gas convection ovens. In electric ovens, trays placed too close to upper or lower heating elements could create conditions leading to the burning or combustion of the paperboard material.

The following information should be carefully considered in developing cooking and use instructions intended for consumers. Since various recipes and products will be different, developing and communicating specific instructions for use, communicating those instructions along with appropriate warnings must be the responsibility of the food packer/processor. Below, you will find some general guidelines for the use of PET-lined paperboard food containers.

Conventional, Residential Electric and Gas Oven Use:

- PaperTech trays should never be used in a portable electric oven, toaster oven or broiler of any kind.
- Always use a cookie sheet under the PaperTech tray or other flat metal sheet larger than the tray.
- Always pre-heat the oven to temperature prior to placing the tray/cookie sheet inside.
- Place the tray and cookie sheet in the middle oven rack position.
- Use only the “Bake” function setting for heating food. Do NOT use “Broil” or other settings.
- When removing the tray from the oven, use heat resistant oven mitts and lift the cookie sheet out with the tray/food. After placing the cookie sheet on a heat tolerant surface, move the PaperTech tray to the food serving area by supporting the bottom of the tray (oven mitts may be required when handling the hot PaperTech tray directly.
- Some electric ovens use the top-heating element in order to maintain temperature. For use in these ovens, place an empty cookie sheet or a layer of aluminum foil on the upper-most rack to shield the tray from any excessive top element heating that may occur.

Microwave Oven Use:

- Place the PaperTech tray and food product on a microwave-safe plate and then into the microwave oven.
- Never permit the container to touch or contact any sidewall on the interior of the microwave oven.
- Use time and power setting instructions as specified by the food packer/processor after having done the appropriate testing.
- When removing the tray from the microwave oven. Use heat resistant oven mitts and lift the microwave-safe plate out with the tray/food.
For microwave oven use with a rating of 1,000 watts or less, PaperTech trays containing food can be used for any length of time that is appropriate for the food. Care should be exercised so that the foods being cooked and cooking conditions don’t generate temperatures in excess of 400°F. For microwave ovens rated at higher than 1,000 watts, similar performance is expected but independent evaluations should be performed.

HEAT SEALING INFORMATION FOR THE FOOD PACKER-PROCESSOR

Pressed Paperboard Technologies recommends that PET heat seal film should **NOT** encounter sealing temperatures above 450°F. Excessively high sealing temperatures can cause the heat seal film to shrink thereby changing the engineered shape and dimensions of the PaperTech tray that could lead to damaged and/or weakened trays.

*(Revised 1/15/2019)*