SCHUTZ

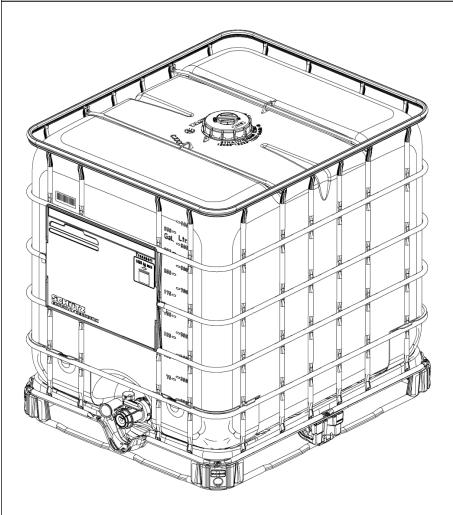
Transportcontainer ECOBULK 1000 ltr. MX1000 Std FSSC Nat/150B TP Bfly 50 00 Met 3PCA/Steel frame 1-Plt SM/TI

Schütz Container Systems Pty Ltd. Industrial Packaging PO Box 38 SOUTH FREMANTLE WA 6162

Article-No. 4041970

Date Aug 31, 2020

Page 1 / 6





This picture is for illustration purpose only and does not necessarily correspond to the specified product.

Weights and measures

Nominal Capacity 1.000 I 275 gal US **Brimful Capacity** 1,060 I 280.027 gal US Length 1,200 mm 47.240 in Width 39.370 in 1,000 mm Height with pallet 1,160 mm 45.670 in Total weight approx. 51.7 kg 114.0 lbs US

Pallet

Pallet type Steel-framepallet, zinced Opening height min. 90mm, 4-way entry

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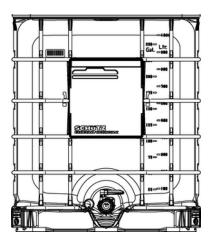
Article-No. 4041970 Date Aug 31, 2020

Page 2 / 6

Outer container

Grid Steel, galvanized Bottom plate Steel, galvanized

Label plate small - 4 field, with Schütz-Ticket



Inner container

Rectangular blow molded tank of high density polyethylene

Container PE-HD, natural

Filling opening

Screw cap DN150 / 6", PE-HD, green

O-ring gasket TPE



Plug without Plug

Discharge opening

Outlet valve integr.butterfly-valve DN50/2"

Case PE-HD
Connection thread metric
Flap gasket / Ball gasket PP

Handle color green, Handle protection

Screw cap PE-HD
Screw cap gasket PE, foamed
Screw cap color green

Outlet nozzle PE-HD, packed



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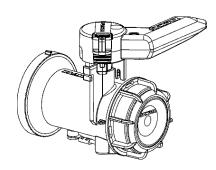
Schütz Container Systems Pty Ltd. Industrial Packaging PO Box 38 **SOUTH FREMANTLE WA 6162**

Article-No.

4041970

Date Page 3 / 6

Aug 31, 2020



Features

Directive

Food safety according to FSSC 22000 + declaration of conformity

Production

According to the FOODCERT process description (PDF Annexe 1)

Concentration level of heavy metals (Pb, Cd, Cr VI and Hg) in packaging does not exceed 100 ppm

Delivery

Ready for filling. The customer or filler is responsible for testing the material compatibility of the filling material with the packaging

This specification is produced and delivered according to the current status of the SCHÜTZ "Quality Management Standard for the Supply of Packaging Products" which can be viewed under the following link: www.schuetz.net/gmstandard

According to FSSC 22000, SCHÜTZ wishes to point out that the products are labelled as packaging for food contact in accordance with the internationally valid regulations of Regulations (EC) No. 1935/2004, (EC) No. 10/2011 and those of the "Code of Federal Regulation Title 21 § 177.1520, 177.2600 and 178.3297 of the Food and Drug Administration".

In case local legal regulations require any additional labelling or labelling that differs, it is the responsibility of the CUSTOMER to ensure compliance.



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Schütz Container Systems Pty Ltd. Industrial Packaging PO Box 38 SOUTH FREMANTLE WA 6162

Article-No. 4041970 Date Aug 31, 2020 Page 4 / 6

Material of components that come into contact with the filling good:

- HDPE, food-safe
- Food-safe seals and dyes
- Free of silicones

Product:

- FOODCERT label (FSSC+FDA) + design
- · Certificate of conformity
 - Migration tests/certificates
- Halal & kosher certification

Process:

Food Safety System Certification (FSSC) is an internationally recognised standard of the Global Food Safety Initiative (GFSI) that applies throughout the entire supply chain. In the packaging industry, FSSC combines the ISO 22000:2005 and ISO/TS 22002-4 standards, thereby establishing a new standard of food safety which applies to the entire packaging production process.

Overarching measures

- Annual audit in compliance with FSSC 22000 conducted by Lloyd's Register Quality Assurance (LRQA)
- Annual internal audit programme for ensuring conformity with FSSC
- Annual management review in which the management sets new FSSC measures and targets
- Annual verification programme to ensure that food safety is maintained by qualified personnel, including the duty to produce evidence of conformity with the appropriate European and international legislation
- Appointment of an expert as a food safety consultant
- Appointment of a food safety team with the following duties:
 - Regular, risk-based verification of production processes and products
 - Verification of oPRPs, PRPs and other food-relevant measures (see below)
 - Regular inspections to verify conformity with the current legal requirements
 - Interdisciplinary analysis and documentation of verification results

Measures in conformity with DIN EN ISO 22000:2005 – management systems for food safety requirements to be met by every organisation in the food chain

- Risk management based on Hazard Analysis and Critical Control Points (HACCP) principles of risk analysis and ensuring sound production practices with the focus on guaranteeing the safety of foods and consumers
- Change control and continuous improvement process: interactive communication and cooperation between the customer, the competent authorities and SCHÜTZ for customised risk evaluation and needs assessment:
 - Identification, steering and documentation of health issues and clarification of end product requirements in order to eliminate health risks to the end consumer
 - Duty to warn of any potential health risk (if known)
- Traceability system and recall management:
 - Batch traceability of materials back to the raw material supplier, including internal and external process data (e.g. order number, production data, details of delivery to customer)
 - Internal and external process data make the specific recall of individual production batches possible
 - Traceability exercise regular, realistic traceability test
 - Mock recall regular, realistic recall test
- Just-in-time production based on individual orders from customers
- Immediate sealing of the IBC with an original cap
- Transfer of the inner bottle straight to final assembly



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Schütz Container Systems Pty Ltd. Industrial Packaging PO Box 38 SOUTH FREMANTLE WA 6162

Article-No.

4041970

Date Page 5 / 6 Aug 31, 2020

- Components (screw caps, valves) specially packed and stored in small quantities prior to assembly
- Visual final inspection
- Storage of finished products under roof

Operational prevention programmes (oPRPs) arising from the internal risk analysis of potential sources of contamination or the spread of health risks

- oPRP for incoming plastic materials (check on seal and raw material parameter compliance, inspection of the truck/the truck's cleanliness certificate and the driver's PPE)
- oPRP for water bath (regular maintenance of air filters and water change/cleaning of water bath)
- oPRP for blow air (regular maintenance of microfilters, PU seals and compressor)

Prevention programmes (PRPs) and other measures for the production of food packaging in conformity with ISO 22002-4

- Regular microbiological tests and hygiene monitoring of surfaces in those processes of particular relevance to food (gloves, components that come into contact with products, surfaces of the inner bottle, water bath, room air)
- Food defence product safety and bioterrorism
 - Regular training and screening with regard to sabotage, vandalism and terrorism
 - Measures: access controls, staff screening, document/data management, safety in warehouses and production units, distribution and transport, reliable inspection of incoming goods, AEO + C-TPAT
- Detailed hygiene regulations for employees (clean gloves and clothing, hairnets, personal hygiene only with approved toiletries, no jewellery, no work permit when sick, work and leisure clothes kept apart in separate locker compartments)
- Detailed hygiene regulations for the production environment (cleaning instructions and rotas)
- Foreign bodies/dust (enclosed production shops, covered areas)
- Glass breakage management (inspections ensure that all glass and hard plastic parts, eg protective coverings, are intact)
- Blade management (inspections ensure that all blades are present and intact)
- Coordinated and reduced maintenance and repair intervals (systems approved for operation following maintenance)
- Comprehensive pest control (monitoring system, fly traps, waste management)
- Chemicals (controlled use of all chemical substances)

+

- No water bath inspection*
- No differential pressure test*
- Drawing oil removed from steel parts*
- Additional sealing of screw cap and/or valve*
- Other accessories individually packed and separately stored*
- Protective cover for transport*
- Customer-specific labelling of packaging*
- Customer-specific delivery instructions*
- Storage of finished products in sealed rooms*
- Direct loading*

^{*}optional



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Article-No.

4041970

Date Page 6 / 6

Aug 31, 2020

Silicones / PWIS in IBCs and PE drums from the FOODCERT & CLEANCERT product lines

Schütz GmbH & Co. KGaA hereby certifies that parts that are in contact with the filling product are free of silicones and fluorinated compounds that are capable of migration, and surfactants. This applies in the same manner for liquid, pasty, and solid materials that may release silicones, fluorinated compounds, or surfactants. These include, for example, oils, fats, protective agents, lubricants, textile auxiliaries, plastics-processing auxiliaries, hairsprays, hammer-finish paint, anti-corrosive agents, sealants, permanently lubricated sintered components, each containing silicone. It is particularly important to avoid materials based on fluorinated oils, fats or waxes, and low-molecular constituents of fluorinated polymers that are capable of migration.

In order to minimize the risk of ubiquitous traces of the substances mentioned above during the production process of FOODCERT and CLEANCERT products, up to the point when the products are loaded for dispatch special SCHÜTZ preventive programmes apply to the product lines FOODCERT and CLEANCERT to avoid the active introduction of PWIS (paint wetting impairment substances) into the production sites. These include the following measures:

- Supplier guidelines including an exclusion note for silicones and PWIS in the supplied products and services
- Contractor guideline for the exclusion of silicones and PWIS when working at a SCHÜTZ site
- Supplier questionnaire for the exclusion of silicones and PWIS in supplier processes for the production of SCHÜTZ components
- If appropriate, supplier audits to verify that no silicones and PWIS are used in relevant supplier processes
- HACCP risk management programme at SCHÜTZ including silicones and PWIS
- "Personal hygiene" preventive programme
- BASF sample shake test on the majority of products and working materials (e.g. gloves) to confirm the absence of silicones
- Sample paint tests according to VDMA 24364 on critical products and working materials to confirm the absence of PWIS

Please note that as the name implies, all of the above mentioned actions are "risk minimization activities". As such, these activities reduce the risk of silicones and PWIS contamination to a minimum, but do not guarantee a 100% exclusion. A detailed description of all additional preventive measures for our product lines FOODCERT and CLEANCERT can be found in the respective specifications.

Schütz GmbH & Co. KGaA 56242 Selters Germany

PLEASE NOTE:

The information in this confirmation is based on our current knowledge and experience. They do not exempt users of our packaging systems from carrying out their own tests. This statement does not constitute a legally binding assurance. The customer is responsible for ensuring compliance with existing laws and regulations.