

Packaging - Specification  
ECOBULK / FOODCERT

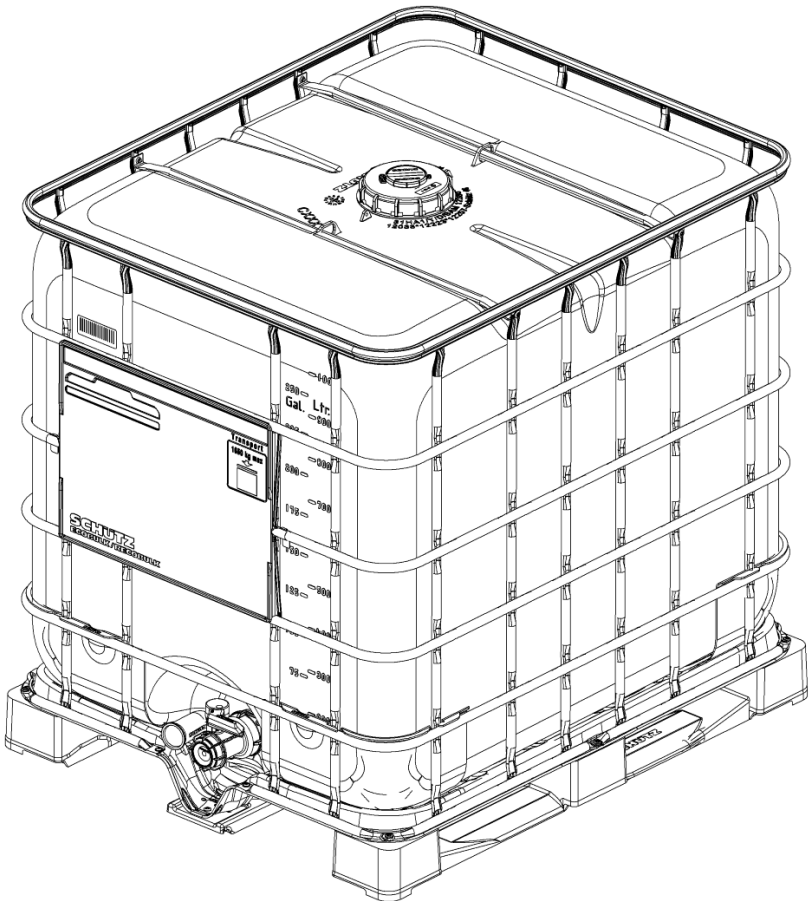


Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

Article-No. 4009968

Date Aug 12, 2024  
Page 1 / 8



These pictures are for illustration purposes only and do not necessarily correspond to the specified products.

**Weights and measures**

Nominal Capacity	1.000 l	275 gal US
Brimful Capacity	1.060 l	280,027 gal US
Length	1.200 mm	47,240 in
Width	1.000 mm	39,370 in
Height with pallet	1.160 mm	45,670 in
Weight total approx	59,1 kg	130,2 lbs US

**Pallet**

Pallet type	Plastic-skidpallet
Opening height	min. 90mm, 4-way entry

**Outer container**

Packaging - Specification  
ECOBULK / FOODCERT

**SCHÜTZ**

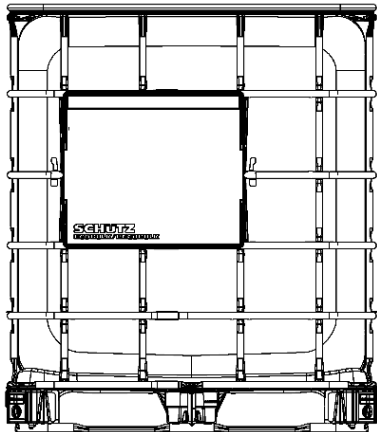
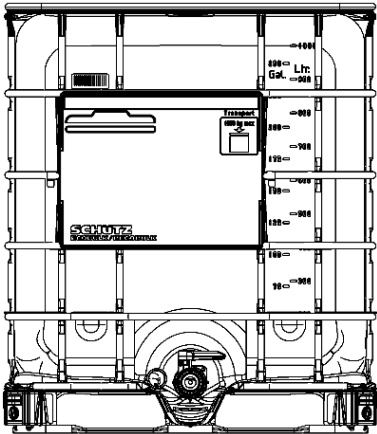
Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

Article-No. 4009968

Date Aug 12, 2024  
Page 2 / 8

Grid	Steel, galvanized
Bottom plate	Steel, galvanized
Corner protector	black
Label plate	large - 6 field, with Schütz-Ticket
additional label plate	back side - standard



**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  
Sealing-cap red



## Packaging - Specification

### ECOBULK / FOODCERT

# SCHÜTZ

Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

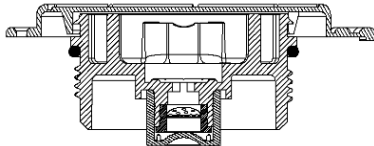
Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

**Article-No.** 4009968

**Date** Aug 12, 2024  
**Page** 3 / 8

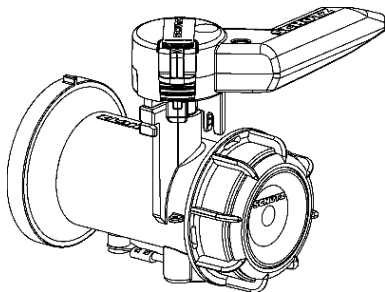
Plug

G2"plug with Presspart 15-HF



#### 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



#### Features

screw cap w/cable binder  
valve guard

#### UN-Marking

UN\_31HA1/Y/MM YY/D/BAM14822-SCHÜTZ#/4056/2037/1060L/58KG/100KPA

#### Directive

Food safety according to FSSC 22000 + declaration of conformity

#### Production

According to the FOODCERT process description (PDF Annexe 1)

#### Heavy metals

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 manufactured and delivered in accordance with the current status of the SCHÜTZ "Quality Management Standard for Supplies of Packaging Materials", which you can view at the following link:

## Packaging - Specification ECOBULK / FOODCERT



Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

**Article-No. 4009968**

Date Aug 12, 2024  
Page 4 / 8

[www.schuetz.net/qmstandard](http://www.schuetz.net/qmstandard)

The maximum filling temperature depends on the respective filling product (specific heat capacity), but must not exceed 70° C (158° F) for HDPE packaging and 60° C (140° F) for LDPE packaging with an integrated inliner. Deformation such as sink and marks or wrinkling around edges and corners can be caused by temperature and pressure differences during filling, transport, storage or depending on the vapour pressure of the filling product. To exclude these kinds of deformations, we recommend the use of an aeration and deaeration system suitable for the specific application.

The SCHÜTZ Technical Customer Service will be happy to recommend a suitable system for your application.

IBCs are designed and constructed for the transport, storage and handling of filling products in accordance with the relevant dangerous goods regulations.

During the use of the containers, especially in the case of multiple refilling cycles, the attachment parts such as outlet valves and screw caps as well as the associated gaskets are subject to varying degrees of wear, depending on the filling product, the type of application and the duration of use. The risk of wear increases with the frequency of use. In particular, washing procedures or improper handling during reconditioning can damage the IBC or its attachment parts. After the initial opening of the outlet valve, the container should be emptied as soon as possible and with as few intervals as possible and should be securely closed after each emptying operation.

Where IBCs are used in multiple refill cycles, it is the responsibility of the distributor and/or filler to carry out the necessary quality checks in accordance with applicable regulations and to ensure that the packaging is in a proper condition. Damaged components must be professionally repaired or replaced with original Schütz components or other approved components.

According to FSSC 22000, SCHÜTZ wishes to point out that the products and the product labelling as packaging for food contact are in compliance with the applicable statutory provisions of Regulations (EG) No. 1935/2004, (EG) No. 10/2011, the Code of Federal Regulation Title 21 § 177.1520, 177.2600 and 178.3910 of the Food and Drug Administration. It is the responsibility of the CUSTOMER to ensure compliance to any additional or deviating local legal requirements and / or labelling obligations.

### PLEASE NOTE:

The above statements are based on our current knowledge and experience. It does not exempt the user of our packaging from carrying out his own tests. No legally binding assurance can be derived from our information. It is the responsibility of the customer to comply with all applicable laws and regulations.

We would like to point out that in particular the legal transport obligations according to the Orange Book / IMDG / ADR / RID must be observed (Chapter 4.1.3.1 and also 49 CFR §173.24 (e) in the USA). It is therefore the responsibility of the filler or distributor to test the material compatibility of the filling product with the packaging and to evaluate the general suitability for the respective intended use.

Please note that for applications in EX-zones, the applicable contents of IEC TS 60079-32-1 and TRGS 727 must be observed, irrespective of the information given in the Material Safety Data Sheet (MSDS).

## Packaging - Specification

### ECOBULK / FOODCERT



Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

**Article-No.**                    **4009968**

**Date**                    Aug 12, 2024  
**Page** 5 / 8

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

- HDPE, food-safe
- Food-safe seals and dyes
- Free of silicones
- Grounding sheet and screw steel (V4A), if IBC with EX fitting

#### **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 22000:2018 and ISO/TS 22002-4 standards as well as various additional requirements, 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 (LR)
- 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 obligation to provide evidence of conformity in accordance with the 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 22000:2018 – 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 good manufacturing practice with a focus on guaranteeing the food safety and consumer protection
- 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 withdrawal management:
  - Batch traceability of materials that have been in contact with products, 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 withdrawal of individual production batches possible
  - Traceability exercise – regular, realistic traceability test
  - Mock recall – regular, realistic withdrawal test

## Packaging - Specification ECOBULK / FOODCERT



Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

**Article-No. 4009968**

Date Aug 12, 2024  
Page 6 / 8

- 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
- 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)

### ***Prerequisite programmes (PRPs) and other measures for the production of food packaging in conformity with ISO/TS 22002-4***

- Regular microbiological tests respectively 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)
- 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\*

Packaging - Specification  
ECOBULK / FOODCERT



Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

Article-No. 4009968

Date Aug 12, 2024  
Page 7 / 8

- Direct loading\*

\*optional

## Packaging - Specification ECOBULK / FOODCERT



Transportcontainer ECOBULK 1000 ltr.  
MX1000 UN FSSC Nat/150R TP 2"Vent w/Presspart 15  
int.Bfly 50 00 Met 3PCA/Plast skid  
2-Plt LG:LG/TMP  
DN150 sealed w/cable binder(red)

Schütz (Ireland) Limited  
12 Townamore. Killala Co.  
MAYO / IRELAND  
F26 XY18

**Article-No. 4009968**

Date Aug 12, 2024  
Page 8 / 8

### **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.