

# TECHINICAL DATA

**POLIBOXBAG®**

# WHO WE ARE



With the brands POLIBOX® and POLIBOXBAG® we are today the leading company in the production of the most complete range of isothermal containers, bags and backpacks for the transport of meals and food at temperature controlled.



We offer ADVANCED SOLUTIONS FOR CATERING. Our reference sectors are the commercial and collective, school, hospital catering. We also address the sector of banqueting, the agri-food chain, logistics and pharmaceutical companies.



We are committed every day to the enhancement of MADE IN ITALY. Our customers in Europe and around the world know that at POLIBOX they can find the best Italian productions.

# OUR COMMITMENT



Our commitment will always be to put the customer at the center of his daily work by offering best products, not sparing quality, social responsibility and sustainability environmental. WE HAVE THE INGREDIENTS FOR YOUR SUCCESS!



We have always directed our interest to the research and development of materials and finished products and innovative, always understood as components of integrated systems. We follow the production of our articles in a timely and total manner, from the purchase of some raw materials to the control of the production processes of the specialized industries working in partnership.



Technical updating and constant dialogue are the daily motivation that allow us to improve the quality of the product, the level of service and the value for money, guaranteeing technical know-how and skills to offer customized solutions to our customers who receive the utmost care in all sales and after-sales phases. The commercial and productive partnership with important national groups and international markets, offers the possibility of guaranteeing cutting-edge solutions.

## POLIBOXBAG®

In the home delivery sector where the competition is increasingly played on the high quality of service and/or ingredients, the breadth of menus for instant consumption and deliveries in less than 30 minutes, we have implemented several products that have proved to be the winning key for the food delivery business.

The POLIBOXBAG® line was born from this simple consideration.

A line specifically designed for the professional delivery of ready meals, pizzas, sandwiches, foods and hot or cold drinks.

## The premise for the realization of TESTS

The isothermal bags and backpacks that make up the POLIBOXBAG® range are functional items used for the temporary storage and transport of foods and incorporate insulating properties to keep contents cool or warm before consumption.

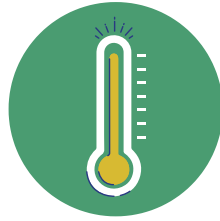
They can vary in size from small bags to more or less large backpacks.

They do not require MOCA because they are not born for direct contact with food and refer to the UNI EN 12546-2 standard, applicable to all types of portable household insulated food and/or beverage containers such as boxes, crates and bags, intended to contain food and/or beverages generally wrapped or packed in their containers.

While this standard refers to containers that can be used to keep contents hot or cold, it contains only one assessment for the storage of cold items, I therefore does not evaluate the effectiveness of containers for warm storage but requires that a container “is designed in such a way that it is possible to clean the article easily and completely.



# ISOTHERMAL SAFETY



The UNI EN 12546-2 standard

## Verification of container capacity

The standard requires that the nominal capacity of the containers is indicated to the user with an accuracy of  $\pm 5\%$  for rigid containers and  $\pm 10\%$  for flexible containers.

The specification does not mention any requirements for insulation properties or capability, only that the correct information be provided to the user the final. Here are some specifics of the implementation of the test:

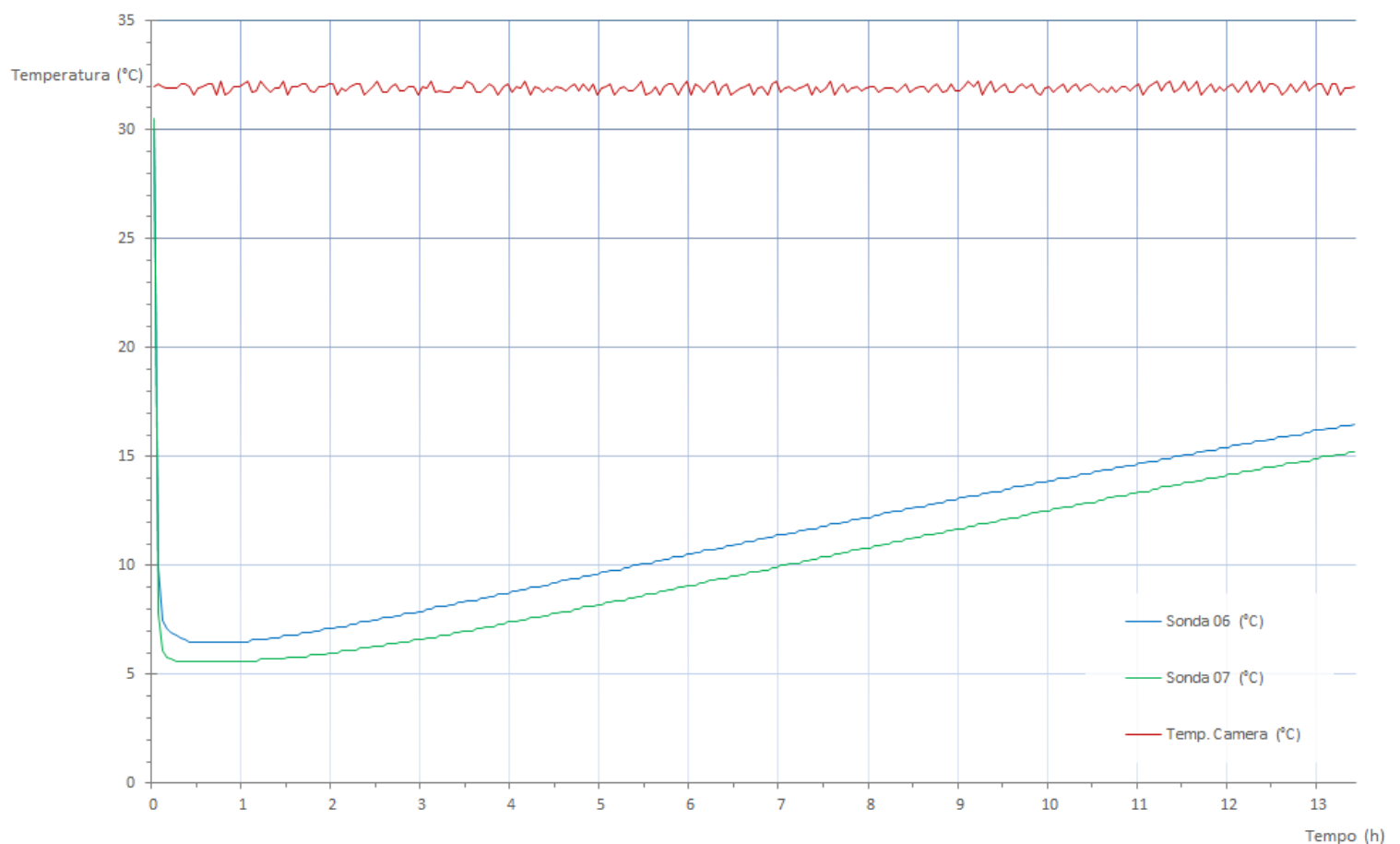
- The capacity of the container, obtained by measuring its dimensions, is established at 38 litres;
- Water contained in 0.5 kg bags conditioned at an initial temperature of  $+5^{\circ}\text{C}$  was used as thermal mass;
- The mass of water used is equal to 19 kg (50% of the capacity) both for the pre-conditioning of the container and for conducting the test;
- In a central position, inside the container, two temperature probes have been placed instead of just one as prescribed by the standard;

The test was performed according to the procedure prescribed by the standard:

- 1) the empty container was kept at a temperature of  $+32^{\circ}\text{C}$  for 24h,
- 2) the container was filled with 19 kg of water at  $+5^{\circ}\text{C}$  for 5 minutes,
- 3) the container was emptied and filled with a new mass of 19 kg of water at  $+5^{\circ}\text{C}$  for carrying out the test.

Temperature was recorded at 3-minute intervals;

The maximum time taken for the temperature to go from  $+5$  to  $+15^{\circ}\text{C}$  is about 13





# POLIBOX®



(R)evolutionary

polibox@polibox.com

**www.polibox.com**

Headquarter ITALIA  
Via Campo dei Fiori, 13 - Vittuone (MI)

**ITALY** **Tel.** +39 02 37074200

**SPAIN / PORTUGAL** **Tel.** +34 963 694 183  
**FRANCE** **Tel.** +33 (0) 384 864 772

**EXPORT DEPARTMENT** export@polibox.com

**PEC** polibox-srl@pec.it

**POLIBOXBAG®**