

Packaging - Specification

ECOBULK / FOODCERT

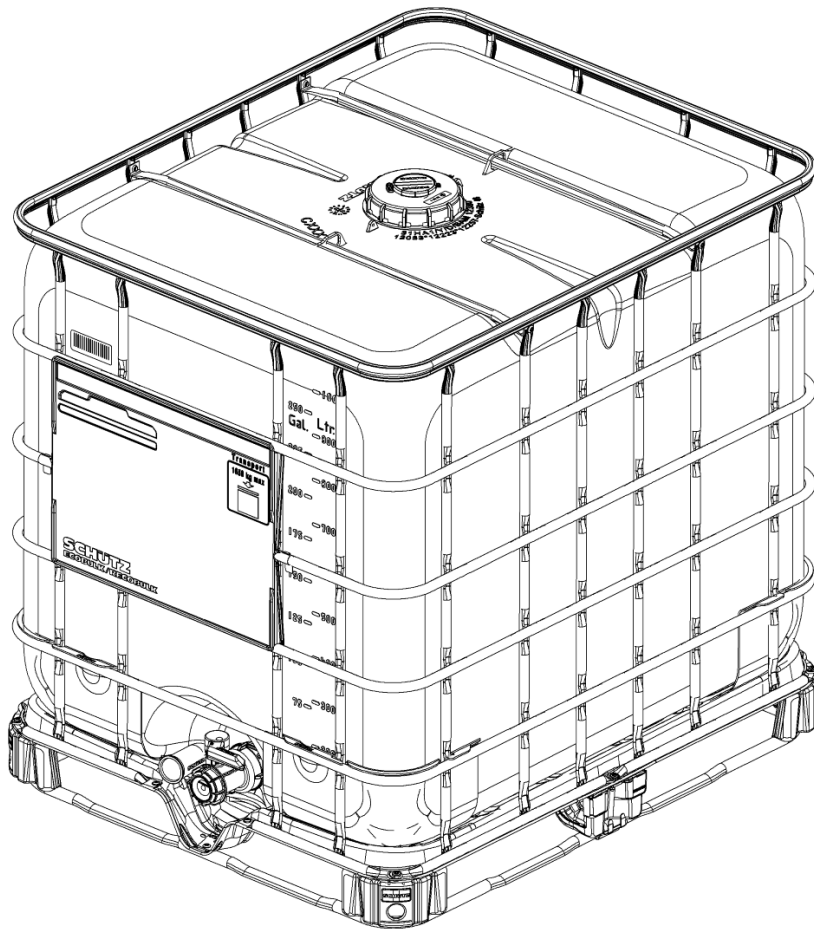


Transportcontainer ECOBULK 1000 ltr.
 MX1000 Std FOODCERT Nat/150G TP closed
 int.Bfly 50 00 Met 3PCA/Steel frame
 1-Plt SM

Schütz Polska Sp.z.o.o.
 ul. Al. Jana Pawła II. 52
 PL-44-240 ŻORY

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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	51,8 kg	114,1 lbs US

Pallet

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

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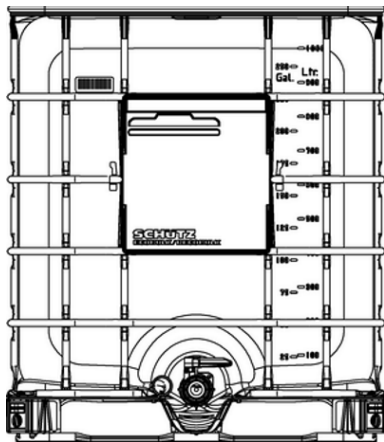
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Outer container

Grid	Steel, galvanized
Bottom plate	Steel, galvanized
Label plate	small - 4 field, with Schütz-Ticket

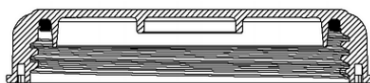


Inner container

Rectangular blow molded tank of high density polyethylene
 Container HDPE, natural

Filling opening

Screw cap	DN150 / 6", HDPE, green
O-ring gasket	TPE
Sealing-cap	without



Plug	without Plug
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Discharge opening

Outlet valve	integr.butterfly-valve DN50/2"
Case	HDPE
Connection thread	metric
Flap gasket / Ball gasket	PP
Handle color	green, Handle protection
Screw cap	HDPE
Screw cap gasket	PE, foamed
Screw cap color	green
Outlet nozzle	PE-HD, packed

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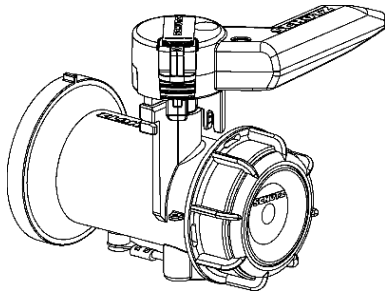
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Features

Directive

Food safety according to our FOODCERT standard + Declaration of Conformity

Production

According to the FOODCERT process description (PDF Annex 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:
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 produced for the transport, storage and handling of filling products in accordance with the relevant dangerous goods regulations.

When the containers are used, 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. It is important to ensure, that the containers are emptied as soon as possible and at frequent intervals after initial opening and that they are securely closed after each emptying process.

If IBCs are used in multiple refill cycles, it is the responsibility of the filler and/or distributor to carry out the necessary quality checks in accordance with applicable regulations and to ensure that the packaging function is not impaired. Damaged components must be professionally repaired or replaced with original Schütz components

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or other approved components.

With the implementation and continuous improvement of comprehensive preventive programmes, SCHÜTZ strives to minimize the potential risk of contamination for the filling material in accordance with the current state of the art and in accordance with established and applicable quality and system standards.

In industrial production, however, contamination can never be entirely ruled out. Specifically for plastic and steel packaging, unavoidable friction caused during opening and closing as well as static charging of the packaging material can contribute to the formation of particles or attract particles. As a result, particles may also inadvertently get inside the packaging.

In order to minimize the risk of particle formation and particle ingress, users are recommended to keep the packaging closed and limit opening and closing the container to a minimum, particularly during further processing steps.

Especially in the case of sensitive products or product applications (such as food/pharmaceutical products, lacquers or electrochemicals), it is recommended that the product is filtered during discharge or before further processing.

Information regarding silicones / PWIS in/on filling good - contacting surfaces of jerrycans, PE drums and IBCs from the FOODCERT & CLEANCERT series can be found in our quality management standard as well as declarations of conformity.

SCHÜTZ wishes to point out that the products and the product labelling as packaging for food contact are in compliance with the applicable legal requirements of Regulations (EC) No. 1935/2004, (EU) 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 CUSTOMER's responsibility 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).

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

- HDPE, food-safe
- Food-safe gaskets and masterbatches
- Free of silicones
- Grounding sheet and screw steel (V4A), if IBC with EX valve

Product:

- FOODCERT label + design
- Declarations of Conformity
 - Migration tests/certificates
- Halal & Kosher Certification

Management Process:

The Management System Certification is based, among other things, on our FOODCERT Standard, establishing a new standard of food safety throughout the entire supply chain which applies to the entire packaging production process.

Overarching measures

- Annual audit of the Management System conducted by Lloyd’s Register (LR)
- Annual internal audit programme for ensuring system compliance
- Annual management review in which the management sets new FOODCERT 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 FOODCERT – 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
- Just-in-time production based on individual orders from customers

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- 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

- 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, e.g. 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

The SCHÜTZ FOODCERT Standard ensures the highest level of food safety concerning materials, manufacturing processes and final products. It meets the requirements of the Food Safety System Certification (FSSC), which is an internationally recognized 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.

In this context we confirm our compliance with the relevant international food regulations in a separate Declaration of Conformity and provide you with our FSSC 22000 certificate upon request.