



Case Ready Meat RPC Label Requirements

Reusable containers are the smarter way to move perishables through the supply chain. They provide superior product protection, efficiencies at every node in the supply chain and reduce the amount of packaging and product waste created. Tosca works very hard to deliver the highest quality, food-safe containers to our customers. After every use, we inspect, wash, and sanitize our containers in accordance to our food safety policies in order to obtain one of the world’s most stringent food safety management standards, ISO 22000 certification. The established procedures within our food safety system ensure we are providing food safe reusable packaging for the perishable food supply chain.

Use of qualified labels on reusable packaging is critical in achieving a successful trip through the supply chain. Tosca has developed facestock & adhesive requirements to ensure the appropriate selection and application of labels for Tosca reusable plastic containers (RPCs). These requirements and best practices will help ensure the label will adhere to the RPC during the supply chain journey, yet be removed during wash without leaving any residue that could compromise our RPC or wash process.

Facestock & Adhesive Raw Material and Performance Specifications - Case Ready Meat

Facestock	Adhesive	Minimum Application Temperature	Service Temperature Range	Typical Loop Tack Adhesion to Polypropylene	Customer Performance Requirement	Wash Center Performance Requirement	Federal Regulatory Approval
4.1 mil Polypropylene	All temperature Acrylic based adhesive	-20 Minimum	-65F to 160F	3.8 to 5.3 lbs	98% adherence post 30 days	One pass removal No adhesive residue on RPC No excessive adhesive build up on washline	FDA 21 CFR 175.105 Compliant

Only substrate/adhesive combinations outlined above may be used on Tosca case ready meat RPCs. All other products or combinations are to be considered un-approved. Labels found to be out of specification will not be recommended for use and the label supplier will be removed from the approved label supplier list, if applicable. Customers using labels not on the approved label supplier list will be contacted so that they can convert to an approved label supplier. If requested by the customer, the label in use can be requested for qualification through the Label Application Process listed in this document.

Label Qualification

To qualify a label for use on Tosca RPCs and to be added to the Approved Label Provider list, complete the Label Qualification Form found at this link (www.toscaltd.com/labelqualify) For any questions, please contact Tosca at LabelDevelopment@toscaltd.com.

Approved Label Placement

Placement of labels is critical to successful removal. All Tosca RPCs have been engineered with a specific texture pattern on the short walls for successful adherence throughout the supply chain and subsequent removal in our wash facilities.

Placement Guidelines:

- Labels should only be applied to the short end walls
- Labels should not wrap around handle
- Labels should not be applied on the long side panels, bottom or inside the RPC
- Proper pressure during application is critical in achieving required label adhesion
- Labels cannot interfere with hinges
- Labels cannot be placed on corners or impact opening and closing of the RPC



Labels can be applied on either side of the handle but the entire label must remain within the blue outline. Labels should only be applied to the short walls of the case ready meat RPCs - 65126, 65170, 65226.

Approved Label Providers for Case Ready Meat Containers (65126, 65170, 65226)

Company	Contact	Phone Number(s)	Email	Product Code	Print Type
Diverse Label Printing (DLP)	Paul Thompson	O: 336.222.8228 C: 336.457.1870	paul.thompson@diverselabel.com	Tosca	Direct
Multi Color Corporation (MCC)	Michael Wood	C: 402.689.0043 F: 402.339.9950	mwood@mcclabel.com	PSPL1017068 PSPA104305	Direct Direct