Measuring jug

67.6 Fl oz, White

Item Number: 60005

Fill, measure and pour more accurately with this cleverly designed jug. Easy-to-read transparent scales on each side let you choose your unit of measurement (millilitres, UK fluid ounces and US fluid ounces), the elongated spout and optimised handle ensure easy, precise pouring, and the wide bottom ensures stability and hygienic cleaning.

General Information

Color	White
Material	Polypropylene
Country of Origin	Denmark

Product Dimensions

Content	67.6 Fl oz
Product Length/Depth	6.8 "
Product Width	5.5 "
Product Height	8.5 "
Net Weight	0.5291 lbs

Packaging & Shipping Details

Box Quantity	10 Pcs.
Quantity Per Layer (Pallet)	40 Pcs.
Quantity per Pallet (80 x 120 x approx.180 cm)	320 Pcs.
Box Length/Depth	28 "
Box Width	11.8 "
Box Height	8.3 "
Cardboard Packaging (Recycling symbol "20" PAP) per Pcs.	0.11 lbs
Total Tare Weight	0.11 lbs
Gross Weight	0.6393 lbs
Cubic Feet	0.1829 ft3
GTIN-13 Number	5705022022959
GTIN-14 Number (Box quantity)	15705028022967
Customs Tariff Number	39241000

Compliance & Standard Details

Complies with (EC) 1935/2004 on food contact materials[1]	Yes

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Complies with EU Regulation 2023/2006/EC of Good Manufacturing Practice	Yes
Complies with FDA Regulation CFR 21[1]	Yes
Complies with UK 2019 No. 704 on food contact materials	Yes
Meets the REACH Regulation (EC) No. 1907/2006	Yes
Complies with California Proposition 65	Yes
Complies with Halal and Kosher	Yes
PFAS intentionally added	No

Technical Data

Handle/Grip Length	5.12 "

Usage Limits

Recommended sterilisation temperature (Autoclave)	249.8 °F
Max. Cleaning Temperature (Dishwasher)	199.4 °F
Max usage temperature (food contact)	212 °F
Max usage temperature (non food contact)	212 °F
Min. usage temperature	-4 °F
Max. Drying Temperature	212 °F
Min. pH-value in usage concentration	2 pH
Max. pH-value in Usage Concentration	10.5 pH

Sustainability Details

The product can be sorted as Polypropylene (PP) for recycling – “5”	Yes

New equipment should be cleaned, disinfected, sterilized, and any labels removed, as appropriate to its intended use, e.g. high risk vs. low risk food production areas, general hospital areas vs. intensive care units, before use.
1. See Declaration of Compliance for further details on food contact
3. Do not store the product below 32 °Fahrenheit.