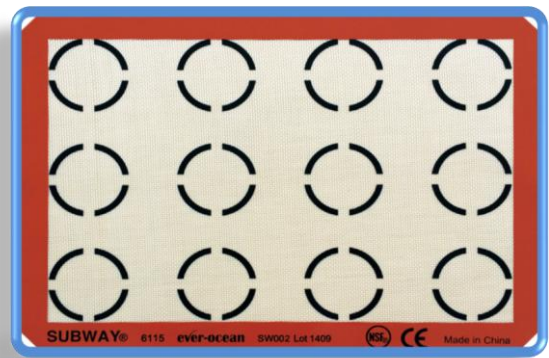




Ever-Ocean International Limited

444 North Pearl Street Suite 260
 Albany, NY 12204
 P. (518) 229-6453
 F. (518) 463-3684

Available through the Franchisee Shipping Center. Place order with your coordinator at SUBWAY® Headquarters or directly with FSC.



Cookie Sheet : FSC#108113

COMPOSITION

Knitted fiberglass with silicone coating that conforms to FDA regulations.

STANDARDS

- US FDA 21 CFR 177.2600 (Rubber Articles) - Determination of Amount of Extractives.
- Polycyclic Aromatic Hydrocarbons (PAHs) content.
- Council of Europe Resolution AP (2004) 5.
 - a.) Silicone rubber - Overall migration
- Council of Europe Resolution AP (89) 1.
 - a.) Silicone rubber - Volatile organic matter
 - b.) Silicone rubber - Specific migration if Organotin
- French Arrêté du 25 Novembre 1992, French Décret 92-631 and French Décret 2007-766 and its amendments
 - a.) Silicone rubber - Volatile organic matter
 - b.) Silicone rubber - Specific migration if Organotin
- German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and BfR recommendation.
 - a.) Silicone - Lead and Cadmium
 - b.) Silicone - Peroxide value
- German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 31.
 - a.) Sensorial examination odour and taste test
- NSF/ANSI Standard 2 - Food Equipment.
- Regulation (EC) No.1935/2004 and Regulation (EU) No.10/2011, to determine the Overall Migration in the submitted sample.

CHARACTERISTICS

Ever-Ocean model : SW002	
Overall Size : 11 5/8" x 16 1/2"	Cookie Spot Dimension : 2 1/2"
Items Per Case : 6 pieces/case	Case Per Master Carton : 12 cases/master carton
Master Carton Dimension : 17.72*12.99*8.66 inch	
Case Gross Weight : 2 lbs	Master Carton Gross Weight : 26.46 lbs

CLEANING INSTRUCTIONS

- Fill the sink with a solution of SUBWAY® dish detergent and hot water between 43°C - 49°C / 110°F -120°F.
- Place Subforms flat in sink, if there is baked on cheese, let the Subforms soak for 2-3 minutes.
- Clean Subforms or liners with a cloth.
- Rinse Subforms or liners with hot water which is between 43°C - 49°C / 110°F -120°F in the 2nd compartment (rinse) sink.
- Sanitize Subforms, or liners in the 3rd compartment (sanitizing) sink. The sanitizing sink should be filled half-full using the dispenser which is mixed with 24°C / 75°F water. Sanitizer should have a PPM reading range of 150-400.
- Shake the remaining water out of the Subforms or liners once or twice before air drying.
- Make sure the bread forms/liners are washed, rinsed and sanitized once a day or more often if necessary.
- Before putting frozen dough inside, ensure the bread forms and liners are dry.

