



Position Statement on Zinc Stearate and The Composition of Dart Polystyrene Products

Dart Container Corporation has a keen interest in providing safe and sanitary polystyrene products (e.g., foam cups and containers) for food and beverage service. With this in mind, we have the following comments relating to the composition of our products:

1. Dart products conform to the rigorous standards of the Federal Food and Drug Administration as found in Title 21 of the Code of Federal Regulations. This conformity applies not only to major components, but also to additives and processing aids.
2. Dart's manufacturing practices are directed toward strict preservation of the sanitary nature of our products.
3. Dart does not currently use post-consumer recycled materials in our products.
4. With specific respect to the retention of "Kosher" or "Halal" status of foods and beverages served in our polystyrene products, please consider the following:

Dart utilizes processing aids known as "release agents" in the manufacture of our polystyrene products. Release agents are present in minuscule amounts, to allow the product to be "released" from the molds used to form the container. Almost all zinc stearate, the release agent used by Dart, and other fatty acid products are ultimately derived from animal fat or "tallow".

It is important to keep in mind that the use of these additives is not intended as a food, but simply as a processing aid.

In adhering to the guidelines in the Code of Federal Regulations, we do not exceed the amount "required to accomplish the intended technical effect." And, we do not use these materials to enhance such appearance factors as the gloss of the cup or the container surface.

Dart participated in a study committee sponsored by the Society of the Plastics Industry (SPI) charged with reviewing the issue of "Kosher" or "Halal" status food and beverage packaging, and publishing a report. The major conclusion reached in the SPI report is that there is considerable controversy in theological circles as to the effect on Kosher status of foods and beverages contained in polystyrene foodservice products.

One school of thought holds that the process of obtaining these products, because of its high temperature and purification steps, in effect "denatures" them and removes them from the class of being "food"; therefore, they should be considered as just another chemical.

The other school of thought does not accept this argument of denaturing and further takes the position that the presence of even small amounts of tallow-derived processing aids causes contained foods to lose Kosher status.

Given the current difference in theological opinion, we suggest you seek guidance on this issue from your own religious leader.

The full SPI report, "An Introduction to the Role of Packaging in the World of Kashrus" can be obtained from SPI at (202) 974-5200.

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החברה הישראלית למוצרי מזון

היות שהקמפאני Dart העושים כוסות

לשתיה hot foam cups כותבים מפורט

שלאחר גמר עשייתם נמשח במין

Stearate שנמצא בו שומן חזיר

שאין בו שיעור ביטול והנה קשה לברר

אם נפגם או נשרף עד שאין בו מעט

ע"כ טוב למנוע מלהשתמש בכוסות אלו

עד שיתברר מציאות הדברים.