

Holbæk, August 2013

Declaration of compliance

Quality: 33824

Compliance with food contact legislation

In manufacturing this product, we comply with the requirements on good manufacturing practices as laid down in Regulation (EC) No 2023/2006. Furthermore the raw materials of our product are declared suitable for food contact use. Consequently the product is considered to comply with the general safety requirements of Regulation (EC) No 1935/2004. We also comply with the provisions on labelling (Art.15), declaration of compliance (Art.16) and traceability (Art.17) as provided in Regulation (EC) No 1935/2004.

Overall Migration Limit

As laid down in Regulation (EC) No 10/2011, plastic materials in contact with foodstuff are subjected to an Overall Migration Limit (OML) of 10 mg/dm² (Art.12).

Test conditions and simulants are those of Directives 82/711/EEC and 85/572/EEC as amended. Regulation 10/2011 (Art. 20) amend the simulants in Directive 85/572/EEC as from 31/12/2012. During a transition period from 01/01/2013 until 31/12/2015 the test conditions of Directive 82/711/EEC remain valid in parallel with Annex V of Regulation 10/2011.

The overall migration of relevant samples is tested, according to test procedure EN 1186, with foodsimulant A (ethanol 10%) migration = < 1 mg/dm², B (3% acetic acid) = 1.5 mg/dm², and D2 (olive oil) = 6.7 mg/dm² at 60°C in 10 days. The ratio of the area of the food contact material to the volume used to determine the compliance of the film is 6.

The test results of the overall migration are below the admitted limit of 10 mg/dm².

This implies the suitability, according to Directive 97/48/EEC, of this product for contact with all types of food (watery-, acid-, alcoholic- and fatty foods) and for indefinite storage time at room temperature, including heating up to approx. 100°C for up to 15 min.

Specific restrictions on substances in plastics

This product contains some or all of the listed substances or additives (Table 1) which are regulated by Regulation 10/2011.

Name	CAS No	PM ref	Restriction
1-octene	0000111-66-0	22660	15 mg/kg
Octadecyl-3-(3,5-ditertbutyl-4-hydroxyphenyl)propionate	0002082-79-3	68320	6 mg/kg

Table 1

Tests made by the supplier show that migration limits are not exceeded. Calculations made by Ulfoss Plastic A/S show that specific migration limits in the non-fatty food simulants 3% acetic acid and 10% ethanol and in the fatty food stimulant olive oil are not exceeded in film < 0.250 mm thick.

The above list of restricted substances is complete to the extent that accurate information was received from our raw material suppliers.

Dual Use Additives

In accordance with Regulation 10/2011 the following list (Table 2) identifies additives ("dual-use" substances), which are authorised as food additives and flavourings. None of the substances migrate into foodstuff in quantities exceeding the restriction in Directive 89/107/EEC and 88/388/EEC.

Food additive	Name	CAS No	PIM	Use
Vitamine E	alpha-tocopherol	0000059-02-9 / 0010191-41-0	93520	Antioxidant

Table 2

Please note that it is the manufacturer of the finished food contact article that is imposed responsibility to make sure that these articles are in compliance with the migration requirements.

Metals

We hereby confirm that the contents of Lead, Cadmium, Mercury and Hexavalent Chromium in the product don't exceed the value of 100 ppm, which is valid according to the Packaging and Waste Directive 94/62/EEC. The product does not contain substances labelled as eco-toxic (danger symbol 'N').

BADGE, BFDGE or NOGE

We can also confirm that there is no presence of BADGE, BFDGE or NOGE in our materials, which are of concern in Commission Regulation (EC) No. 1895/2005.

REACH

We hereby confirm that our products meet the REACH chemicals regulation requirements. As a Downstream user we have statements from all our suppliers that required substances have been pre-registered in due time. Statements from our suppliers also state that the amount of SVHC, according to the candidate list, if any does not exceed 0.1%.

Ulla Bernth Matthiesen
Quality Coordinator