

## DECLARATION OF COMPLIANCE

07/20/2015

**CUSTOMER: To whom it may concern**

We hereby confirm that the products we supply do meet the requirements put forward in the legal framework presented below.

### 1. DESCRIPTION OF MATERIALS AND ARTICLES

**PE coated paper hot and cold cups**

SP4/130

SP6/200

SP7/205

SP7H/205

SP8/210

SP9/275

SP9S/280

SP12/380

SP14/425

SP16/550

SP22/665

PG ID:FIHU-9YLQ8R

ID: FIHU-9YLQ8R1

## 2. INTENDED USES

Products listed above can be in contact with following food stuff:

Aqueous

Acidic

Dairy

Fatty

Dry

Alcohol <6%

In following conditions of temperature and time\*:

Frozen - refrigerated (20°C or below for any long time storage)

Lukewarm (40°C or below for any long time storage\*\*)

Hot-fill (Up to 70°C for up to 2 hours including 15 min up to 100°C)

\* It is the obligation of the recipient of this declaration to ensure that the packaging is suitable for the aimed processing and downstream use circumstances.

\*\*Covers also food contact conditions up to 70°C for up to 2 hours including 15 min up to 100°C

## 3. LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments up to date of this statement
- Directive 94/62/EC on packaging and packaging waste and its amendments up to date regarding the threshold limit of 100 ppm by weight of heavy metals
- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles
- Federal Institute for Risk Assessment BfR XXXVI, Paper and Board for food contact
- Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and its amendments up to date of this document

## 4. MIGRATION

According to Regulation (EC) No 10/2011 materials and articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 mg per 1 dm<sup>2</sup> of surface area of the packaging or 60 mg per 1 kg of foodstuff or food simulant (limiting value of the overall migration). The ratio of food contact surface area to volume used to establish the compliance of the article/s were **1 dm<sup>2</sup>: 100 ml**.

Following migration tests were conducted:

SIMULANT	TIME	TEMPERATURE
Acetic acid 3 %	2 hours	70°C
Ethanol 10 %	2 hours	70°C
Ethanol 50 %	2 hours	70°C
Tenax (Modified polyphenylene oxide)	2 hours	70°C

## Substances with restriction

The products listed above may contain following substance/s with restriction/s:

**CAS: 0002082-81-7**

PMREF Number: 20410

Substance: methacrylic acid, diester with 1,4- butanediol

Restriction (mg/kg): 0,05

**CAS: 0009004-70-0**

PMREF Number: 22450

Substance: nitrocellulose

Restriction (mg/kg): 60

**CAS: 0000064-17-5**

PMREF Number: 16780

Substance: ethanol

Restriction (mg/kg): 60

**CAS: 0000141-78-6**

PMREF Number: 30140

Substance: acetic acid, ethyl ester

Restriction (mg/kg): 60

**CAS: 0000071-23-8**

PMREF Number: 23800

Substance: 1-propanol

Restriction (mg/kg): 60

**CAS: 0000067-63-0**

PMREF Number: 23830

Substance: 2-propanol

Restriction (mg/kg): 60

**CAS: 0000071-41-0**

PMREF Number: 22870

Substance: 1-pentanol

Restriction (mg/kg): 60

**CAS: 0009004-57-3**

PMREF Number: 53280

Substance: ethylcellulose

Restriction (mg/kg): 60

**CAS: 0065997-06-0**

PMREF Number: 84210

Substance: rosin, hydrogenated

Restriction (mg/kg): 60

**CAS: 0001333-86-4**

PMREF Number: 42080

Substance: carbon black

Restriction (mg/kg): 60

## 5. DUAL USE SUBSTANCES

The products listed above may contain following dual use substances:

**CAS:**

E Number: 180

Substance: Pigment red 57:1

Restriction: unknown

**CAS:**

E Number: 462

Substance: Ethylcellulose

Restriction: unknown

## 6. TRACEABILITY

This can be done by referring to traceability by Licence Plate Number, Box Label, Order number.

This certificate is valid until there is substantial changes in the composition or production that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

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