

Declaration of compliance

With the legislation for materials and articles intended to come into

Contact with foodstuffs

We certify that food packaging films are produced only with components that fulfil the requirements on products, intended for use in direct contact with food, as described in the latest revisions of food contact regulations. Polyolefins are supplied in compliance with:

EC:

- Framework Regulation 178/2002 and 1935/2004 (dated 27-10-2004)
- Plastics Directive 10/2011/EC and amendments
- EC Directive 2023/2006 (Good Manufacturing Practice)(dated 29-12-2006)

Netherlands:

- Regeling Verpakkingen- en gebruiksartikelen (Warenwet)

Additional information

- No products with a functional barrier in a Multi-layer are supplied.
- All products have to be stored under clean, dry and odourless conditions.
- Storage temperature:
 - for PS : 5 - 40°C
 - for PP : 5 - 40°C
 - for PET : 5 - 40°C

We carry out changes in the composition only after consultation with the customers and their written release (clearance) what requires the issuing of an updated declaration of compliance.

References:

Article no	Article description	Certificate no
111110320	sauscup PP 100 70,3 mm. 50 cc. rond	-

Food contact: The sauce cups can be used for the following types of food: ALL

Test conditions:

Simulants:

According to Commission Regulation 10/2011/EC

Conditions/Times:

According to Commission Regulation 10/2011/EC

Global Migration – OM5, see Appendix 1 of Regulation 10/2011/EC

Special Migration – All monomers and additives are found in Annex I in Commission Regulation 10/2011/EC. None of the substances have specific migration limits.

Temperature at use:	
Min	-18°C
Max	+120°C
Time	According to OMS (Commission Regulation 10/2011/EC Annex V Chapter 3) Can be used for long time storage of food at room temperature or below for more than 6 months.
S/V Ratio	6 cm ² /kg

Methods applied to sauce cups Migration Conditions

To determine the overall migration in a worst case scenario for abovementioned products, specimens were mounted in a migration cell to obtain single-side contact of the sample material with the food simulant. Cells were filled with 30ml of 3% acetic acid and stored for 2 hours at 100°C, sauce cups were filled with 150ml of 50% ethanol and stored for 4 hours at 100°C and cells were filled with 90 gram of olive oil and stored for 1 hour at 120°C.

Colour release

To determine the colour release according to the Commodity Act Packaging and Food Utensil Regulation of The Netherlands, a test specimen of the sample was placed in contact with filter paper absorbed with miglyol and 3% acetic acid and stored for 5 hours at 40°C. After the storage period, the filter paper was visually examined on colour release.

Colour master batches comply with Regulation AP (89) of Bfr Richtlijnen Empfehlung IX.

Simulant	Overall migration (mg/dm ²)			
	Measurement 1	Measurement 2	Average	Limit
3% acetic acid	0.9	0.2	0.5	10
50% ethanol	1.8	1.7	1.8	10
Olive oil	10.5	10.4	10.5	10

Colour release

Simulant	Colour release ^{a)}	Remarks
Miglyol	-	Pass
3% acetic acid	-	pass

^{a)} - = no release, + = a little release ++ = a large release

Conclusions

The values obtained were compared with the limits from above the legislation. The experiments determined may not necessary include all the experiments samples of the aforementioned products are suitable for contact with all types for all time storage at maximum 120°C according the Commodity Act Packaging and Food Utensil Regulations of The Netherlands and its amendments up to and including VGP/VC 3048441 of 14 February 2011 and Regulations (EU) No 10/2011 of 14 January 2011 and amendments.

It should be noted that the product has been tested for the abovementioned forms of usage and conditions. Therefore, it will be the sole responsibility of the downstream users to determine that the usage of the product complies with the information given in this document and is safe, lawful and technically suitable so that no change in flavour, taste or organoleptic properties occurs. In case the product will be used in a different manner than tested, the information in this declaration of compliance will not apply and the downstream users shall be responsible for the compliance with the legislation and regulations.

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