

Food contact compliance statement PE-film

We, ITS bv, hereby declare that the product we deliver to your company referenced PE-film belonging to the ITS range, is produced under Quality and Hygiene certified Management System:

- Quality: ISO 9001:2000 by Lloyds
- Hygiene: BRC/IoP Hygiene Standards including HACCP by Lloyds

We declare that these plastic films fully comply with the E.U. legislation in force (regulation (EC) N°1935/2004, 2023/2006) concerning materials and articles intended to come into contact with food and in particular with the directive 2002/72/EC (and its amendments) relating to plastic materials and articles.

The values obtained for overall migration of cling film PE test report referenced G011797 CEMATE/1 (in simulant D as specified in 85/572/EEC directive) meet the limits as specified in E.U. directive 2002/72/EC with:

- A maximum contact time/temperature of 10 days / 40°C (Directive 82/711/EEC and amendments)
- A Surface/Volume ratio of 6 (expressed in dm²/kg or dm²/L)

None of the monomers used in this film are subject to Specific Migration Limit (SML) according to the directive 2002/72/EC (and its amendments).

Concerning dual additives, based on our supplier's declaration, PE films is not concerned by dual additives.

There are additives with restrictions in PE. In referring to the food contact certificates provided by our suppliers, we are confident that the total additives level in PE products is below the maximum limit. This information was given by our suppliers after signing a confidentiality agreement. That's why the names of these additives with restriction are confidential and can't be revealed.

PE-film is a polyolefin's factor 1 film calculated from the results for overall migration of cling film PE test report referenced G011797 CEMATE/1 into simulant D (i.e. olive oil) in 10 days at 40°C. According to directive 97/48/EC, Chapter II §2.2 and §4.3 these testing conditions are conventionally considered more severe than testing for 2 hours at 70 degr.C (which is the normal test for "hot fill", i.e. actual use in "periods of less than 15 minutes at temperature between 70 and 100 degr. C"). PE) is also factor 1 for specific migration of additives thus by worst case calculation (100% migration), the migrations are far below the limits.

Therefore the PE film is available for food contact application covered by the following time/temperature combinations:

A: Up to 40 degr.C / > 24 hours

B: Up to 70 degr.C / max 2 hours

C: 70-100 degr.C / max 15 minutes ("hot fill")

An overall migration calculated from the results of test report referenced C100395C1 CLE/1 (30 min at 100 degr. C in simulant D) met the limits as specified in EU directive 2002/72/EC. Moreover, no modification of the sample of film was observed.

Recommended temperatures for an optimal use are from -30 degr.C to +40 degr.C. However for a use at low temperature, we advise you to carry out tests in order to check the stability of the mechanical characteristics.

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This PE-film is suitable for wrapping foodstuffs as examples described below:

Pure fat and oil, food preserved in an oily medium

Margarine and butter

Cheese

Meat

Fish

Fruit, vegetable and Frozen product

Sandwich

Micro-wave oven As lidding film only. With no contact with foodstuffs. And not for cooking

Freezer (-30°C mini)

This film is **not** suitable for:

Traditional oven, infrared oven

and multi purpose oven

The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the film is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

Remarks:

- Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.

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