

Food contact compliance statement

Freshcling

We, ITS bv, hereby declare that the product we deliver to your company referenced

Article 465401 and 465403 for AVA Papierwaren

is produced under Quality and Hygiene certified Management System:

- Quality: **ISO 9001** by Lloyds
- Hygiene: **BRC/IoP Hygiene Standards** including HACCP by Lloyds
- Environment: **ISO 14001** by Lloyds

1. We confirm that this product fulfils the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation :

- Framework Regulation (EC) N°1935/2004
- G.M.P Regulation (EC) N°2023/2006
- Regulation (EU) N°10/2011 and amendment
- Dutch Regulation Verpakkingen- en Gebruiksartikelen (Warenwet)

2. Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and amendment

3. Substance(s) with Specific Migration Limit :

The above film could contain an additive or a monomer that has specific migration limit restriction. In referring to the food contact certificates provided by our suppliers, we are confident that the total additives level in this film is below the limit (we check that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	PM Ref.	Specific Migration Limit(s) (ppm):
However, we have been given this information by our suppliers after signing a confidentiality contract and some of these additives form part of our know-how in the production of our food contact approved films. Consequently, we are not able to disclose the names of these additives.		

4. The overall migration and specific migration limits have been checked on the finished articles intended to come into contact with foodstuffs according to directives 82/711/EEC (and amendments) and 85/572/EEC, and as specified in article 22 of regulation (EU) N°10/2011 under the following conditions :

- A maximum contact time/temperature of 10 days / 40°C
- Food simulant: rectified olive oil
- A Surface/Volume ratio of 6 (expressed in dm²/kg or dm²/L)

5. Therefore this film is complying with the following application :

- Any period at ambient temperature or below
- Period less than 2 hours at temperatures up to 70°C or period less than 15 minutes at temperature up to 100°C

6. Dual use additives

To the best of our knowledge based on supplier's declaration and /or confidentiality requirements, this product contains:

Dual used Additive	PM Ref.	Conc. Maxi (ppm)
Details of the substances present are available on request provided there are not confidentiality issues.		

7. We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004 via the number on the box/number on core in conjunction with the date of production.

8. We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)

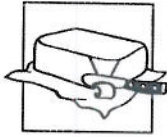
9. The above film is suitable for wrapping foodstuffs as examples described below:

ITS B.V. Nagelpoelweg 56 7333 NZ Apeldoorn The Netherlands

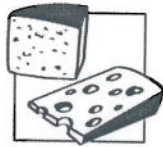
T +31 (0)55 5416426 info@itsfoil.nl www.itsfoil.nl

IBAN: NL60ABNA0531335895 BIC: ABNANL2A

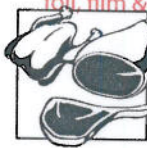
KvK: 08052444 BTW-nr.: NL800336884B01



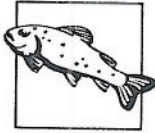
Margarine and butter



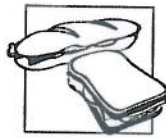
Cheese



Meat



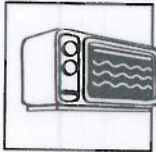
Fish



Sandwich



Fruit, vegetable and frozen product



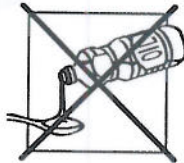
Micro-wave oven

For defrosting and reheating.
Avoid direct contact with food.
Migration tests carried out in
distilled water at 100°C for 1
hour & olive oil at 150°C for 30 min

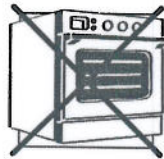


Freezer (subject to individual trials)

This film is not suitable for:



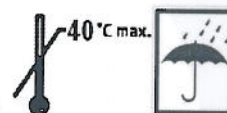
Pure fat and oil, food
Preserved in an oily medium



Traditional oven, infrared oven
and multi purpose oven

10. Warehouse rules:

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



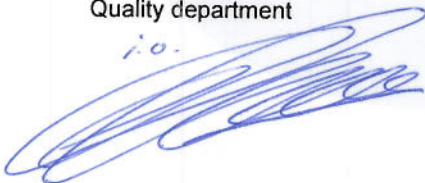
The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

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.

11. The present declaration is valid 1 year after the date of its issue provided no new regulation comes in force and no modification of the product likely to modify the specifications is made during that period.

Yvonne Hulleman
Quality department

Apeldoorn, 20-03-2013



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