

Declaration of Conformity

The declaration of conformity is issued under the sole responsibility of the manufacturer

Issuer

Bio Degradable Packaging BV

Galgestraat 157

9700 Oudenaarde

Belgium

Product(s)

Articles: KRAFT PAPER / WHITE PAPER CAKE BOXES/ WHITE ROUNDIES

Materials: KRAFT paper/ WHITE paper

00554586	PATISSERIEDOOS KRAFT 30x30x5cm BRUIN 5stuks	20191042
00554587	PATISSERIEDOOS KRAFT 25x25x8cm BRUIN 5stuks	20190879
00554588	PATISSERIEDOOS KRAFT 27x27x8cm BRUIN 5stuks	20190880
00554589	PATISSERIEDOOS KRAFT 30x30x8cm BRUIN 5stuks	20191043
00554595	PATISSERIEDOOS KRAFT 25x25x10cm WIT 5stuks	20190857
00554596	PATISSERIEDOOS KRAFT 30x30x10cm WIT 5stuks	20191044
00554597	PATISSERIEDOOS KRAFT 13x13x8cm BRUIN 5stuks	20190873
00554598	PATISSERIEDOOS KRAFT 15x15x8cm BRUIN 5stuks	20190874
00554599	PATISSERIEDOOS KRAFT 19x19x8cm BRUIN 5stuks	20190876
00554605	PATISSERIEDOOS KRAFT 19x19x10cm WIT 5stuks	20190854
00557507	TAARTRONDELLEN AVA WIT 19cm diam KARTON +/-52ST/KG	20191325
00557508	TAARTRONDELLEN AVA WIT 23cm diam KARTON +/-35ST/KG	20191326
00557509	TAARTRONDELLEN AVA WIT 25cm diam KARTON +/-30ST/KG	20191327
00557511	TAARTRONDELLEN AVA WIT 27cm diam KARTON +/-26ST/KG	20191328
00557514	TAARTRONDELLEN AVA WIT 30cm diam KARTON +/-21ST/KG	20191329

Product(s) photo



We declare that the product described above, to which this declaration of conformity refers to, is in conformity with the essential requirements of the following legislation:

- Regulation EC 1935/2004 – Framework regulation on materials and articles intended to come into contact with food.
- Regulation EC 2023/2006 – Good manufacturing practice for materials and articles intended to come into contact with food.
- -Council of Europe Resolution CM/Res(2020) 9 and EDOM Technical Guide specific migration of bisphenol A on paper

The kraft paper cake boxes do not contain any dual use additives or substances with specific migration limits (SML).

The above material, under normal and foreseeable conditions of use, is capable of:

- *Coming into contact with the following types of food:*

Dry and assimilated foods
Moist / aqueous foods
Frozen and deep-frozen products
Ice creams
Fatty foods

- *Duration and temperature of handling and storage at which the material/object comes into contact with the food product:*

Tested and passed against food stimulant 3% (w/v) acetic acid (24 hours – 23°C)

➔ The products are suitable for long-term storage at room temperatures or lower.

- *The maximum surface / volume ratio in contact with food used to establish compliance of the material or item:*

Theoretical assumption that 1 kg of food is packed with 6dm² of packaging.

Our products are standard products, if they are suitable for packaging all foods then it is not possible to calculate the real area to volume ratio for all applications. Because of this we base ourselves on the theoretical assumption mentioned above.

Signed on behalf of Alex Gallez

Sales

01/06/2025, Oudenaarde.

