

Declaration of Conformity on Food Contact Materials

The manufacturer or his authorized representative established in the European Union:

Name: Paardekooper BV (part of the Koninklijke Paardekooper Group BV)
Address: Willem Beukelszstraat 16
 3261 LV Oud-Beijerland
 The Netherlands

Declares that the product described below

Article nr.	Description article	Material
175050	Deksel milkshake beker bamboe papier 9cm	KRT + PE

Is suitable for direct contact with food as listed and complies with:

- Regulation **EC 1935/2004** on materials and items intended to come in contact with food
- Regulation **EC 10/2011** on plastic materials and articles intended to come in contact with food with all later amendments
- Regulation **EC 2018/213** Bisphenol A

Intended use / Condition of Use

The materials or articles intended to come into contact with food are intended for use under the following conditions:

- Types of food intended to come into contact with the material:
Fat, aqueous and acidic foods
- Types of food **NOT** intended to come into contact with the material:
Dry types of food.
- Duration and temperature of treatment and storage while in contact with food:
Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.
- Suitable for single or repeated use:
Single use

Overall Migration

Food simulant	Tested	Test conditions (duration & temperature)	Limit (mg/Kg or mg/dm ²)	Passed
10% ethanol (A)	<input checked="" type="checkbox"/>	2 hours @70°C	10mg/dm ²	<input checked="" type="checkbox"/>
3% acetic acid (B)	<input checked="" type="checkbox"/>	2 hours @70°C	10mg/dm ²	<input checked="" type="checkbox"/>
Substituten (D2)				
95% ethanol	<input checked="" type="checkbox"/>	2 hours @ 60°C	10mg/dm ²	<input checked="" type="checkbox"/>
Iso octan	<input checked="" type="checkbox"/>	0,5hours @ 40°C	10mg/dm ²	<input checked="" type="checkbox"/>

Specific Migration

The following substances has been used for the production of the article, for which a specific migration limit (SML) applies that are on the list of EU Regulation EU 10/2011.

Simulant Used : 3% Acetic acid (W/V) aqueous solution
 Test Condition : 70 °C 2.0 hr(s)

<u>Test Item(s)</u>	<u>Max. Permissible</u> <u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>Test result</u>
Migration times	-	-	-	First
Area/volume	-	dm ² /kg	-	6.0
Aluminium(Al)	1	mg/kg	0.1	ND
Barium(Ba)	1	mg/kg	0.25	ND
Cobalt(Co)	0.05	mg/kg	0.01	ND
Copper(Cu)	5	mg/kg	0.25	ND
Iron(Fe)	48	mg/kg	0.25	ND
Lithium(Li)	0.6	mg/kg	0.5	ND
Manganese(Mn)	0.6	mg/kg	0.25	ND
Zinc(Zn)	5	mg/kg	0.5	ND
Nickel(Ni)	0.02	mg/kg	0.02	ND

Commission Implementing Regulation (EU) 2018/213 of 12 February 2018 amending Regulation (EU) 10/2011 of 14 January 2011-Bisphenol A

Test Method : With reference to Part II Section D2 of Testing Methods for Foodstuffs, Implements, Containers and Packaging, Toys, Detergents, JETRO, Japan External Trade Organization, 2009 (Dichloromethane extraction by ultrasonic bath). Analysis was performed by HPLC-MS.

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>001</u>
Bisphenol-A	★	mg/kg	0.1	ND
Conclusion				PASS

Notes :

★ = prohibited

Sensorial tests (Taste and Smell) (DIN 10955:2004)

Attribute	Tested?	Passed
Taste	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Smell	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Disclaimer:

This confirmation is not valid for unintended use of the product that can lead to changes of the composition or organoleptic properties of the product. The specific interaction between the food stuff and the product should be investigated by the user.

This declaration is valid as long as there are no changes in the composition of the above mentioned product and / or no revision of the relevant regulations have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

Date; 2020/03/30

Issued by;

S. Jansen
 Quality Coordinator
 Paardekooper BV.