### KONFORMITÄTSERKLÄRUNG / CERTIFICATE OF COMPLIANCE

## 1 General requirements

Distributor / manufacturer of the product:

moBrands GmbH - Apostel-Paulus-Straße 35 - 10823 Berlin - Germany

We confirm that the products or materials and objects listed below:

article no.	description	colour	material	Recycling-Nr.
203PPD01	ÖkoCup LID Ø 80mm black*	Black	Polypropylen	205 PP

are suitable for: use as food packaging, for contact with food in accordance with Article 1 (purpose and object) of the framework Regulation (EC) 1935/2004. The materials and objects supplied meet the requirements of the following general legal provisions (including all supplements and in the version valid at the time this declaration was made):

The product specified above meets all legal standards (tick where applicable):

LFGB Food- and Feed-code of law		$\boxtimes$
1935/2004/EG	Ordinance of consumer goods	
10/2011/EG	Materialien and items made of plastic, for contact with food	
852/2004/EG	Food hygiene	
2023/2006/EG	Manufacturing practice	
94/62/EG	Packaging und waste	
	Guideline on the use of print colours	$\boxtimes$
EU 282/2008 Material and items made of recycelt plastic EG 2023/2003		$\boxtimes$
	1935/2004/EG 10/2011/EG 852/2004/EG 2023/2006/EG 94/62/EG 1907/2006/EG	1935/2004/EG Ordinance of consumer goods  10/2011/EG Materialien and items made of plastic, for contact with food  852/2004/EG Food hygiene  2023/2006/EG Manufacturing practice  94/62/EG Packaging und waste  1907/2006/EG Registration, evaluation, authorization, restriction of chemical substances  Guideline on the use of print colours  Material and items made of recycelt

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## 1.1 General requirements

### Specification

## Type of food to come into contact w/ the material

- All foods that are assigned to simulants B and D1 according to Table 2 of EU (VO) 10/2011. These include, for example, non-alcoholic beverages (like fruit juices, coffee, milk, etc.) as well as alcoholic beverages (like cocktails, cream liqueurs, etc.).
- Duration and temperature of treatment and storage in contact with the food: Storage time maximum 24 hours at room temperature and below, including hot filling and / or heating to 70 ° C ≤ T ≤ 100 ° C for a maximum duration of t = 120/2 ^ ((T-70) / 10) minutes
- Ratio of the area in contact with food, to the volume on the basis of which the conformity of the material or object was determined:

6 dm<sup>2</sup> per 1 kg of food

Corresponding (EU) 10/2011

# 2 Migration

years.

or	(please declare)
	checkups of the migration and residual content values are repeated
	to ensure that the limit values are constantly observed. The re made for all plastic materials in accordance with Regulation (EU)
10/2011 or base	d on it for all other materials. Corresponding certificates of analysis for the otal and specific) and residual levels must be submitted at least every 3

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2.1	Specific migration limits (SML) or undetectable (ND), maximum residual level
(QM)	or (QMA) and functional barrier (FB)

Not applicable because evaluated substances that are subject to a restriction

(SML, QM, QMA, FB) or non-evaluated substance	es (functional barrier,	FB) are not used.
corresponding (EU) 10/2011 see test re barrier is used)	port 19-M060-0001B	(no functional
or (please declare)		
Foodsimulants	Test conditions (Time/ temperature)	Conducted is (please cross off)
A: 10% iges Ethanol (V/V)		
B: 3% ige Essigsäure (G/V)	2h at 70°C after 24h at RT	$\boxtimes$
C: 20% iges Ethanol (V/V)		
D1: 50% iges Ethanol (V/V)	2h at 70°C after 24h at RT	$\boxtimes$
D2: Pflanzenöl		
E: Poly(2,6-diphenyl-p-phenylenoxid) (Tenax)		

The restrictions for evaluated substances (SML, QM, QMA, ND) in the Union list of Regulation (EU) 10/2011 and directive 2007/42 / EC in conjunction with the German consumer goods Regulations (BedGgstV) are complied with the above-mentioned test conditions. The results of migration tests are calculated in accordance with Article 17 of the plastic Regulation (EU) 10/2011.

The migration of non-assessed substances that are used behind a functional barrier cannot be detected at a detection limit of 0.01 mg / kg food or food simulants.

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<b>3</b>	List of evaluated substances
	not applicable
	contained

These are the following evaluated substances (please list):

Material	PM Ref-No.	CAS No	SML/ QM/ QMA/ ND [mg/kg] / [mg/dm <sup>2</sup> ]	Method
Calcium stearate		1592-23-0	60 mg/kg (Stearinsäure)	DIN EN 1186
Glycerol monostearate		31566-31-1	60 mg/kg (Stearinsäure)	DIN EN 1186
Sodium benzoate		532-32-1	60 mg/kg (Benzoesäure)	DIN EN 1186

1) "Evaluated substances" are substances that have been evaluated from a toxicological point of view by an institution recognized in Europe such as the European Food Safety Authority (EFSA), and the Federal Institute for Risk Assessment (BfR) or comparable institutions and are therefore suitable for this purpose, within the meaning of Article 1 of Regulation (EC) 1935/2004. These are to be used in materials and objects that are intended to come into contact with food. The restrictions associated with the use, such as quantity restrictions, migration restrictions, etc., must be observed.

Evaluated substances are listed in individual measures in accordance with article 5 of Regulation (EC) 1935/2004 such as Annex 1 of the plastics Regulation (EU) 10/2011 or in national regulations and recommendations, or the substances are evaluated in the form of statement from one of the recognized institutions before.

Evaluated substances are intentionally used in the production and marketing of materials and objects that are intended to come into contact with food.

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# 3.1 List of non-assessed substances

2)

not applicable, substances that have not been assessed are not included.

These are the following non- assessed substances (please list):

Material	Rules	CAS No.	limit

<sup>2) &</sup>quot;Non-assessed substances" are all other substances, as long as they are not carcinogenic, mutagenic or toxic to reproduction and are deliberately used in materials that come into contact with food.

Whether the non-assessed substances comply with Article 3 of Regulation (EC) No. 1935/2004 must be assessed in accordance with internationally recognized scientific principles on risk assessment (see Article 19 of Regulation (EU) No. 10/2011).

# 3.2 Dual Use

Material used, that are authorized as Dual used – materials
 No material used, that are authorized as Dual used – materials

Es handelt sich dabei um folgende nicht bewertete Stoffe (bitte auflisten):

Material	CAS No.	E-Number
Titanium dioxide	13463-67-7	E 171
Calcium stearate	1592-23-0	E 470a
Glycerol monostearate	31566-31-1	E 471
Sodium benzoate	532-32-1	E 211

Substances that have not been assessed can be used in materials and objects that come into contact with food if they can

a) be proven not to be transferred to the food, i.e. the supplier assumes responsibility for compliance with Article 3 of Regulation (EC) 1935/2004, or

b) be used behind a functional barrier, with demonstrably no transfer (with a detection limit of 0.01 mg / kg food) to the product.

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# 3.2 NIAS<sup>3)</sup> (=substances not intentionally added)

NIAS are not transferred to the food with a detection limit of 0.01 mg per kg of food.

<sup>3</sup>) In the production and marketing of materials and objects that are intended to come into contact with food, NIAS are unintentionally introduced substances such as impurities in the substances used, intermediate reaction products that have formed in the manufacturing process, or degradation or reaction products. Whether the unintentionally introduced substances comply with Article 3 of Regulation (EC) No. 1935/2004 must be assessed in accordance with internationally recognized scientific principles of risk assessment (see Article 19 of Regulation (EU) No. 10/2011).

Please add examination reports or other kind of meaningfull research!

# 4. Material from approved recycling processes

The material can consist of up to 100% recycled material of the same origin. The product is produced in accordance with commission Regulation (EC) No. 282/2008 of March 27, 2008 from recycled plastic that is intended to come into contact with food. See Art. 12 (1) in conjunction with the migration values were determined on the basis of analytical tests. Corresponding guidelines for the safety assessment were submitted to the regional control offices in accordance with Article 23 (2) of Regulation EC No. 1935/2004. The corresponding quota is shown on the sales box as a percentage and is also documented using batches.

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## 5. Documentation

The following additional documentation is enclosed with this declaration of conformity:

- declaration of conformity /.written declaration by the entrepreneur in accordance with Article 16 of Regulation (EC) No. 1935/2004
  - Test reports on the carried out migration investigations
  - If NIAS is available, add 10ppb test results and risk assessment

### If there are any changes to the product above, we will inform you immediately!

The manufacturer is responsible for the completeness and correctness of the information in the declaration. Disadvantages from incorrect information in the specification are at the expenses of the manufacturer. Changes or additions to the declaration can only be made by mutual agreement and will be communicated by the manufacturer.

The traceability of the product according to Regulation (EC) No. 1935/2004 is guaranteed by the roll number i. V. m. production date.

This confirmation applies to the product delivered by us as described; the conformity test was carried out according to the rules of Regulation (EU) No. 10/2012; thereafter, the product complies with the specified food contact conditions.

In the event of deviations from the food contact conditions, the user has to convince himself of the suitability.

In particular, reference is made to the fact that there must be no contact between the printing ink and the food in the case of external printing.

Date: 01.01.2022

Name, person who signed: Oliver Findewirth

Position: Qualitätsmanagement

