

## Food Contact Declaration of Compliance

Reference	Description	Material
O.91104.0.02.0	Soeppot 1000 ml	PP Homo transparent
O.91105.0.02.0	Soeppot 500 Cc	PP Homo transparent

Omniform S.A. only uses raw materials that are documented suitable for direct food contact.

Directives Regulations Standars	<p>Omniform S.A. declares that the product described above complies with the relevant requirements of:</p> <p>Regulation <b>(EC) 1935/2004</b> on materials and articles intended to come into contact with food.</p> <p>Commission Regulation <b>(EU) 10/2011</b> on plastic materials and articles intended to come into contact with food, and its amendments until the date (last amendment : EU 2018/831).</p> <p>Commission Regulation <b>(EC) 2023/2006</b> on good manufacturing practice for materials and articles intended to come into contact with food (GMP) and following amendments.</p>																				
Composition	This article composed by 100% virgin PP Homopolymer.																				
Overall Migration (OM)	<p>Article 12 of Regulation 10/2011, states that plastic materials and articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 mg/dm<sup>2</sup> or 60mg/kg food (overall migration limit).</p> <p>The global migration of a representative sample of raw material has been tested using appropriate food substitutes, in its most unfavorable conditions of use described for polyolefins, according to the standards listed in Regulation 10/2011:</p> <p>Results are:</p> <table border="1"> <thead> <tr> <th>SIMULANT</th> <th>CONDITIONS</th> <th>LIMIT (mg/dm<sup>2</sup>)</th> <th>RESULT (mg/kg)</th> </tr> </thead> <tbody> <tr> <td>Simulant A: Ethanol 10%</td> <td>10 d 40°C</td> <td>10</td> <td><b>0,5</b></td> </tr> <tr> <td>Simulant B: Acetic acid 3%</td> <td>10 d 40°C</td> <td>10</td> <td><b>0,3</b></td> </tr> <tr> <td>Ethanol 95 %</td> <td>10 d 40°C</td> <td>10</td> <td><b>2</b></td> </tr> <tr> <td>Isooctane</td> <td>2 d 20°C</td> <td>10</td> <td><b>1,7</b></td> </tr> </tbody> </table> <p><b>Table 1.</b> Overall migration tests done by Celabor. Testreport Nr 81637-1 (2018).</p>	SIMULANT	CONDITIONS	LIMIT (mg/dm <sup>2</sup> )	RESULT (mg/kg)	Simulant A: Ethanol 10%	10 d 40°C	10	<b>0,5</b>	Simulant B: Acetic acid 3%	10 d 40°C	10	<b>0,3</b>	Ethanol 95 %	10 d 40°C	10	<b>2</b>	Isooctane	2 d 20°C	10	<b>1,7</b>
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Specific migration (SM)	<p>No monomers subject to restriction (Specific Migration Limit or Quantitative Maximum) are used.</p> <p>This grade can contain catalyst residues containing aluminium. Indicative specific migration tests carried out by our supplier on the polymer, under conditions 10 days / 60°C, in food simulant B (considered as the most severe for such components) show that Specific Migration Limit of 1 mg/kg food or food simulant (expressed as aluminium) is not exceeded for this grade.</p>																				
Dual use additives	<p>Based on the statements of our suppliers, all resins and additives are authorized according to the directive EU10/2011 and EC231/2012. However, this article can contain traces of the following dual use additives :</p> <p>E471 Glycerol Monostearate E470 Calcium stearate E553b Talc</p>																				
Information usage	<p>operating temperature -20°C / 90°C freezer (without mechanical stress) yes microwave yes</p> <p>Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.</p> <p>The object referenced above, under normal and foreseeable conditions for use not causing any unacceptable alteration in the composition or an alteration in the organoleptic characteristics of the food product, is fit for use : In contact with all types of food products.</p>																				

We strongly recommend to use the products **within the 6 months.**

For the permissible conditions of use (time, temperature, type of food), which follow from our test conditions, please refer to the Official Collection of Test Methods according to EU Regulation No 10/2011 as well as the Directives 85/572/EEC and 82/711/EEC with their amendments.

The adherence to the requirements of the European Regulation (EC) No 1935/2004, particularly the suitability of the articles for the intended use, the effect to impairment of organoleptic characteristics such as smell and taste of the food as well as the compliance to all possible restrictions, must be guaranteed by the person, who brings the articles into the circulation.

By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the products we supply with legislation governing food contact applications. It is the responsibility of the user to test the suitability of our products for the intended food application.

We accept no liability for losses arising from the inadequate suitability of our products for the food medium being used by you.

This letter is intended for your company only and replaces previous letters of conformance resp. Declaration of compliance for EU member states. After a break in delivery lasting more than 12 months, this letter ceases to be valid for new deliveries of the relevant product.

OMNIFORM NV/SA

Nicole Vekemans

QA Manager

