

Declaration of Conformity with the requirements of Food Contact Legislation

The manufacturer or his authorized representative established in the Community :

Name : Paardekooper BV Adress: Zilverwerf 17

6641 TC, Beuningen

Netherlands

Declares that (the) products described below

Article nr.	Description	Material
998506	Puntzak wit PP 180x370mm PP	(O)PP

Is (are) suitable for food contact and complies with:

- Regulation of the European Parliament 2004/1935/EC on materials and articles intended for food contact,
- Directive 94/62/EC on packaging and packaging waste and heavy metals,
- Regulation 2023/2006 of December 2006 on good manufacturing practise for materials and articles to come into contact with food and subsequent additions,
- Regulation 10/2011 relating to materials and articles made of plastic, intended to come into contact with food.

This declaration does not apply if an article is used in other circumstances than described below. It is in this case that the downstream user is responsible to comply with the relevant legislation.

Global Migration

Food simulant	Test conditions	Unit	Criteria	Passed/ Failed
20% Ethanol	240 hrs 40° C	mg/dm²	≤ 10	passed
3% Acetic acid	240 hrs 40° C	mg/dm²	≤ 10	passed
Olive Oil	240 hrs 40° C	mg/dm²	≤ 10	passed
Tenax	240 hrs 40° C	mg/dm²	≤ 10	passed

Specific Migration / Heavy Metals

Producer(s) of the above product(s) mentioned any substances for which the specific migration limit is established.

Material	CAS No	SML, mg/kg	Calculated migration mg/kg
3,9Bis(2,4 di tert butyl phenoxy)	26741-53-7	0.6	<0.6
Octadecyl-3-(3,5 di-tert-butyl-			
4-hydroxyphenyl) propionate	2082-79-3	6	<6
Stabilizer	27676-62-6	5	< <u>5</u>
Stabilizer	38613-77-3	18	<18
Antistatic Agent	97925-95-6	1.2	2 <1.2
Tetrakis (2,4-di-tert-butyl-phenyl)	119345-01-	6 18	<18
4,4'-biphenylene-diphosphonite			
2,5-Bis(5-tert-butyl-2-benzoxazoly	thiophene) 7128-6	4-5 0.6	< 0.6









Packnowledgy.

The cumulative amount of heavy metals lead (Pb), mercury (Hg), cadmium (Cd), and Chromium VI (Cr) in the materials supplied does not exceed the limit of 100 ppm

Specific migration of dual use substances by calculations

Material	CAS No
Monoglycerides of fatty acids	111-03-05
Di Methyl Polysiloxane	
Polyglycerol esters of fatty acids	
Calcium Stearate	

Intended use

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

			Yes	No	Period
For use with every type dry, a	queous, acidic foods	stuff	x		
For use with Alcoholic (up to 5	50%)		x		
For use with every type of foo	dstuff including fatty	food	×		
For use below -40°C				x	
For use up to +40°C			×		No limitation
For use up to +140°C				x	
For use in freezer BOPF	•	-18°C to 0°C	x		No limitation
CPP		-18°C to 0°C		×	
CPP I	Deep Freeze Grade	-18°C to 0°C	×		
For use in refrigerator		less than 5°C	x		No limitation
For use at room temperature ((20°C)	5°C to 40°C	x		No limitation
Warm		40°C to 70°C	x		No limitation
Hot fill		70°C to 100°C	x		Max. 60 min.
For use in a microwave withou	ut contact with food	125°C	x		Max. 10 min.
For use in a microwave with c	ontact with food	125°C	x		Max. 10 min.
For use in a conventional over	n	max. 175°C		x	
For use in a grill		max. 175°C		x	
Minimum contact temperature	, ℃				
	BOPP		-18°C		
	CPP		0°C		
CPP Deep Freeze Grade -18°C					
Maximum contact temperature	e, °C		125°C		

This confirmation does not apply to the unintended use of the product(s) which can result in a change of composition or organoleptic properties of the product(s). The possible specific interactions between the food to be packed and the product(s) is for the user to be examined. Confirmation is based on suppliers declarations, to the best of our knowledge and migration analyses.

This declaration is valid as long as no changes in the composition of the above product(s) and / or the relevant laws have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

I declare that the information submitted is correct.

S. Jansen Quality Coördinator

08-01-2019

Questions? Certificates:

<u>kwaliteit@paardekooper.com</u> <u>https://corporate.paardekooper.nl/familiebedrijf/certificaten/</u>





