

Pro-Pac Ostendorf Plastic GmbH & Co. KG Thermoformfolien & Verpackungen Rudolf-Diesel-Str. 25 49377 Vechta

## Declaration of Compliance for materials made from plastic intended to come into contact with food

Hereby we confirm that our product:

Article Number	Name	
27410	PP-Thermo, airpac Soups 500cc, white	
411	PP-Thermo, airpac Soups 750cc, white	
414	PP-Thermo, airpac Soups 350cc, white	

complies with the legal regulations laid down in Directive 10/2011/EC, in the German Commodity Ordinance (or the respective stipulations laid down in the European Regulations on Plastic materials), the German LFGB (§§ 30 and 31) as well as Regulation (EC) No 1935/2004 (Article 3, Article 11, Article 15 und Article 17) and (EC) No 2023/2006, all in the relevant versions that were effective when this declaration was prepared.

When used as specified, the overall migrations as well as the specific migration do not exceed the legal limits. The test was performed according to the Directive 10/2011/EC

The materials and raw materials used comply with the German Commodity Ordinance and the European Regulations and 10/2011/EC, all in the relevant versions that were effective when this declaration was prepared.

The following substances subject to limitations and/or specification are used in the above mentioned product:

Name	Limit	CAS-Nr.
9,9-Bis(methoxymethyl)fluorene	0,05 ppm	182121-12-6
Octadecyl-3-(3,5-di-tert-butyl-4-	6 ppm	2082-79-3
hydroxyphenyl)propionate		
2,2'-Methylen-bis(4,6-di-tert-	5 ppm	85209-93-4
butylphenyl)lithiumphosphate		
Aluminium	1 ppm	-
Lithium	0,6 ppm	-
Iron	48 ppm	-

No functional barrier made from plastic is used in the above mentioned product.

Dual-Use additives are contained as follows:

Glycerolmonostearate (E471), Calciumstearate (E470a)



## Specification of the intended use:

- Type(s) of food intended to come into contact with the material:

Water-, acid-, alcohol- and fat containing food

- Duration and temperature of treatment and storage while in contact with the food;

30 days storage at room temperature or below, including heating up to 70 °C for up to 2 hours.

Test liquids

Water Acetic Acid (3%) Ethanol (10% and 95%) Olive Oil

- Highest Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article:

 $10 \text{ dm}^2/l$ 

Traceability of the products is ensured according to Regulation (EC) No. 1935/2004 via the number of the roll in conjunction with the date of production.

This declaration is valid for the product delivered by us as specified above. The Directive 10/2011/EC provides a guideline for the selection of test conditions to be used for various food products. According to that and under consideration of the food contact conditions stated, the product complies with the stipulations of these Directives regarding the packaging of food products to be packed. The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

In particular it is emphasized that in case of printed material, no contact is allowed between the printing ink and the food product.

Dr. Manfred Penkhues

Quality and environmental managers

Vechta, 26.10.2020