

DECLARATION OF COMPLIANCE

1. We hereby declare** that the following articles have been provided to you:

Food Contact material	Article
DRINKING CUP 2PE	BICCHIERE 20M / 10935 KREMEN AV ISKREM 500ML (1000 STK) - 50W

coming into contact with the following food categories and related subgroups according to Table 2 of EU Reg. 10/2011:

- 01 Beverages**
- 02 Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares**
- 03 Chocolate, sugar and products thereof Confectionery products**
- 04 Fruit, vegetables and products thereof**
- 05 Fats and oils**
- 06 Animal products and eggs**
- 07 Milk products**
- 08 Miscellaneous products**

comply to:

EU Regulation:

- *Regulation CE 1935/2004*
- *Regulation EU 10/2011 and following updates until EU 2019/1338*
- *Regulation CE 2023/2006*

National Regulation:

- *DPR 777/82 and following updates.*
- *Ministerial Decree 21/03/1973 and following updates.*

2. The aforementioned article is made of a multilayer material composed of:

- *POLYETHYLENE (LDPE) 15g/m² (layer in contact with food)*
- *VIRGIN PAPERBOARD 170-300 g/m²*
- *POLYETHYLENE (LDPE) 12g/m²*
- *INKS AND VARNISH*

3. Based on the information received from our suppliers, the multilayer material used for the production of the article does not contain restricted substances listed in the EU Regulation 10/2011 (Annex I) and in Ministerial Decree 21.3.73 (Section 4).

In the material mentioned, the plastic layer intended for direct contact with food was subjected to the global migration tests in single side mode under the following conditions:

SIMULANT	CONDITION (Annex V-table 3 – Regulation UE 10/2011)
Acetic acid 3% - simulant B <i>Contact surface 200 cm² – simulant 200ml</i>	OM2
Ethanol 50% - simulant D1 <i>Contact surface 200 cm² – simulant 200ml</i>	OM2
Isotane (simulant D2– 2 days at 20°C) <i>Contact surface 200 cm² – simulant 200ml</i>	OM2

The global migration limit, together with the other specific restrictions to which the monomers and / or additives present in the material may be subjected, are complied with under the conditions of use mentioned above. The statement is supported by analytical tests conducted in accordance with EU Regulation 10/2011, DM 21/03/1973 and subsequent updates.

The analysis reports are available in the SDG, available for consultation and available to the competent authority for any checks.

4. SDG does not use allergens, as defined by Regulation EU 1169/2011, in the production or formulation of the products supplied to you. However, the raw materials used may contain allergens and therefore cannot exclude the presence of these substances. At the state of the art, this parameter is not searched analytical investigation.

5. Based on the information received from our suppliers, the following substances regulated by EC Regulations 1333/08 and 1334/08 and subsequent updates may be present in the product in concentrations over 10 µg/kg foodstuff * (substances also called "dual use" additives)

CHEMICAL SUBSTANCE	n° CAS	E number
Propylene glycol	57-55-6	E15200
Polyethylene glycol	25322-68-3	E1521
Formic acid	64-18-6	E236
Sodium nitrate	7631-99-4	E251
Citric acid	77-92-9	E330
Adipic acid	124-04-9	E355
Sorbitan monolaurate	1338-39-02	E493
Magnesium chloride	7786-30-3	E511
Sulphuric acid	7664-93-9	E513
Sodium sulphate	7757-82-6	E514
Ammonium sulphate	7783-20-2	E517
Aluminum sulfate	10043-01-3	E520
Sodium hydroxide	1310-73-2	E524
Sodium sulphate	7757-82-6	E541
Silicon dioxide	12926-00-8	E551
Sodium lignosulfonate	8061-51-6	E565
Stearic acid	57-11-4	E570
Dimethyl silicones and siloxanes	63148-62-9	E900

*Worst case calculation is based on the assumption that 1 kg food would be in contact with 6 dm² of product.

6. The inks we use are formulated to achieve low migration and low odor. They are manufactured in accordance with the "EuPIA Guidelines for printing inks for external printing of food packaging" and comply to the Swiss Ordinance No. 817.023.21.

This declaration is prepared in accordance with the aforementioned legislation and is intended for: **HENNIG OLSEN IS A/S**

7. Regarding the technological suitability on the basis of internal tests, it is declared that the product can be used in the following ways:

- The product can be used, together with the food, in the traditional oven Si NO
- The product can be used, together with the food, in the microwave oven Si NO
- The product can be used, for food storage, at low temperatures Si NO
 If yes, indicate minimum time and temperature (-18°C for 24 months)

It is recommended to check the technological suitability in the actual application based on the times and the temperatures of use (article 7 of the D.M. 21-03-1973)

This declaration is valid from the date shown below and will be replaced when changes in the production of the material occur (such as changes in the process, raw material, additives used in manufacturing), which can change some essential requirements for compliance purposes or when the legislative references in point 1) will be modified and updated so as to require a new verification for compliance purposes.

Store the product in a dry place, away from direct sunlight and away from sources of heat (0 ° C + 35 ° C).

The product is single use and it is recommended to use it within 3 years from the production date.



SCATOLIFICIO DEL GARDA

****SDG IS NOT RESPONSIBLE FOR COMPLAINTS ARISING FROM PROCESSING (CUTS, REPRINTS, COATINGS, LACQUERING, RE-PACKAGING AND ANY OTHER MANIPULATION) SUBSEQUENT TO THE ARTICLE SUBJECT OF THIS DECLARATION, CODED AND TRACKED BY OUR QUALITY SYSTEM.**

THIS PRODUCT IS NOT A TOY.

Date: **January 9, 2023**
Issue: **September 7, 2022**
Name: **Fregata Stefano**
Role: **Quality Assurance**

Scatolificio del Garda Spa
Stefano Fregata



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