

DECLARATION OF CONFORMITY

<p>1. The identity and address of the business operator which issues the declaration of conformity</p>	
<p>2. Data identifying the articles</p>	<p>Lids made from Polyethylene terephthalate PET</p>
<p>3. Date of declaration</p>	<p>04.08.2023</p>
<p>4. Confirmation that articles from plastic articles comply with the relevant requirements specified in Regulation (EC) No. 1935/2004</p>	<p>We hereby confirm that articles specified in point 2 are compliant with the relevant requirements specified in:</p> <ul style="list-style-type: none"> • Regulation (EC) and Commission Regulation (EU) No. 10/2011 of 14th January 2011 on plastic materials and articles intended to come into contact with food all amendments by 2018/79 of January 18, 2018 and as amended by 2018/213 of on February 14, 2018 and 2019/37, as amended on January 10, 2019, on the amendment and rectification of Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food • Commission Regulation (EU) 2023/1442 of 11 July 2023 amending Annex I to Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, as regards changes to substance authorisations and addition of new substances • Commission Regulation (EU) 2020/1245 of 2 September 2020 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food • Commission Regulation (EU) 2019/1338 of August 8, 2019 amending Regulation(EU) No 10/2011 on plastic materials and articles intended to come into contact with food(Official Journal EU L 209) • Regulation (EC) No. 1935/2004 of the European Parliament and of the

	<p>Council of 27th October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/59 0/EC, and 89/109/EC</p> <ul style="list-style-type: none"> • Regulation (EC) No. 2023/2006 of 22nd December 2006 on good manufacturing practice for materials and articles intended to come into contact with food as amended • Commission Regulation (EU) 2022/1616 of 15 September 2022 on recycled plastic materials and articles intended to come into contact with foods, and repealing Regulation (EC) No 282/2008 • Directive of the European Parliament and of the Council 94/62/EC of 20th December 1994 on packaging and packaging waste as amended by Recommendation 2004/12 / EC as amended • The Act of 2nd August 2006 on food and nutrition safety (Journal of Laws 2017, pos. 149) as amended
<p>5. Information on the substances used and products of their decomposition for which Annex I and II of hereby regulation specify restriction and requirement in order to allow downstream business operators to ensure compliance with the restrictions.</p>	<ul style="list-style-type: none"> • Pursuant to Commission Regulation (EU) No. 10/2011 of 14th January 2011 on plastic materials and articles intended to come into contact with food (Official Journal of the European Union of 2011, No. 12 pos. 1 as amended), we hereby confirm that the lids meet the requirements specified in the regulation on plastic materials and articles intended to come into contact with food. • All stages of migration are compliant with the mentioned legislation. • Articles specified in point 2 of hereby declaration do not contain dual-use substances also added directly to foodstuffs therefore there is no possibility to exceed the limits of such substances in foodstuffs (Directive No. 2004/19/EC); • Does not contain any epoxy derivatives (B.A.D.G.E. – B.F.D.G.E. – N.O.G.E.) (Directive No. 2004/13 – EC

<p>6. Information on substances subject to restrictions in food obtained by experimental data or theoretical calculation about the level of their specific migration</p>	<p>and Regulation (EC) No. 1895/2005).</p> <p>Declaration is based on tests conducted by an independent, conducted by an independent ,accredited and certified laboratory Institute of Public Health in Ostrava CAI Accredited Testing Laboratory No.1393 according to ČIA ČSN EN ISO/IEC 17025:2018 on 04.08.2023</p> <ul style="list-style-type: none"> • THE RESULTS OF GLOBAL MIGARTION TESTING for prolonged storage: Simulant – 10% ethanol, contact conditions – 10 days at 40°C, result <0,5 – result MAX 10 Simulant – 3% acetic acid, contact conditions – 10 days at 40°C, result <0,5 – result MAX 10 Simulant –olive oil, contact conditions - 10 days at 40°C, result <2,0<2,0<2,0<2,0<2,0;3 – result MAX 10 <p>Chemical analysis: Hg – result <1,0 mg/kg Cd – result <0,500 mg/kg Cr – result <1,50 mg/kg Pb – result <1,50 mg/kg</p> <ul style="list-style-type: none"> • Terephthalic acis Ref.No.24910, CAS No. 100-21-0 <0,5 mg/kg • Isophthalic acid Ref.No. 1950, CAS No. 121-91-5 < 0,5 mg/kg • Ethyleneglycol Ref.No.16990/53650, CAS No. 107-21-1< 12,8 mg/kg • Acetaldehyde Ref.No. 10060, CAS No.75-07-0 <1 mg/kg
<p>7. The ratio of food contact surface to volume used to establish the compliance of the article:</p>	<p>The ratio of food contact surface to volume used to establish the compliance of the article is 6 dm² / 1 kg. There is no functional barrier of use in the article.</p>
<p>8. Utilization of PET lids:</p>	<p>Our PET lids can be used for beverages, alcoholic beverages (both strong and weak), iced drinks, dairy drinks, fruits, vegetables, mayonnaise salads, dried fruits, juices, candy. The lids can be used for long-term storage and freezing.</p>
<p>9. Storage conditions of PET lids:</p>	<p>The recommended storage conditions for PET articles comprise a clean, dry storage environment where the articles are not subject</p>

	to exposure to direct sunlight or any other substances that might cause the degradation of the material. PET products ought to be used in accordance with their destination.
10. Article identification:	<p>Identification of articles is ensured through:</p> <ul style="list-style-type: none"> • Box marking with dates of manufacture on the packaging • Marking of bags and semi-sleeves with date and hour of manufacture <p>shall not be held responsible for changes in the quality of the product that might result from contact between the cup/lid or its part provided that such change is not predicted by us.</p> <p>Pursuant to provisions of Regulation (EC) No. 1831/2003 and the Act of 25 August 2006 on food and nutrition safety (Journal of Laws 2006 No. 171 pos. 1225), implemented a system allowing to inspect the journey of manufactured articles on all steps of manufacture, processing and distribution.</p>
11. Additional information on safety environmental standards:	company limits the amount of substances used for the manufacture of packaging and generated packaging waste and their negative environmental effects by limiting the volume and weight of the packaging to a minimum, so that it still fulfills functions with focus on customer's expectations.
12. Additional information on the company:	<p>company manufactures safe food packaging compliant with legal requirements based on quality management system established in accordance with requirements specified in standard BRC Packaging ver.6</p> <p>The established and introduced quality management system includes principles of constant improvement, Good Manufacturing Practice (GMP), principles of Good Hygienic Practices (GHP), principles of HACCP, hazard and risk analysis, process supervision, traceability and interactive communication.</p>
13. Declaration expiration date:	Pursuant to Article 15 point 3 of Commission Regulation (EU) No. 10/2011 "Declaration shall be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the

	materials or articles or when new scientific data becomes available”. company shall issue a new version of hereby declaration in case such fact take place.
14. Title of the document:	Declaration of Conformity - PET Lids
15. Version of document:	11
16. Person responsible for issuing the declaration:	Dorota Kloka
17. Contact data:	
18. The form of document's validity:	Document drafted in an electronic version (PDF format) as well as processed and distributed in electronic version is valid without the company seal and signature



Test Report No. 69322/2023
Products, daily use objects

Customer:

Sample / samples No.	: 69322
Order number	: OV/23/02/0085
Sampling site	: not specified
Labeling of sample	: sample no. 69164 - Lids PET
Tested object	: Products, daily use objects
Sample description	: material and products in contact with food
Sampling	: customer
Method of sampling	: sampling by the customer
Purpose of sampling	: information
Date samples received	: 11.7.2023 14:00
Analyses launched on	: 11.7.2023
Analyses completed on	: 25.7.2023

Scope of accreditation granted:

Chemical, physical, and microbiological analyses of water, food, spirits, peloids, biological materials, waste, asbestos and air. Sensory analyses of water and food. Sampling. Analyses of solid material extracts, smears. Toxicity tests. Measurement of environmental factors, inspection of sterilizers and disinfectants. The full scope is specified in the annex to the valid accreditation certificate issued by the Czech Accreditations Institute (ČIA) for the testing laboratory No.1388.

Laboratory statement:

Without the written consent of the laboratory, the protocol shall not be reproduced other than the whole. The results relate only to the samples that have been tested. If the laboratory is not responsible for the sampling phase, the results refer to the sample as received. The laboratory is not responsible for the accuracy of the data provided by the customer and relating to the sample (sample and order identification, data related to sampling). In the case of receiving a test item showing deviations from the specified conditions or the delivery of data by the customer, some of the results of the analyses may be affected, for which the laboratory is not responsible. The laboratory shall, upon request, provide data on the methods used and related regulations.

Approved by: Hrnčířová Jitka, Ing.

Specialist of the Inorganic Analyses Department

Hradec Králové, J.Černého 361 E-mail: jitka.hrncirova@zuusti.cz tel.: 495 809 097 mobil: 606 631 139



Issue date: 26.7.2023

Report prepared by: Hrnčířová Jitka, Ing. E-mail: jitka.hrncirova@zuusti.cz tel.: 495 809 097 mobil: 606 631 139

Sample No.	: 69322
Sampling site	: not specified
Descript. of the sampl. site	: not specified
Sample name	: sample no. 69164 - Lids PET
Sample description	: material and products in contact with food

Test results - chemical examinations							
Indicator	Value	Unit	Uncert.	Limit	Test identifier	Workpl	Accr.
1,3-phenylenediamine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	N
2-amino-4-nitrotoluol	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
2-naphtylamine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
2,4-diaminomethoxybenzene	<LoD	mg/kg simulant	---	max. 0,002 LoD	SOP 368.01	P1	A
2,4-toluylendiamine	<LoD	mg/kg simulant	---	max. 0,002 LoD	SOP 368.01	P1	A
2,4,5-trimetylaniline	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
3,3'-dimethylbenzidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
3,3'-dichlorbenzidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
3,3'-dimethyl-4,4'-diaminodiphenylmethane	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
3,3'-dimethoxybenzidine	<LoD	mg/kg simulant	---	max. 0,002 LoD	SOP 368.01	P1	A
4-aminoazobenzene	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
4-aminobiphenyl	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
4-chlor-o-toluidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
4,4'-diaminodiphenylmethane	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
4,4'-methylen-bis-(2-chloraniline)	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
4,4'-oxydianiline	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
4,4'-thio-dianiline	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
benzidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
o-aminoazo-toluol	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
o-anisidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
o-toluidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
p-chloraniline	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A
p-kresidine	<LoD	mg/kg simulant	---	max. 0,001 LoD	SOP 368.01	P1	A

Comment on parametr : The limit of detection of primary aromatic amines determined by method SOP 368.01 is 0.001 mg/kg simulant with the exception of 2,4-diaminoanisole, 2,4-toluylendiamine and 3,3'-dimethoxybenzidine with a detection limit of 0.002 mg/kg simulant.

Comment on analysis : The sample was rinsed with demineralized water before analysis.
leachate PAA - 3% acetic acid, 10 days, 60°C, 1. leachate
leaching ratio according to customer requirements: by immersion, 1 ml : 1 cm²

Overview of test methods:

SOP 368.01 (Agilent application sheet)

Limit (legislation): Commission Regulation (EU) No. 10/2011

Explanations and Abbreviations: N - method outside the scope of accreditation, A - method within the scope of accreditation
< - below the limit of quantification of the method used, Uncert. - meas. uncertainty,
SOP - standard operation procedure, Accr. - information on the examination, designation of the examination in terms of the scope of accreditation of the method used,
ZÚ - Public Health Institute Ústí nad Labem, S - subdelivery, Z - specified by the customer
Workpl. - the place of the test or the sampler's workplace for the test carried out at the place of sampling,
<LoD - below the detection limit of the method used

Uncertainty: This uncertainty does not include the uncertainty contribution resulting from sampling and does not apply to results below the limit of quantification. This expanded uncertainty is the product of the standard uncertainty and the expansion factor $k = 2$, which means for a normal distribution corresponding coverage probability of approximately 95 %. For microbiological indicators, the measurement uncertainty is expressed as approximately 95% confidence limit (confidence interval) expressing the Poisson distribution variability.

Laboratory Approval: The laboratory is granted a flexible scope of accreditation - the laboratory may modify its testing methods, extend the range of tested parameters and / or apply the test to another subject of accreditation, assumed that the principle of measurement is maintained.

Place of test (workplace) :

P1 - Pracoviště P1 Jana Černého 361, 503 41 Hradec Králové

The end of result part of the test report



Institute of Public Health in Ostrava

Centre of Hygienic Laboratories

CAI Accredited Testing Laboratory No.1393 according to ČSN EN ISO/IEC 17025:2018

Partyzánské náměstí 2633/7, Moravská Ostrava, 702 00 Ostrava

L 1393

TEST REPORT No. 41132/2023

Customer : F. U. H. "VIDE" Mgr. Inž. Dorota Ławniczak
ul. J. Słowackiego 16
43 - 410 Zebrzydowice
PL

For :

Set No. : 21554
Sample Received : 7.7.2023
Sample Analyzed : 7.7.2023 - 3.8.2023
Ref. No. : ZU/28391/2021
File No. : S-ZU/28391/2021
File code : 2.0.4

Sample information

Sample No.: 69157
Sampling date: not mentioned **Sampling time:** not mentioned
Sample name: Lids PET; 10% ethanol
Sampling site:
Sample Type: materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by: customer
Mode of sampling: not mentioned
Purpose: analyses
Notice: Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.

Test OM 2 covers also food contact conditions described for OM1 and OM3.
OM2: 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.
OM1: Any food contact at frozen and refrigerated conditions.
OM3: Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.

Results - chemical analysis

Parameter	Value	Unit	*Limit	Type	Method used	Uncertainty
overall migration	<0,5	mg/dm ²	max.10	A	SOP OV 608 ¹	-

* Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:
Commission Regulation (EU) No 10/2011 as amended

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:

Conditions of leaching: 10% ethanol for 10 days, at a temperature of 40±2°C. The ratio of the simulant volume (ml) to the sample surface (cm²) was 1:1.

Sample information	
Sample No.:	69158
Sampling date:	not mentioned
Sample name:	Lids PET; 3% acetic acid
Sampling site:	
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by:	customer
Mode of sampling:	not mentioned
Purpose:	analyses
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.
	Test OM 2 covers also food contact conditions described for OM1 and OM3.
	OM2: 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.
	OM1: Any food contact at frozen and refrigerated conditions.
	OM3: Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.

Results - chemical analysis						
Parameter	Value	Unit	*Limit	Type	Method used	Uncertainty
overall migration	<0,5	mg/dm ²	max.10	A	SOP OV 608 ¹	-

* Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:
Commission Regulation (EU) No 10/2011 as amended

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:
Conditions of leaching: 3% acetic acid for 10 days, at a temperature of 40±2°C. The ratio of the simulant volume (ml) to the sample surface (cm²) was 1:1.

Sample information	
Sample No.:	69159
Sampling date:	not mentioned
Sample name:	Lids PET; ethanol
Sampling site:	
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by:	customer
Mode of sampling:	not mentioned
Purpose:	analyses
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.

Results - sensoric and qualitative analysis				
Parameter	Description	*Limit	Type	Method used
odour	Simulant: alcohol, no foreign odour, without changes	without changes	A	SOP OV 124 ¹
appearance	Simulant: clear colourless liquid, no sediments, without changes Sample after exposure: without changes	without changes	A	SOP OV 124 ¹
taste	Simulant: alcohol, slightly sweet, without changes	without changes	A	SOP OV 124 ¹

*** Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:**
Regulation (EC) No 1935/2004 of the European Parliament and of the Council as amended, Article 3

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:

Sensoric assessment: the sample was put at simulant of foodstuffs - 10% ethanol, for 10 days, at a temperature of 40±2°C.

Sample information	
Sample No.:	69160
Sampling date:	not mentioned
Sample name:	Lids PET; vegetable oil
Sampling site:	
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by:	customer
Mode of sampling:	not mentioned
Purpose:	analyses
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.

Results - sensoric and qualitative analysis				
Parameter	Description	*Limit	Type	Method used
odour	Simulant: oil, no foreign odour , without changes	without changes	A	SOP OV 124 ¹
appearance	Simulant: viscous fluid, yellow colour, no sediments, no turbidity, without changes Sample after exposure: without changes	without changes	A	SOP OV 124 ¹
taste	Simulant: oil, delicious vegetable, without changes	without changes	A	SOP OV 124 ¹

*** Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:**
Regulation (EC) No 1935/2004 of the European Parliament and of the Council as amended, Article 3

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:

Sensoric assessment: the sample was put at simulant of foodstuffs - vegetable oil, for 10 days, at a temperature of 40±2°C.

Sample information	
Sample No.:	69161
Sampling date:	not mentioned
Sample name:	Lids PET; citric acid
Sampling site:	
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by:	customer
Mode of sampling:	not mentioned
Purpose:	analyses
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.

Results - sensoric and qualitative analysis

Parameter	Description	*Limit	Type	Method used
odour	Simulant: no foreign odour, without changes	without changes	A	SOP OV 124 ¹
appearance	Simulant: clear colourless liquid, no sediments, without changes Sample after exposure: without changes	without changes	A	SOP OV 124 ¹
taste	Simulant: acetatic, without changes	without changes	A	SOP OV 124 ¹

*** Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:**
Regulation (EC) No 1935/2004 of the European Parliament and of the Council as amended, Article 3

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:

Sensoric assessment: the sample was put at simulant of foodstuffs - 0,2% citric acid, for 10 days, at a temperature of 40±2°C.

Sample information

Sample No.:	69162		
Sampling date:	not mentioned	Sampling time:	not mentioned
Sample name:	Lids PET		
Sampling site:			
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism		
Sampled by:	customer		
Mode of sampling:	not mentioned		
Purpose:	analyses		
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.		

Results - chemical analysis

Parameter	Value	Unit	*Limit	Type	Method used	Uncertainty
cadmium	<0,500	mg/kg	-	A	SOP OV 202 ¹	-
chromium	<1,50	mg/kg	-	A	SOP OV 202 ¹	-
mercury	<1,00	mg/kg	-	A	SOP OV 202 ¹	-
lead	<1,50	mg/kg	-	A	SOP OV 202 ¹	-

*** Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:**
European Parliament and Council Directive 94/62/EC as amended

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:

Hg: LOD = 1,0 mg/kg, LOQ = 5,0 mg/kg

Cd: LOD = 0,5 mg/kg, LOQ = 1,0 mg/kg

Cr: LOD = 1,5 mg/kg, LOQ = 10 mg/kg

Pb: LOD = 1,5 mg/kg, LOQ = 5,0 mg/kg

Heavy metals in the material.

According to Directive 94/62/EC: the maximum sum of concentrations of lead, cadmium, mercury and hexavalent chromium content should not exceed 100 mg/kg.

The total content of lead, cadmium, mercury and hexavalent chromium in the sample analyzed: < 1,5 mg/kg.

Sample information	
Sample No.:	69163
Sampling date:	not mentioned
Sample name:	Lids PET
Sampling site:	
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by:	customer
Mode of sampling:	not mentioned
Purpose:	analyses
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.

Results - chemical analysis						
Parameter	Value	Unit	*Limit	Type	Method used	Uncertainty
aluminium	<0,100	mg/kg	max.1	A	SOP OV 201	¹ -
barium	<0,100	mg/kg	max.1	A	SOP OV 201	¹ -
cobalt	<0,00500	mg/kg	max.0,05	A	SOP OV 201	¹ -
copper	<0,500	mg/kg	max.5	A	SOP OV 201	¹ -
iron	<0,480	mg/kg	max.48	A	SOP OV 201	¹ -
lithium	<0,0600	mg/kg	max.0,6	A	SOP OV 201	¹ -
manganese	<0,0600	mg/kg	max.0,6	A	SOP OV 201	¹ -
nickel	<0,00200	mg/kg	max.0,02	A	SOP OV 201	¹ -
zinc	<0,500	mg/kg	max.5	A	SOP OV 201	¹ -
antimony	<0,00400	mg/kg	max.0,04	A	SOP OV 201	¹ -
arsenic	<0,0100	mg/kg	max.0,01	A	SOP OV 201	¹ -
cadmium	<0,00200	mg/kg	max.0,002	A	SOP OV 201	¹ -
chromium	<0,0100	mg/kg	max.0,01	A	SOP OV 201	¹ -
europium	<0,00500	mg/kg	max.0,05	A	SOP OV 201	¹ -
gadolinium	<0,00500	mg/kg	max.0,05	A	SOP OV 201	¹ -
lanthanum	<0,00500	mg/kg	max.0,05	A	SOP OV 201	¹ -
lead	<0,0100	mg/kg	max.0,01	A	SOP OV 201	¹ -
mercury	<0,010	mg/kg	max.0,01	A	SOP OV 200.03	¹ -
terbium	<0,00500	mg/kg	max.0,05	A	SOP OV 201	¹ -
calcium	<0,120	mg/kg	-	A	SOP OV 201	¹ -
potassium	0,0309	mg/kg	-	A	SOP OV 201	¹ 20%
magnesium	<0,0150	mg/kg	-	A	SOP OV 201	¹ -
sodium	0,153	mg/kg	-	A	SOP OV 201	¹ 20%
ammonium ions	0,31	mg/kg	-	A	SOP OV 064	¹ 25%

* Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:
Commission Regulation (EU) No 10/2011 as amended

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:
Conditions of leaching : 3% acetic acid, for 10 days, at a temperature 60±2°C. Simulator volume of 297 ml was in contact with surface of 297 cm².

Sample information	
Sample No.:	69164
Sampling date:	not mentioned
Sample name:	Lids PET
Sampling site:	
Sample Type:	materials for contact with foodstuffs, cosmetic products, toys, products for children up to three years, products coming into direct contact with human organism
Sampled by:	customer
Mode of sampling:	not mentioned
Purpose:	analyses
Notice:	Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.

Results - chemical analysis						
Parameter	Value	Unit	*Limit	Type	Method used	Uncertainty
primary aromatic amines (expressed as aniline hydrochloride)	<0,010	mg/kg	max.0,01	A	SOP OV 603 ¹	-
examination PBU	see Appendix	see Appendix	-	SN	see Appendix	-

* **Limit (source for the reporting statements of conformity), uncertainty of measurements not included in the assessment:**
Commission Regulation (EU) No 10/2011 as amended

Notice to sampling: The sampling itself is not a subject of accreditation.

Notice to analysis:

Conditions of leaching : 3% acetic acid, for 10 days, at a temperature of 60±2°C. Simulator volume of 297 ml was in contact with surface of 297 cm².

Test report No.: 69322/2023 is an integral part of the test report.

Method specification :

SOP OV 064 (návodů firmy Thermo Scientific)
 SOP OV 124 (ČSN ISO 6658, ČSN 58 0120, AHEM 24/1986 , AHEM 13/1982)
 SOP OV 200.03 (ČSN 75 7440)
 SOP OV 201 (ČSN EN ISO 17294-1, ČSN EN ISO 17294-2)
 SOP OV 202 (manuál fy SPECTRO)
 SOP OV 603 (ČSN 62 1156)
 SOP OV 608 (Regulation of the Ministry of Health CR No. 38/2001Sb. and No. 84/2001Sb., Commission Regulation (EU) No 10/2011)

Laboratory workplace:

⁽¹⁾ - analyses performed at Ostrava (Partyzánské náměstí 2633/7, Moravská Ostrava, 702 00 Ostrava)

Methods in TYPE column: "A" within the scope of accreditation, "N" out of the scope of accreditation, "SN" examination out of the scope of subcontractor accreditation

< the result is below the detection limit, > the result is higher than the value presented

Results deal with tested samples only.

If the laboratory is not responsible for the sampling phase, the results refer to the sample as received.

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These expanded uncertainties of measurement are obtained by multiplying of standard uncertainty of measurement by extending coefficient k=2 (for confidence level 95%). Uncertainty of sampling not included.

If the sampling is not subject to accreditation, information about the sample, except the sample number, was provided by the customer and the laboratory is not responsible for this information.

Checked by: Lazecká Lenka, Ing.
Completed by: Lazecká Lenka, Ing.
Number of pages: 7
Date: 3.8.2023

Mgr. Ivona Smolová
Deputy Head of Hygienic Laboratories Center



End of protocol



INSTITUT PRO TESTOVÁNÍ A CERTIFIKACI, a. s.

třída Tomáše Bati 299, Louky, 763 02 Zlín, Czech Republic

Testing Laboratory No. 1004

accredited by ČIA according to ČSN EN ISO/IEC 17025:2018



Testing laboratory * Calibration laboratory * Product certification body * Management systems certification body
Inspection body * Authorized body * Notified body

Number of pages: 6

Page : 1 ref. No. 472116620-02

ACCREDITED LABORATORY TEST REPORT ref. No. 472116620-02

Client:

VAT No. PL5871522454

Address:

Sample:

Sample of PET lids

– see sample description on the page No. 2 of this document

Sample received on:

July 10, 2023

Report elaborated by:

Dipl. Ing. David Bočán

Place and date of issue:

Zlín, July 31, 2023



Dipl. Ing. Jiří Samsonek, Ph.D.
Head of Accredited Testing Laboratory

Note: The results given in this Test Report apply only to the sample tested by our laboratory!
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**Sample description and identification:**

The client supplied for the testing a sample of PET lids. For sample description see table No I.

Table No. I – Description of supplied samples according to the client

ITC identification No.	Sample name according to the client	Sample description
472116620/02	Lids PET Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing.	Transparent round PET lids.

Sampling method used:

The test sample was collected and supplied to the laboratory by the client. The laboratory is not responsible for this way of sampling.

Work requested:

The client requested determination of overall migration into food simulant D2 (Olive oil) at 40°C for 10 days and specific migration of terephthalic acid (Ref. No. 24910, CAS No. 100-21-0), isophthalic acid (Ref. No. 19150, CAS No. 121-91-5), ethyleneglycol (Ref. No. 16990/53650, CAS No. 107-21-1) and diethyleneglycol (Ref. No. 13326/15760/47680, CAS No. 111-46-6) into food simulants A, B, D2 at 60°C for 10 days and specific migration of acetaldehyde (Ref. No. 10060, CAS No. 75-07-0) into food simulants A, B, and substitute fatty simulant (95% ethanol) at 60°C for 10 days.

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**Testing method used:**

1.	Determination of overall migration into food simulant D2 (Olive oil) according to ČSN EN 1186-1 and ČSN EN 1186-2.
2.	Determination of specific migration of terephthalic acid (Ref. No. 24910, CAS No. 100-21-0) and isophthalic acid (Ref. No. 19150, CAS No. 121-91-5) into simulants A, B, D2 by UFLC method according to IZP A-96-35
3.	Determination of specific migration of ethyleneglycol (Ref. No. 16990/53650, CAS No. 107-21-1) and diethyleneglycol (Ref. No. 13326/15760/47680, CAS No.111-46-6) in food simulants A, B, D2 by GC-TCO method according to IZP-A-12-103.
4.	Determination of specific migration of acetaldehyde (Ref. No. 10060, CAS No. 75-07-0) in simulants A, B and substitute fatty simulant (95% ethanol) by UFLC method according to IZP A-12-102

Where internal test procedures (IZP) are specified in the test methods used, the annex to the Accreditation Certificate shall indicate for each internal procedure the links to the standards on which the internal test procedure is based.

Test conditions:

The test conditions were selected by the client

1.	40°C / 10 days, migration ratio of 100 cm ² / 100 ml. The sample was cut, the test was done by method of total immersion, evaluation of the first migration.
2-3.	The sample was cut, the migration was done by method of total immersion 60 cm ² / 100 ml, 60°C / 10 days, 3% acetic acid 60 cm ² / 100 ml, 60°C / 10 days, 10% ethanol 60 cm ² / 100 ml, 60°C / 10 days, olive oil Evaluation of the first migration.
4.	The sample was cut, the migration was done by method of total immersion 60 cm ² / 100 ml, 60°C / 10 days, 3% acetic acid 60 cm ² / 100 ml, 60°C / 10 days, 10% ethanol 60 cm ² / 100 ml, 60°C / 10 days, 95% ethanol Evaluation of the first migration.

The laboratory is not responsible for information received from customer, which could have influence on the validity of the results. Further information required by the standard/standards and not given in this Test Report are available at a request at the Laboratory.

Testing laboratory:

The tests were performed in Workplace no.: 1 - třída Tomáše Bati 299, Louky, 763 02 Zlín.

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Test results:

Table No. II – Test results of overall migrations according to the requirements of Commission Regulation (EU) No. 10/2011

Parameter	Unit	Value obtained ¹⁾					Analytical tolerance ²⁾	Limit ³⁾	Evaluation ^{4,5)}
		1	2	3	4	Mean Value			
ITC's Sample No. 472116620/02– Lids PET Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing									
Overall migration into Olive oil 40°C, 10 days	mg/dm ²	< 2,0	< 2,0	< 2,0	< 2,0	< 2,0	3	10	Pass

Notes :

- 1) Symbol “<” means less than the limit of quantification of the analytical method
- 2) Analytical tolerance according to ČSN EN 1186-1, article 12.3
- 3) Limit value according to Commission Regulation No. 10/2011, as amended
- 4) According to ČSN EN 1186-1, article 12.3.1. – A material or article that exceeds the overall migration limit by an amount not greater than the analytical tolerance (for fatty food simulants 3 mg/dm²) should therefore be deemed to be in compliance
- 5) In accordance with ILAC-G08 - Binary statement for the simple acceptance rule (measurement uncertainty is not taken into consideration for the evaluation)

Table No. III. - Specific migration tests of terephthalic acid

Parameter	Unit	Value obtained ¹⁾	Uncertainty	Limit ²⁾	Evaluation ³⁾
Specific migration of terephthalic acid (Ref. No. 24910, CAS No. 100-21-0)					
ITC's Sample No. 472116620/02– Lids PET Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing					
3% acetic acid, 60°C, 10 days	mg/kg	< 0,5	–	7,5 ⁴⁾	Pass
10% ethanol, 60°C, 10 days	mg/kg	< 0,5	–	7,5 ⁴⁾	Pass
Olive oil, 60°C, 10 days	mg/kg	< 0,5	–	7,5 ⁴⁾	Pass

Notes :

- 1) Symbol “<” means less than the limit of quantification of the analytical method
- 2) Limit value according to Commission Regulation No. 10/2011 as amended.
- 3) In accordance with ILAC-G08 - Binary statement for the simple acceptance rule (measurement uncertainty is not taken into consideration for the evaluation)
- 4) SML(T) – specific migration limit for group of FCM substances No. 191, 192 and 785 expressed as terephthalic acid

Note: The results given in this Test Report apply only to the sample tested by our laboratory!
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**Table No. IV. - Specific migration tests of isophthalic acid**

Parameter	Unit	Value obtained ¹⁾	Uncertainty	Limit ²⁾	Evaluation ³⁾
Specific migration of isophthalic acid (Ref. No. 19150, CAS No. 121-91-5)					
ITC's Sample No. 472116620/02– Lids PET Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing					
3% acetic acid, 60°C, 10 days	mg/kg	< 0,5	–	5 ⁴⁾	Pass
10% ethanol, 60°C, 10 days	mg/kg	< 0,5	–	5 ⁴⁾	Pass
Olive oil, 60°C, 10 days	mg/kg	< 0,5	–	5 ⁴⁾	Pass

Notes :

- 1) Symbol "<" means less than the limit of quantification of the analytical method
- 2) Limit value according to Commission Regulation No. 10/2011 as amended.
- 3) In accordance with ILAC-G08 - Binary statement for the simple acceptance rule (measurement uncertainty is not taken into consideration for the evaluation)
- 4) SML(T) – specific migration limit for group of FCM substances No. 188 and 291 expressed as isophthalic acid

Table No. V. - Specific migration tests of ethyleneglycol and diethyleneglycol

Parameter	Unit	Value obtained ¹⁾	Uncertainty	Limit ²⁾	Evaluation ³⁾
Specific migration of ethyleneglycol (Ref. No. 16990/53650, CAS No. 107-21-1) and diethyleneglycol (Ref. No. 13326/15760/47680, CAS No. 111-46-6) in sum expressed as ethyleneglycol					
ITC's Sample No. 472116620/02– Lids PET Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing					
3% acetic acid, 60°C, 10 days	mg/kg	< 29,1	–	30 ⁴⁾	Pass
10% ethanol, 60°C, 10 days	mg/kg	< 29,1	–	30 ⁴⁾	Pass
Olive oil, 60°C, 10 days	mg/kg	< 12,8	–	30 ⁴⁾	Pass

Notes :

- 1) Symbol "<" means less than the limit of quantification of the analytical method
- 2) Limit value according to Commission Regulation No. 10/2011 as amended.
- 3) In accordance with ILAC-G08 - Binary statement for the simple acceptance rule (measurement uncertainty is not taken into consideration for the evaluation)
- 4) SML(T) – specific migration limit for group of FCM substances No. 89, 227, 263 and 1048 expressed as ethyleneglycol

Note: The results given in this Test Report apply only to the sample tested by our laboratory!

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**Table No. VI. - Specific migration tests of acetaldehyde**

Parameter	Unit	Value obtained ¹⁾	Uncertainty	Limit ²⁾	Evaluation ³⁾
Specific migration of acetaldehyde (Ref. No. 10060, CAS No. 75-07-0)					
ITC's Sample No. 472116620/02– Lids PET Purpose: beverages, alcoholic beverages (weaker and strong), frozen drinks, milk drinks, fruits, vegetables, mayonnaise salads, acetic salads, delicacies, juices, candies, long storage, freezing					
3% acetic acid, 60°C, 10 days	mg/kg	< 1	-	6 ⁴⁾	Pass
10% ethanol, 60°C, 10 days	mg/kg	< 1	-	6 ⁴⁾	Pass
95% ethanol, 60°C, 10 days	mg/kg	< 1	-	6 ⁴⁾	Pass

Notes :

- 1) Symbol "<" means less than the limit of quantification of the analytical method
- 2) Limit value according to Commission Regulation No. 10/2011 as amended
- 3) In accordance with ILAC-G08 - Binary statement for the simple acceptance rule (measurement uncertainty is not taken into consideration for the evaluation)
- 4) SML(T)– specific migration limit for group of FCM substances No. 128 and 211 expressed as acetaldehyde

Evaluation carried out by:

Dipl. Ing. Daniel Vít

Dipl. Ing. Daniel Vít

Head of the laboratory of analytical chemistry and microbiology

Note: The results given in this Test Report apply only to the sample tested by our laboratory!

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