

## DECLARATION OF COMPLIANCE

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

Food Contact material	Article
<b>CUP 2PE</b>	<b>S50</b>

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 2018/79
- Regulation CE 2023/2006

National Regulation:

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

FDA Regulation:

- FDA CFR 21 Part. 176.170 (condition E - F - G listed in table II)

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

- POLYETHYLENE (LDPE) 15g/m<sup>2</sup> (**layer in contact with food**)
- VIRGIN PAPERBOARD 270 g/m<sup>2</sup>
- POLYETHYLENE (LDPE) 12g/m<sup>2</sup>
- 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 <b>Contact surface 200 cm<sup>2</sup> – simulant 200ml</b>	OM2
Ethanol 50% - simulant D1 <b>Contact surface 200 cm<sup>2</sup> – simulant 200ml</b>	OM2
Isotane (simulant D2– 2 days at 20°C) <b>Contact surface 200 cm<sup>2</sup> – simulant 200ml</b>	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 Directive 2000/13 / EC, amended by Directive 2003/89 / EC, 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. 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.

6. Based on the information received from our suppliers, the inks and varnish used to product the article, contain restricted substances listed in the EU Regulation 10/2011 (Annex I) and in Ministerial Decree 21.3.73 (Section 4) , and substances regulated by EC Regulations 1333/08 and 1334/08 and subsequent updates (substances also called "dual use" additives):

SUBSTANCE	REG. EU 10/2011	SWISS ORDINANCE 817.023.21	FMC n°/n° CAS	SML
Acrylic acid, n-butyl ester	X		141-32-2	6 mg/kg
Acrylic acid, 2-ethylhexyl ester	X		103-11-7	0,05 mg/kg
Terz-butil-idrochinone		X	1948-33-0	42 mg/kg
Dipropyleneglycol monomethyl ether		X	34590-94-8	0,05 mg/kg
Pigment white 18 / E170			471-34-1	---
Pigment black 7 / E153			1333-86-4	---
Pigment red 57 / E180			5281-04-9	---

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

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.

**THIS PRODUCT IS NOT A TOY.**

Date: **March 1, 2018**  
Issue: **January 31, 2018**  
Name: **Fregata Stefano**  
Role: **Quality Assurance**

Scatolificio del Garda Spa  
Stefano Fregata



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