

## DECLARATION OF COMPLIANCE

2018-08-01

**CUSTOMER: Huhtamäki Foodservice Nordic Oy**

We hereby confirm that the products we supply do meet the requirements put forward in the legal framework presented below.

Laboratory: SGS-CSTC Ltd

### 1. DESCRIPTION OF MATERIALS AND ARTICLES

**Bagasse meal box**

PG ID: FIHU-B37367

ID: FIHU-B373672

### 2. INTENDED USES

Products are intended for

Products listed above can be in contact with following food stuff:

Aqueous

Fatty

Dry

In following conditions of temperature and time\*:

Hot-fill (Up to 100°C for Up to 2 hours)

\* It is the obligation of the recipient of this declaration to ensure that the packaging is suitable for the aimed processing and downstream use circumstances.

3. LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments up to date of this statement

4. ADDITIONAL LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Directive 94/62/EC on packaging and packaging waste and its amendments up to date regarding the threshold limit of 100 ppm by weight of heavy metals
- Regulation (EC) 1907/2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH); based on the information from our suppliers, we can confirm that the product does not contain substances included on the list of Substances of Very High Concerning (SVHC) in concentration above 0.1 % (w/w)

5. MIGRATION

According to Regulation (EC) No 10/2011 materials and articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 mg per 1 dm<sup>2</sup> of surface area of the packaging or 60 mg per 1 kg of foodstuff or food simulant (limiting value of the overall migration). The ratio of food contact surface area to volume used to establish the compliance of the article/s were dm<sup>2</sup>/ml.

5.1. OVERALL MIGRATION

Following migration tests were conducted:

SIMULANT	TIME	TEMPERATURE	FOLLOWED BY TIME	FOLLOWED BY TEMP
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5.2. SPECIFIC MIGRATION

Following migration tests were conducted:

SIMULANT	TIME	TEMPERATURE	FOLLOWED BY TIME	FOLLOWED BY TEMP
Vegetable oil (i.e. 4 hours Olive oil)		100°C		

## **Substances with restriction**

As per the character of the product, benzoketone may be a substance/s with restriction/s.

## **6. DUAL USE SUBSTANCES**

As per statements we have received from our suppliers, none of the raw materials contain dual use substances.

## **7. OTHER SUBSTANCES**

## **8. TRACEABILITY**

Traceability is achieved by reference to coding on the item and/ or case label and/or order number.

This certificate is valid until there is substantial changes in the composition or production that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

Huhtamaki Guangzhou