

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

1. MATERIAL AND ARTICLES DESCRIPTION

Description: coated, printed and varnished carboard food packaging window and vents.

Products specific numbers:

30195859, EU-HBCP0006

30195856, EU-HBCP0003

30195855, EU-HBCP0002

30195857, EU-HBCP0004

30195858, EU-HBCP0005

2. INTENDED USE

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

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 with all types of foodstuffs aqueous food stuffs, fatty food stuffs and dry foods.

Ovenability - Up to 220°C for 30 min.

The PET coating suppliers confirm that the material is suitable for Food Contact Packaging Products (suitable for oven and microwave applications).

* 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 fulfil the requirements on products intended for use in contact with food as defined in:

- 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
- 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) No 1935/2004 on materials and articles intended to come into contact with food
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles
- Federal Institute for Risk Assessment BfR XXXVI, Paper and Board for food contact

- Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and its amendments up to date of this document

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 dm² of surface area of the packaging or 60 mg per 1 kg of foodstuff or food simulant (limiting value of the overall migration). Testing was completed on a fabricated test specimen to show worst case migration in triplicate with duplicate blanks according to the relevant CEN and EN test methods, using single sided exposure. The ratio of food contact surface area to volume used to establish the compliance of the articles was 1.6dm²/80ml (ratio 2:1).

Table 1. Overall migration mean results

Simulant	Time (days)	Temp (°C)
10% v/v aqueous ethanol	10	40
3% w/v aqueous acetic acid	10	40
20% v/v aqueous ethanol	10	40
95% v/v aqueous ethanol	10	40

Table 2 Substances in the coating listed Specific Migration Limit (SML) in Regulation (EU) No 10/2010

Substance	CAS Number	FCM Number	Limit
Terephthalic Acid (TA)	100-21-0	24910	7.5 mg/kg
Isophthalic Acid (IPA)	121-91-5	19150	5.0 mg/kg
Antimony trioxide (Sb)	1309-64-4	35760	0.04 mg/kg
Diethylene glycol (DEG)	111-46-6	47680	Total glycols not to exceed 30 mg/kg expressed as ethylene glycol
Mono ethylene glycol (MEG)	107-21-1	16990	

6. TRACEABILITY

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

This certificate is valid until significant changes in composition or production that cause changes in migration from materials or articles or the release of new scientific data.

7. DUAL USE SUBSTANCES

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

8. WASTE DIRECTIVE 94/62/EC

The concentration in the packaging would not exceed 100 ppm by weight of heavy metals for lead, cadmium, mercury and chromium.

9. TRACEABILITY

This can be done by referring to traceability by Licence Plate Number, Box Label, Order number.

This certificate is valid until there substantial change 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 Foodservice Sp. z o.o.
ul. Bojkowska 61A
44 - 100 Gliwice
Polska

Magdalena Komorowska
Quality Leader

