

Declaration of conformity for material with food contact

With this document we

editor of certificate of conformity	manufacturer/EU-importer
<i>Stenqvist AS</i>	<i>Stenqvist AS</i>
<i>Finstadhagen 8</i>	<i>Finstadhagen 8</i>
<i>1930 Aurskog</i>	<i>1930 Aurskog</i>

declare that the article

<p>Paper bags with MGBK+LDPE+ALU-layer with adhesive and with / without print. Our raw materials art nr: 00 093, 00 094</p>

complies with the requirements of regulation (EC) No. 10/2011, of Article 3, 11 (5), 15 and 17 of regulation (EC) No. 1935/2004, §§ 30, regulation (EC) No 2023/2006 and 31 LFGB and german Bedarfsgegenständeverordnung.

The concentration of the global migration (OML) and the specific migrations (SML) of the article is under the limit value concerning regulation (EC) No. 10/2011.

The used commodities and materials are conform to the regulation (EC) No. 10/2011 and the german Bedarfsgegenständeverordnung.

Information about substances with restrictions and/or specifications according to regulation (EC) No. 10/2011 annex I and II:

- No substances with specific migration limit mentioned in annex I and II of regulation (EC) No. 10/2011 were applied in the article.
- Following substances with specific migration limit mentioned in annex I and II of regulation (EC) No. 10/2011 were applied in the article:

(CAS- or Ref.No.)	Substances	specific migration limits (SML)
FCM- 43730	5-Chloro-2-methyl-2H-isothiazol-3-one, mixture with 2-methyl-2H-isothiazol-3-one (3:1)	0,15
FCM-66755	2-Methyl-2H-isothiazol-3-one	0,5
FCM-37520	1,2-Benzisothiazolin-3-one	0,5
FCM-77708	Polyethyleneglycol (EO = 1 - 50) ethers of linear and branched primary (C8 - C22) alcohols	1,8
FCM-80077	Polyethylene waxes, oxidised	60
FCM-91815	Sulphosuccinic acid monoalkyl (C10 - C16) polyethyleneglycol esters, salts	2

FCM- 33105	Alcohols, C12 - 14 secondary, beta-(2-hydroxyethoxy), ethoxylated	5
FCM- 12775	1-Propanol, 2-amino-2-methyl-	5
FCM- 48030	Diethyleneglycol butyl ether	5
FCM- 77897	polyethyleneglycol (EO = 1 - 50) monoalkylether (linear and branched, C8-C20) sulphate, salts	5
Cas-000108-05-4	Acetic acid, vinyl ester	12
Cas-000075-07-0	Acetaldehyde	6
Cas-000050-00-0	Formaldehyde	15
Cas-002634-33-5	1,2-Benzisothiazolin-3-one	0,5
Cas-026172-55-4	5-Chloro-2-methyl-4-isothiazolin-3-one	max 0.003 mg/dm ² in dispersion film
Cas-000052-51-7	2-Bromo-2-nitropropane-1,3-diole	max 0.032 mg/dm ² in dispersion film
Cas-003586-55-8	1,6-Dihydroxy-2,5-dioxahexane	max 29 µg/dm ²
Cas-001184-84-5	Vinyl sulphonate	0.05
Cas-0000079-06-1	Acrylamide	ND
Cas-000079-10-7	Acrylic acid	6
Cas-000103-11-7	Acrylic acid, 2-ethylhexyl ester	0,5
Cas-000818-61-1	acrylic acid, monoester with ethylene glycol	6
Cas-000104-76-7	2-Ethyl-1-hexanol	30
Cas-010043-35-3	Boric acid (E284)	6
Cas-013590-97-1	Dodecylguanidine hydrochloride	max 0.03 %

Dual use additives

Information about substances which are subject to a restriction in food, obtained by experimental data or theoretical calculation about the level of their specific migration and, where appropriate, purity criteria accordance with regulation (EC) No. 231/2012 and directive 95/45/EC.

No substances covered by these requirements

Following substances are limited in food:

(CAS- or Ref.No.)	Substances	Information
FCM-79200	Polyethyleneglycol sorbitan monopalmitat	E 434
FCM-56486	Mono- and diglycerides of fatty acids	E 471 (E 471:quantum satis)
FCM-80077	Polyethylene waxes, oxidised	E 914

Cas-000057-55-6	Propane-1,2-diol	E 1520
Cas-010043-35-3	Boric acid	E284
Cas-009004-32-4	Carboxymethyl cellulose, sodium salt	E466
Cas-00110-44-1	Mixture of sorbic acid (E 200) and sorbic acid (as potassium salt, E 202)	E200-E202
Cas-000056-81-5	Glycerol	E 422
Cas-000064-19-7	Acetic acid (as sodium salt)	E 262
Cas-007664-38-2	Phosphoric acid (as sodium salt)	E 339
Cas-007664-38-2	Phosphoric acid (as potassium salt)	E 340
	Carbonic acid (as sodium salt)	E 500

Specifications on the use of the materials or the article:

Kind of food that gets in contact with the article

Fatty foods, hot food and frozen food

Duration and temperature of use and storage during food contact

Contact Temperature: <100°C Contact Time: <24h

The ratio of food contact area to the volume, whereby the conformity is determined
(dm² / L ; dm² / kg)

6 dm² per kg of food.

Information about functional barriers in multi-layer materials

- No functional barrier is used.
- A functional barrier is used and the article complies with the requirements of article 13 (2), (3) and (4) or Article 14 (2) and (3) of regulation (EC) No. 10/2011

This declaration is valid for 2 years from signed date

Date
24.04.2023

Mark/Signature
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