

DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED TO COME IN CONTACT WITH FOOD

MANUFACTURER

The manufacturer or his authorized representative established in the Community:

Name of the manufacturer: Packaging Donckers
Complete address: Kelderveld 8, 2500 Lier, Belgium
Contact: Mr. Van Humbeeck
Email: info@packaging-donckers.com

Tel: +32(0)15.24.28.80
Fax: +32(0)15.24.28.81

PRODUCT DESCRIPTION

Product name: PVC BOX

COMPLIANCE STATEMENT

Product stated above complies with:

- Directive 1935/2004 / EC. Relevant materials intended to come into contact with food
- Directive 2023/2006 / EC. Concerning Good Manufacturing Practices for materials intended to come into contact with food.
- Directive 10/2011 / EC. Concerning plastic materials intended to come into contact with food and its amendments

In the following conditions of use:

Type of food intended to come into contact with material / article:

The overall migration results shows that the tested material may be used in contact with all types of foodstuff.

This material is not intended to come into contact with food for infants.

Storage time and temperature of the material / article:

To guarantee the product safety of the packaging, it is best packed inside stored protective against rain and snow. The packaging can be stored for a long time at room temperature or lower. The recommended storage conditions are at 40-70% relative humidity and 10-30° C. We recommend that these are processed within 12 months of the production date.

Possible treatment of the material / object:

Usage between -30°C en +55°C

Surface area / volume ratio

Theoretical assumption that 1 kg of food is packed with 6dm² of packaging.



Our products are standard products, if they are suitable for packaging all food products with the exception of acidic food, then it is not possible to calculate the actual surface / volume ratio for all applications. As a result, we base ourselves on the theoretical assumption mentioned above.

GLOBAL MIGRATION

Global migration tests have been conducted for simulant A, B and D with results conform usage for "all fatty food stuff" and usage between -30°C en +55°C.

SPECIFIC MIGRATION

This material contains substances which are subject to restrictions on use in food or contain specific migration limits according to EU Regulation 10/2011. It is hereby stated that this restriction has been taken into use and the specific migration limits have not been exceeded.

| PM REFERENCE | CAS | NAME | SML |
|--------------|--------------|--|----------|
| 26110 | 0000075-35-4 | Vinylidene chloride | ND |
| 11710 | 0000096-33-3 | acrylic acid, methyl ester | 6 mg/kg |
| 10690 | 0000079-10-7 | Acrylic acid | 6 mg/kg |
| 33801 | 68411-30-3 | Benzene sulphonic acid (n-alkyl(C10-C13) benzenesulphonic acid) | 30 mg/kg |
| 86880 | - | Sodium monoalkyl dialkylphenoxybenzenedisulphonat | 9 mg/kg |

DUAL-USE ADDITIVES

No substances present in the PVC which are subject to a restriction in food as dual-use additives, as laid down in directives 95/31/EC, 95/45/EC, 2002/82/EC, regulation (EU) 1333 & 1334-2008 as amended.

DISCLAIMER

This declaration is only valid under the following conditions:

- The product is used in normal intended conditions and purposes (use).
- No changes and / or substances (intentional, non-intentional and / or through use) are applied to the product and / or added that the nature and composition (a degeneration and / or a denaturation) of the product could be affected.
- The product may only be used for the foods, contact times and contact temperatures stated in this declaration.

Limiting factors:

- Our products are only suitable for single use. When re-used, mechanical and / or other properties are changed, the food suitability is not guaranteed and is not covered by this document.
- Our products are not suitable for packaging food for infants.



It is the sole responsibility of the user to check and test whether the product is suitable for its intended use, the shelf life of the food, the compatibility between the food and the product.

It is the sole responsibility of the user to test whether the product does not alter the organoleptic properties and / or composition of the food.

The information stated in this statement was provided by the supplier of the relevant product(s).

Signature + stamp:

Steven VAN HUMBEECK
CEO

