

VERKLARING VAN OVEREENSTEMMING

Voor materialen bestemd voor het in contact komen met voeding

Article numbers Brabo Verpakking:	
69545	Deksel sauscup PVC Ø 70,3 mm. helder

Flat Lids which are produced of the above material comply with the following legislations:

EU Regulation 1935/2004/EC Article 11 para 5, Article 15 and Article 17

EU Regulation 10/2011/EC and amendment

321/2011/EC,1282/2011/EC,1183/2013/EC.202/2014/EC, 2015/174/EC, 2016/1416/EC and 2017/752/EC.

EU Regulation 2023/2006/EC(Good Manufacturing Practice)and amendments thereto

EU Regulation 1895/2005/EC (Epoxy derivatives)and amendments thereto

EU Regulation 1907/2006/EC (REACH) and amendments thereto

EU Regulation 282/2008/EC (Recycled plastics) and amendments thereto

EU Directive 94/62/EC (Packaging and Packaging Waste) and amendments thereto

Intended Usage:

Aqueous food	Yes
Acidic food	Yes
Alkali food	Yes
Fatty food	Yes
Dry food	Yes
Cooled food	Yes
Warmed food	Yes
Use in conventional oven	No
Use in microwave	No
Hot food	No

Test Conditions:

Simulants According to Commission Regulation 10/2011/EC

Conditions/Times According to Commission Regulation 10/2011/EC

Global Migration – OM5, se Appendix 1 Specific migration – All monomers and additives are found in Annex I in Commission Regulation 10/2011/EC. None of the substances have specific migration limits.

Temperature at use:

Min -18 °C

Max +50 °C

Time According to OMS (Commission Regulation 10/2011/EC Annex V Chapter 3)

Testing for 10 days at 40 °C shall cover all storage times at refrigerated and frozen conditions including hot-fill conditions and/or heating up to $50 \text{ °C} \leq T \leq 100 \text{ °C}$ for maximum $t = 120/2^{((T-70)/10)}$ minutes.

Functional barrier No

S/V ratio 6 dm² / kg

Max. acceptable S/V ratio 30 dm² / kg

This declaration is based at the results of the tests proceeded by independent accredited and certified laboratories. Our articles are suitable for its intended use and have been tested for possible contamination and towards products and consumers. Migration tests have therefore been carried out.

Below the results of global migration tests of our articles:

Food simulant	Test conditions	Average results
3% acetic acid	10 days, temp. +40°C	2,7 mg/dm ²
95% ethanol	10 days, temp. +40°C	3,0 mg/dm ²
Isooctane	2 days, temp. +20°C	2,8 mg/dm ²

The results obviously shows, that our articles meets fully overall migration level do not even coming close to the legally established maximum limit of 10 mg/dm², included in Commission Regulation (EU) No 10/2011.

Mentioned test results allow to declare as following:

The articles can be safely applied to all kinds of food, including fatty, sour and alcoholic food. Taking into consideration perfect results of tests for overall migration and extreme testing conditions (testing during 10 days under temperature +40°C), the time of contact of our articles with food is related to time limits foreseeing for the specific kind of food packed into the articles / put into the articles.

It is important to pay attention to the fact that range of temperature during practical use of our articles should meet the scope between -18°C and +50°C

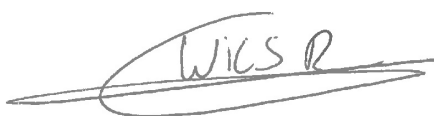
Particularly, it should be stressed, that limit of high temperature endurance must not be exceeded. Provided that the above mentioned safety temperature indications are obeyed, our articles placed on the market and used under normal or foreseeable conditions of use, cannot:

- endanger human health;
- bring about an unacceptable change in the composition of the food;
- bring about deterioration in the organoleptic characteristics of food.

The above mentioned articles CANNOT be applied for food heating in microwave ovens and heated together with food in microwave ovens.

The information included in this document is based on the present state of our knowledge and is valid from the stated issue date until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in this Product, we cannot guarantee that the status of this document will remain unchanged. It will be renewed in all cases where the previous conformity is no longer ensured.

Ondertekend door Euro Fresh NV
Datum: 01-01-2023

A handwritten signature in black ink, appearing to read 'Wils R', is written over a horizontal line that is underlined with a second, slightly longer line.

Robbie Wils
General Manager