

VERKLARING VAN OVEREENSTEMMING

Voor materialen bestemd voor het in contact komen met voeding

69597	EF FOODSHARING 1-VAKS ZWART EN DEKSELS 50ST
69338	EF FOODSHARING 1-VAKS ZWART 400ST
69640	EF FOODSHARING 2-VAKS ZWART EN DEKSELS 50ST
79669	EF FOODSHARING 2-VAKS ZWART 400ST
69639	EF FOODSHARING 3-VAKS ZWART EN DEKSELS 50ST
69340	EF FOODSHARING 3-VAKS ZWART 400ST
69638	EF FOODSHARING 6-VAKS ZWART EN DEKSELS 50ST
69339	EF FOODSHARING 6-VAKS ZWART 400ST
69341	EF DEKSELS VOOR FOODSHARING 1-3-6-VAKS 400ST

Declaration of compliance with

- Regulation (EC) No. 10/2011 (as amended)
- Regulation (EC) No. 1935/2004 (as amended)
- Regulation (EC) No. 2023/2006 (as amended)
- Regulation (EC) No. 1907/2006 (REACH)

This product has been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.

Overall Migration Limit

Overall migration is below 10 mg/dm² under standard testing conditions laid down in Regulation (EC) No. 10/2011. Additional information can be provided on request.

Simulant	Test Conditions
10% Ethanol	10 days at 40°C
3% Acetic Acid	10 days at 40°C
50% Ethanol	10 days at 40°C
Rectified Olive Oil	10 days at 40°C

The material and/or object referenced above, under normal and foreseeable conditions for use does not cause any unacceptable alteration in the composition, or any alteration in the organoleptic characteristics of the food product and is fit for use in contact with: All types of food products. (Dry, acid, fat, milky, liquid, alcohol containing and frozen food)

Dual use

No dual-use additives are used.

Conditions of use

All products have to be stored under clean, dry and odourless conditions.

The assumption is made that:

The conformance is subject to the respect of warehousing conditions, handling and utilisation taking into account the particular characteristics of the material or object, and conditions such as those stated by professional usage or specific codes.

The addressee of this certificate must check the compatibility between the packaging and the intended contents, especially in the case of a change in the packaged product, of its composition or its destination as well as in the case of a change in the use of the material or object.

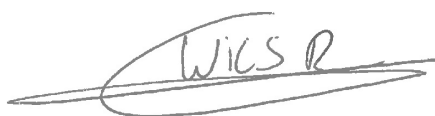
The manufacturer is committed to supplying, if necessary, all documents proving the conformity of the product to an inspection agency or other official organisation.

This certificate is valid as long as the material or object involved has not undergone any modification susceptible to change its aptitude for food contact. All modifications of the object or of the current regulations will result in a revised certificate.

The information included in this document is valid from the stated version until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in our products, we cannot guarantee that the status of this document will remain unchanged. We, therefore recommend our customers to verify the regulatory status periodically. 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