

Declaration of Conformity on Food Contact Materials

The manufacturer or his authorized representative established in the European Union:

Name: Paardekooper BV (part of the Koninklijke Paardekooper Group BV)

Address: Willem Beukelszstraat 16

3261 LV Oud-Beijerland

The Netherlands

Declares that the product described below

Article nr.	Description	Material
448160	Amuse cup 42x42mm transparant 6 x 50 stuks	PS

Is suitable for direct contact with food as listed and complies with:

- Regulation EC 1935/2004 on materials and items intended to come in contact with food
- Regulation EC 2023/2006 on Good Manufacturing Practice for materials and articles intended for contact with food
- Regulation EC 10/2011 on plastic materials and articles intended to come in contact with food with all later amendments
- Directive 94/62/EC on packaging and packaging waste with all later amendments

Material specifications:

- Styrene homopolymer
- Z inco
- Difosfonito di tetrakis (2,4-Di-Terz- Butilfeni)-4,4'- Bifenililiene

Intended use / Condition of Use

Types of food: The item is suitable for all packaging class of foodstuffs: 01,02,03,04,05,06,07,08 (an. III Reg. EU 10/2011).

Duration and temperature: When packaged under hot filling and / or heating conditions up to a temperature T, where 70 ° C \leq T \leq 100 ° C for t = 120/2 ^ [(T-70) / 10) minutes at most.

Exclusions: Above mentioned article is not recommended to be used in contact with foodstuffs in the conventional oven and in the microwave oven. And ant contact with the food product in freezing and refrigeration conditions.

Recommendation for storage: any prolonged storage at room temperature or below, including when packaged under hot filling and / or heating conditions up to a temperature T, where 70 ° C \leq T \leq 100 ° C for t = 120/2 ^ [(T-70) / 10) minutes at most.

This item is for repeated use.

The compliance with the above mentioned legal acts and regulation has been confirmed by declarations issued by our suppliers



□ tests and or calculations performed by an accredited
□ lab with the following result, where: Surface – volume ratio: 0,9 cm²/ml

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Sensorial tests (Taste and Smell) (ISO 13302:2003 / DIN 10955:2004)

Attribute	Tested?	Passed
Taste	\boxtimes	\boxtimes
Smell	\boxtimes	\boxtimes

Overall Migration

Food simulant	Tested?	Test conditions (duration & temperature)	Passed
10% ethanol (A)	\boxtimes	10 days @40°C	\boxtimes
3% acetic acid (B)	\boxtimes	10 days @40°C	\boxtimes
50% ethanol (D1)	\boxtimes	2 Hours @70°C	\boxtimes
Vegetable oil (D2)	\boxtimes	10 days @40°C	\boxtimes

Specific Migration & Dual Use additives

The producer hasn't reported any substances for the production of this article on which specific migration limit are established.

Based on information of our producer, the following substances has been used for the production of the article, for which a specific migration limit (SML) has been established. In case of intended use there is no risk for these limits to be exceeded.

CAS Ref	Chemical name	SML/DA
7440-66-6	Zinco	5 mg/kg
38613-77-3	Difosfonito di tetrakis (2,4-Di-Terz- Butilfeni)-4,4'- Bifenililiene	18 mg/kg

Declaration free of Heavy Metals, Allergens, Phthalates etc.

We declare that the following substances are not intentionally used or added in the manufacture of the products we deliver to you:

1. Non-listed substances

All substances comply with the applicable limitations.

- Substances listed in Regulation (EU) No 10/2011, Annex I
- Substances listed in Regulation (EU) No 10/2011, Annex II, Metals (including Zinc (ZN) & Copper (CU)
- Substances listed in Regulation (EU) No 10/2011, Annex II, Primary Aromatic Amines
- 2. **Heavy Metals**: directive 94/62/EC Art. 11: Concentration level of heavy metals present in Packaging (updated with directive 2005/20/EC)/ 2004/12/EC and D.L. n. 152/2006. And the articles also comply with the new regulation 2018/852/EC. Lead, Cadmium, Mercury, Chrome Hexavalent are not intentionally added on the articles. Articles delivered by us have a total heavy metal content, due to incidental sum of concentration, lower than 100 ppm.

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3. **PHTHALATES & BISPHENOL (BPA)**: the phthalates and BPA's are not intentionally added in the above mentioned articles.

However DIBP, DBP, DEHP DEP and ethyl isobutyl phthalate could be as minor components; maximum residuals are no more than 15 ppm.

- 4. **Other Absences**: We declare that in the recipes of the articles delivered by us, the substances listed below are not intentionally added:
 - Vinyl chloride
 - PVC/PVDC
 - Substances of animal origin
 - Nanoparticles
 - CPE

Disclaimer:

This confirmation is not valid for unintended use of the product that can lead to changes of the composition or organoleptic properties of the product. The specific interaction between the food stuff and the product should be investigated by the user.

This declaration is valid as long as there are no changes in the composition of the above mentioned product and / or no revision of the relevant regulations have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

Issued by;

Stephanie Jansen Quality Coordinator Paardekooper BV.

Oud-Beijerland, 2020-11-04