

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
521633	Biodore menubak 2-v. bagasse 250x165x60mm	Sugar pulp

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
- Dutch Commodity Act

Intended use / Condition of Use

Types of food: all types of foodstuff

Duration and temperature: Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.

The compliance with the above mentioned legal acts and regulation has been confirmed by

□ declarations issued by our suppliers

 \boxtimes tests and or calculations performed by an accredited lab with the following result, where: Surface – volume ratio:6mg/dm² per kilo foodstuff

Paardekooper Packnowledgy.

Overall Migration

Food simulant	Tested?	Test conditions (duration &	Passed
		temperature)	
10% ethanol (A)	\boxtimes	2Hours @ 70°C	\boxtimes
3% acetic acid (B)	\boxtimes	2Hours @ 70°C	\boxtimes
Substituten (D2)			
95% ethanol	\boxtimes	2Hours @ 60°C	\boxtimes
lso octam	\boxtimes	0,5Hours @ 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.

Council of Europe Resolution AP (2002)1-Specific migration of benzophenone

Test Method : With reference to EN 13130-1: 2004, analysis was performed by GC-MS.

Sample 001

Simulant Used :	Rectified olive oil

Test Condition : 70 °C 2.0 hr(s)

Test Item(s)	Max. Permissible	Unit	MDL	Test result
	Limit			
Migration times	-	-	-	First
Area/volume	-	dm²/kg	-	6.0
Specific migration of benzophenone	0.6	mg/kg	0.2	ND
Conclusion				PASS

Council of Europe Resolution AP (2002)1-Specific migration of 4-methylbenzophenone

Test Method : With reference to EN 13130-1: 2004, analysis was performed by GC-MS.

Sample 001

Simulant Used :	Rectified olive oil
Test Condition :	70 °C 2.0 hr(s)

Test Item(s)	Max. Permissible	<u>Unit</u>	MDL	Test result
	Limit			
Migration times	-	-	-	First
Area/volume	-	dm²/kg	-	6.0
Specific migration of 4-methylbenzophenone	0.2	mg/kg	0.2	ND
Conclusion				PASS



Specific migration of formaldehyde

Test Method : With reference to EN 13130-1: 2004, analysis was performed by UV-Vis.

Sample 001

Simulant Used :	3% Acetic acid (W/V) aqueous solution
Test Condition :	70.0 °C 2.0 hr(s)

Test Item(s)	Unit	MDL	Test result
Migration times	-	-	First
Area/volume	dm²/kg	-	6.0
Specific migration of formaldehyde	mg/kg	0.1	ND

Notes :

(1) Test condition & simulant were specified by client.

Council of Europe Resolution AP (2002)1-Extractable heavy metals

Test Method : With reference to EN 645:1993 , analysis was performed by ICP-MS.

Test Item(s)	Limit	Unit	MDL	<u>001</u>
Extractable Lead	0.003	mg/dm²	0.002	ND
Extractable Cadmium	0.002	mg/dm²	0.002	ND
Extractable Mercury	0.002	mg/dm²	0.002	ND
Conclusion				PASS



Council of Europe Resolution AP (2002)1-Pentachlorophenol (PCP)

Test Method : With reference to ISO 17070:2015, analysis was performed by GC-ECD and GC-MS.

Test Item(s)	Limit	Unit	MDL	001
Pentachlorophenol (PCP)	0.15	mg/kg	0.05	ND
Conclusion				PASS

Disclaimer:

Articles made of bagasse pulp (sugarcane pulp) may contain PFAS – chemicals to increase their grease-proof qualities. The PFAS chemicals is a group of more than 6000 substances containing carbon-fluor bonds. This group of compounds has been associated with potential long term health risks, however at present there is not enough information about PFASs in food contact materials to make a reliable exposure estimations and risk assessments. Based on the current state of knowledge we cannot fully exclude the presence of fluorinated compounds in the above mentioned product.

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;

S. Jansen Quality Coordinator Paardekooper BV.

Oud-Beijerland, 2020-08-12