



Paardekooper

Declaration of compliance

for materials suitable for direct food contact

Product:

Vensterzak 50% papier 50% folie

11+(2x2,5)x38 cm á 500 stuks per doos .

Bruin effen kraft 50 gram met Sarafan(CPP)

FSC Mix Credit

Art.nummer: 251144

Name : Paardekooper BV
Address: Zilverwerf 17
6641 TC, Beuningen
Netherlands

We hereby declare that the above mentioned product, is suitable for direct food contact taking into consideration following:

- The paper bags are produced out of from 50gr/m² brown kraftpaper provided with Cast PolyPropyleen CPP (38µ) and two types of glue: Hotmelt for the and a starch based bottom seam glue. Printing ink is used for text and logo's if applicable
- The kraft paper is made from 100% virgin fibres from unbleached sulphate pulp. It does not contain any ecologically hazardous substances, and may safely be used in packages of other products intended for direct contact with dry, moist or fatty foodstuffs.
- The CPP is a PP with good mechanical properties, odour free, recycable and environmentally acceptable with a high transparency and shine.
- The glue (Hotmelt) is a thermoplastic adhesive, that is 100% solid and does therefore not contain any solvents or water. It has strong bonding capabilities, especially between kraft paper and the CPP.
- The bottom seam glue is an artificial resin dispersion in water for which no biological exposure limits are noted for the ingredients.
- The inks and the way they are applied, fulfills the requirements of EC 1935/2004.

The above mentioned paper/PP packaging product is made in accordance with:

- **BfR, Recommendation XXXVI**, (Issue 01-06-2019)
- **FDA CFR, 21** - Food and Drugs. §175.105; §176.170; §176.180, (April 2010)
- **CoE Resolution RESAP (2002)** 1 on Paper and board materials intended to come into contact with foodstuffs (April 2005).
- **Regulation (EC) no. 1935/2004** on materials and articles intended to come into contact with food, art. 3.
- **Regulation (EC) and 2023/2006** Good manufacturing practice.

- French Decree no 92/631 completed by information notice No 2004-64 (DGCCRF)
- The **Commission Regulation (EU) No 10/2011** of 14 January 2011 on plastic materials and articles to come into contact with food, as amended.
- The **Commission Regulation (EC) No 1985/2005** of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.
- The European Parliament and Council **Directive 94/62/EC** of 20 December 1994 on packaging and packaging waste.
- The hazards identification for the bottom seam glue according to **Directive 67/548/EEC**

Storage:

- The temperature range for the paper is 0° – 50° C. Storage in a dry place.
- Material is guaranteed for minimum 0, 5 (CPP/1(Paper/glue) year after production date

Concerning articles:

sarafanfoil

Confirmation of compliance with relevant requirements:

We declare that the above listed products, when leaving the factory, are in compliance with the following legislation.

- 1. EUROPEAN UNION:** Regulation (EC) No. 1935/2004, (EC) No. 10/2011 and amending and correcting regulations
- 2. THE NETHERLANDS:** Warenwetregeling Verpakkingen- en gebruiksartikelen.

Conditions of use

Types of food intended to come into contact with the film : all food types

Duration and temperature of treatment and storage while in contact with food:

Long-term storage at room temperature or lower, including heating to 70°C for up to 2 hours or to 100°C for up to 15 minutes. High-temperature applications like hot filling or sterilisation up to 121°C/1h or 100 C°/2h.

Migration:

Physical and chemical examination - physical, examination procedure as defined in Section 64 of LFGB B 80.30 (German code applicable to food, articles of daily use and animal feed), test conditions 1:

- Simulant (acetic acid 3%) / 2h at 100°C
- Simulant (ethanol 10%) / 2h at 100°C
- Simulant (olive oil) / 2h at 100°C

Area-to-volume ratio = 6 dm²/kg of food

Adequate information relative to substances used for which restrictions and/or specifications apply:

SML

Substances which are known to have an SML are not present in the product in such quantities that migration to foodstuffs should exceed the limits set in the relevant food legislation. This Statement of Compliance with Food Contact Regulations

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conclusion is based upon declarations of our suppliers. This information is obtainable on

request.

Dual use additives

The following dual use additives are present in the film:

- citric acid -FCM No. 139
- silicon dioxide –FCM No. 504
- fatty acid monoglyceride class E471
- polyglycerol ester

Heavy Metal content

The sum of heavy metals present in the film lies under 100ppm in weight, which makes the film compliant with Regulation EC No. 1881/2006.

Other additional information

In addition to the confirmation of compliance with specific relevant requirements, it should be noted that it is the sole responsibility of the customer to determine that the use of our product is safe, and according to the information given in this document, lawful and technically suitable so that no change in flavour, taste or organoleptic properties occur. Because use conditions and applicable laws may differ from one location to another, the customer is responsible for determining whether products and information in this document are appropriate for the customers use. The purchaser remains responsible for determining whether the use complies with all relevant regulations.

It is the customer's responsibility to test our products in order to satisfy itself as to the suitability of the products for the customer's particular purpose.

Name : Paardekooper BV
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Questions?

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Certificates:

<https://corporate.paardekooper.nl/familiebedrijf/certificaten/>