

Declaration of Conformity with the requirements of Food Contact Legislation

The manufacturer or his authorized representative established in the Community :

Name : Paardekooper BV
 Adress: W. Beukelszstraat 16
 3261 LV, Oud-Beijerland
 Netherlands

Declares that (the) products described below

Article nr.	Description	Material
600875	Drinkkrietje pastel papier 200xØ6mm FSC	Paper

Is (are) suitable for food contact and complies with :

- Regulation of the European Parliament 1935/2004/EC on materials and articles intended for food contact,
- Directive 94/62/EC on packaging and packaging waste and heavy metals,
- Regulation 2023/2006 of December 2006 on good manufacturing practise for materials and articles to come into contact with food and subsequent additions,
- Dutch legislation on foodcontact materials (Warenwetbesluit verpakkingen en gebruiksartikelen)
- With reference to German Food and Feed Code (Lebensmittel-und Futtermittelgesetz, LFGB)

This declaration does not apply if an article is used in other circumstances than described below. It is in this case that the downstream user is responsible to comply with the relevant legislation.

Sensory Test:

4.6 Sensory Analysis

Parameter	Food simulant	Median Grade	Limit value# ¹
Odour	Chocolate	No recognizable deviation 0	2.5
Taste	Chocolate	No recognizable deviation 0	2.5

#¹ From 61. Statement of BfR, Bundesgesundheitsbl. 46, 2003, 362-5.

Specific Migration:

FCM no.	CAS no.	Name	SML / Limitation	DUAL USE /additive Chemically identical with a food additive or flavouring
21	-	Carbonic acid (as sodium salt, E 500)	-	YES
509	007664-38-2	Phosphoric acid (as sodium salt, E 339,340)	-	YES
115	000064-19-7	Acetic acid (as sodium salt, E 262)	-	YES

451	002682-20-4	2-Methyl-4-isothiazolin-3-one	SML = 0.5 mg/kg	NO
-	026172-55-4	5-Chloro-2-methyl-4-isothiazolin-3-one	max 0.003 mg/dm ² in dispersion film	NO
-	002634-33-5	1,2-Benzisothiazolin-3-one	SML = 0.5 mg/kg	NO
231	000108-05-4	Acetic acid, vinyl ester	SML = 12 mg/kg	NO

Producer(s) of the above product(s) mentioned any substances for which the specific migration limit is established.

Pentachlorophenol Content (PCP):

4.2 Content Analysis

Parameter	CAS No.	Result	Limit value
1,3-Dichlor-2-propanol (DCP)	96-23-1	< 2 µg/l	2 µg/l
Monochloro-1,2-propandiol (MCPD)	96-24-2	4.0 µg/l	12 µg/l

Extractable heavy metals, incl. Formaldehyde :

4.1 Cold Water Extract

Parameter	CAS No.	Result	Limit value
Glyoxal	107-22-2	< 0.02 mg/dm ²	1.5 mg/dm ²
Formaldehyde	50-00-0	< 0.02 mg/dm ²	1 mg/dm ²
Cadmium (Cd)	7440-43-9	< 5 µg/l	5 µg/l
Lead (Pb)	7439-92-1	< 10 µg/l	10 µg/l
Chromium (Cr)	7440-47-3	< 0.004 mg/dm ²	0.004 mg/dm ²
Chromium (Cr VI)	18540-29-9	< 0.004 mg/dm ²	n.d.
1,2-Benzisothiazolin-3-one (BIT)	2634-33-5	2.7 µg/dm ²	80 µg/dm ²
2-Methyl-4-isothiazolin-3-on (MIT)	2682-20-4	2.9 µg/dm ²	80 µg/dm ²
5-Chloro-2-Methyl-4-isothiazolin-3-on (CIT)	26172-55-4	< 0.5 µg/dm ²	25 µg/dm ²
2-Octyl-4-isothiazolin-3-on (OIT)	26530-20-1	< 0.5 µg/dm ²	5 µg/dm ²

Colourfastness of dyed paper analysis:

4.4 Colourfastness of Dyed Paper Analysis

Parameter	Result	Criteria value [#]
Colourfastness / water	5	5
Colourfastness / 3% vinegar	5	5
Colourfastness / olive oil	5	5
Colourfastness / Alkaline salt solution	5	5

Criteria according to BfR XXXVI. Paper and board for food contact.

Colour fastness is tested according to EN 646:2006, result is grade 5 (grade 5 is no staining, Grade1 is the most serious staining)

Migration of Fluorescent Whitening Agents is tested according to EN 648:2006, result is Grade 5 (grade 5 is no staining, Grade1 is the most serious staining)

The cumulative amount of heavy metals lead (Pb), mercury (Hg), cadmium (Cd), and Chromium VI (Cr) in the materials supplied does not exceed the limit of 100 ppm

Intended use

Specification of the intended use or limitations:

- Type(s) of food intended to come into contact with the product:
 - o All Aqueous, Acidic and alcoholic foods and milk products
- Duration and temperature of treatment and storage while in contact with the food:
 - o 2 hours, 40°C tested
- Ratio of the area of food contact material to the volume used to determine the compliance of the food contact material or article:
 - o mg/kg: for the EU-convention of 6 dm² packaging for 1 kg food
- Storage:
 - o Storage conditions: from -10° C up to 45°C, protect against moisture.
- Shelf life:
 - o Minimum 24 months

This confirmation does not apply to the unintended use of the product(s) which can result in a change of composition or organoleptic properties of the product(s). The possible specific interactions between the food to be packed and the product(s) is for the user to be examined.

Confirmation is based on suppliers declarations, to the best of our knowledge and migration analyses.

This declaration is valid as long as no changes in the composition of the above product(s) and / or the relevant laws have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

I declare that the information submitted is correct.

E. Lotterman
Quality Coördinator
06-02-2020

Questions?

kwaliteit@paardekooper.com

Certificates:

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