

# **Declaration of compliance**

With the legislation for materials and articles intended to come into

## Contact with foodstuffs

We, Dampack International B.V., certify that food packaging films are produced only with components that fulfil the requirements on products, intended for use in direct contact with food, as described in the latest revisions of food contact regulations. Polyolefins are supplied to Dampack International B.V. in compliance with:

### EC:

- Framework Regulation (EC) No. 1935/2004 (dated 27-10-2004) on materials and articles intended to come into contact with food;
- Commission Regulation 10/2011/EC (dated 14-1-2011) on plastic materials and articles intended to come into contact with food; with subsequent amendments;
- Commission Regulation 2023/2006 on GMP (dated 29-12-2006) with subsequent amendments.

#### Netherlands:

- Regeling Verpakkingen- en gebruiksartikelen (Warenwet)

#### Additional information

- No products with a functional barrier in a Multi-layer are supplied
- All products have to be stored under clean, dry and odourless conditions
- Storage temperature for PS : 5 40°C

1011.0	
for PP	: 5 - 40°C
for PET	: 5 - 40°C

### **References:**

Article no Dampack	Article no Supplier	Article description	Certificate no	
440127		PP cups 280ml TRP + de TE 95mm TRP	Not available	

### **Test conditions:**

Simulants	%	During	Temperature
Acetic acid	3 %	10 days	40°C
Ethanol	50 %	10 days	40°C
Olive oil		10 days	40°C

Overall Migration limits (OML) are less than 10 mg/dm<sup>2</sup>, determined in accordance with the tests carried out following Regulation (EC) No. 10/2011.



#### **Chemical Test:**

Analyte	Method	Test	Unit	Results $\pm U$	
		conditions	Onu	from	to
Into 3% acetic acid	LST EN 1186-9:2002			< 0,3	6,2 ± 1,2
Into fatty food simulant (50% ethanol)	LST EN 1186-9:2002	10 days 40°C	mg/dm²	< 0,3	<i>3,4</i> ± <i>0,7</i>
Migration to olive oil	LST EN 1186 -8:2002			< 5	
Odour	CHS-SVP 5.4-115:2011	100º C and	-	Not percep	tible
Taste	(N) 24 h 40° C - Not perceptible				tible
Reports No. Ch9855 (07-12-2018), Ch2996, Ch2997, Ch3538 (26-04-2019), 2019L19336/1 (26-08-					
2019)					
Data is prepared based on transparent, coloured and decorated products chemical tests results.					

**Data is prepared based on transparent, coloured and decorated products chemical tests results.** <less than test method determination limit

Only monomers, additives and other starting substances, listed in the **Annex I of the Regulation (EC)** No. 10/2011 used in production of the products. The products could contain some other substances for which a specific migration limit (SML) is established.

PM Ref.: 39815	9,9-bis(methoxymethyl)fluorene	SML: 0,05mg/kg
PM Ref.: 39090	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	SML: 1,2 mg/kg
PM Ref.: 39120	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	SML: 1,2 mg/kg
	hydrochlorides	
PM Ref.: 95360	1,3,5-tris(3,5-di-tert-butyl-4- hydroxybenzyl)-1,3,5-triazine-	SML: 5 mg/kg
	2,4,6(1H,3H,5H)-trione	
PM Ref.: 38550	bis(4-propylbenzylidene) propylsorbitol	SML: 5 mg/kg
-	aluminium	SML: 1 mg/kg
PM ref.: 38560	2,5-bis(5-tert-butyl-2- benzoxazolyl)thiophene	SML: 0,6 mg/kg
PM Ref.: 55910	glycerides, Castor Oil mono-hydrogenates, Acetates	SML(T):60mg/kg

Information on materials and substances subject to restrictions according to the Annex II of the Regulation (EC) No. 10/2011:

Analyte	yte Method Test Unit	Unit	Results $\pm U$		Limit	
Analyte		conditions	itions	from	to	Limu
Barium				< 0,001	< 0,008	1
Cobalt	CHS-SVP 5.4-117 (N)	3% acetic		< 0,001	< 0,004	0,05
Aluminum				0,0017	< 0,0386	1
Nickel				< 0,001	< 0,004	0,02
Manganese		acid 10 days 60°C	mg/kg	< 0,02	< 0,08	0,6
Copper	CHS-SVP 5.4-131	aays oo C		< 0,04	< 0,15	5
Iron				< 0,09	< 0,4	48
Lithium				< 0,02	< 0,08	0,6
Zinc				< 0,02	< 0,08	5



#### Products usage specification:

Containers with lids are suitable for dry, powdery, watery, acidic, fat, milky and other food products packaging.

Containers with lids are suitable for contact with the hot filling ( $85^{\circ}C - 95^{\circ}C$ ) and short-term use in the microwave. When the food temperature is 70°C - 100°C, contact time is not longer than 15 min.

Packaging must be tested with the actual product before approval for use.

Recommended period of storage - 12 month after production date, storing in dry, closed premises at room or lower temperature.

Conformity tests are carried out under the conditions specified in **Regulation (EU)** No. 10/2011, applying area to weight ratio: 6 dm<sup>2</sup> for 1 kg of food.

Functional barrier	No				
Heavy metals	Total concentration of lead, cadmium, mercury and chrome (Pb, Cd, Hg, Cr)				
	in the products does not exceed maximum allowable limit - 100 ppm of				
	product we	eight according to Directive 94/	62/EC of the European		
	Parliament	and of the Council of 20 Decemb	per 1994 on Packaging and		
	Packaging V	Vaste.			
Dual use additives	Substances	also authorized as direct food addit	ives ("Dual use additives")		
	are either no	ot used for the manufacturing of PI	P, kind of not migrating, or		
	only present	in quantities that in case of their mi	igration don't allow relevant		
	contribution	to exceed of the limits as set in the I	Regulation 10/2011/EC.		
Listed chemical ma	aterials are	Aromatic amines			
not used in the manufa	acture of the	Bisphenol A	CAS Nr.80-05-7		
raw materials/other m	naterials and	Formaldehyde	CAS Nr. 50-00-0		
are not expected to b	e present in	Melamine	CAS Nr. 108-78-1		
final products. How		Polyvinyl chloride (PVC)	CAS Nr. 9002-86-2		
product has not been		Mineral oil saturated			
these chemical materia	als:	hydrocarbons	(MOSH)		
		Mineral oil aromatic			
		hydrocarbons	(MOAH)		
		Phthalates			
		Allergens			
		Brominated flame retardants			
The product does not	t contain or	BADGE, NOGE, BFDGE			
is not used:		Recycled plastics			

The following Dual Use Additives are included:

E470a E471 E572 E553b

This product comply to Directive 94/62/EC of the European Parliament and of the Council of 20 December 1994 on Packaging and Packaging Waste (with latest updates) and for this Directive assigned harmonized EU standards, corresponding requirements.



It should be noted that the product has been tested for the abovementioned forms of usage and conditions. Therefore, it will be the sole responsibility of the downstream users to determine that the usage of the product complies with the information given in this document and is safe, lawful and technically suitable so that no change in flavour, taste or organoleptic properties occurs. In case the product will be used in a different manner than tested, the information in this declaration of compliance will not apply and the downstream users shall be responsible for the compliance with the legislation and regulations.

Werkendam, 26/10/2020

Cindy Duizer - Damen Dampack International B.V.