

emballator

Date 2022-03-23

*Our reference:
Malin Norgren Svensson*

Declaration of Compliance

For articles made from plastic intended to come into contact with food

Manufacturer:

Emballator Mellerud AB
Industrigatan 6
464 33 Mellerud
Sweden



Name of the article(s):

48U0050-4515-943LS Small, 500ml, white

We state that the product(s) mentioned above complies with the relevant requirements laid down in the regulations:

- Framework Regulation (EC) No. 1935/2004 (as amended)
- Commission Regulation (EU) No. 10/2011 (as amended)
- Commission Regulation (EC) No.2023/2006 (as amended)

Emballator Mellerud AB adds no further additives beyond plastics (HDPE) and masterbatch (color pigment) in the process. All included components in the articles are approved according to the REACH regulation 1907/2006 and are free from Bisphenol A and Phthalates.

Substances that are subject to any restriction or specification

<i>Component</i>	<i>Substance</i>	<i>Ref no.</i>	<i>Limitations/specification</i>
Plastic resin	STN4950	None	-
Masterbatch, white transparent	24102163	Aluminium	1 mg/kg
		1,1,1-Trimethylolpropane: CAS 000077-99-6	6mg/kg

<i>Component</i>	<i>Substance</i>	<i>Dual-use /E-no.</i>
Plastic resin	STN4950	None
Masterbatch, white transparent	24102163	Titanium dioxide, Silicon dioxide

We hereby confirm that all substances obligated with restrictions from 10/2011 Annex I and II that are declared from our suppliers and added to the product(s) are declared above as well as all substances that are declared from our suppliers with dual use.

emballator

Date 2022-03-23

Intended use and limitations

Migration tests are conducted with food simulators A, B and D2 and thus cover all types of food. The compliance testing was done under conditions set out in Regulation (EC) No. 10/2011 using a surface to volume contact ratio of 100cm² and 100ml.

Food simulants:	A (10% Ethanol)	B (3% Acetic acid)	C (20% Ethanol)	D1 (50% Ethanol)	D2 (veg. oil)
Time	10 d	10 d	x	x	10 d
Temperature (Celcius)	40	40	x	x	40

Time and temperature and storage while in contact with the food

- Any food contact at frozen and refrigerated conditions.
- Any long-term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
- 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.

Functional Barrier

There is no functional barrier present.

Responsibility

The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the regulation.

Stated with below restrictions

The information included in this document is valid from stated version date until there is changes in the underlying legislation and regulations or changes in our products. We therefore recommend our customers to verify the regulatory status periodically.

Malin Norgren Svensson

Quality- and Environmental Coordinator

Emballator Mellerud AB