

DECLARATION OF CONFORMITY FOR FOOD CONTACT MATERIAL

1. Identification products

We hereby confirm that our products

45240	PLASTIC CONTAINER LT. 32 WITH HOLE
45250	PLASTIC CONTAINER LT. 32 WITHOUT HOLE
45257	PLASTIC CONTAINER LT. 32 WITHOUT HOLE – white
45258	PLASTIC CONTEINER LT 32 WITH HOLE

suitable for all type of food.

2. Conformity to Regulations

Above articles comply with following European regulations:

- Regulation (CE) 1935/2004
- Regulation (CE) 2023/2006
- Regulation(UE)10/2011 and subsequent updates and modifications
- DM 21/03/1973 and subsequent updates and modifications
- D.P.R 777/1982 e successivi aggiornamenti

3. Composition of the materials

The plastic material is manufactured with the following materials and substances:

- JET 300P natural 101

4. Specific migration limits (SML)

4.1 Substances subject to restrictions

The material contains substances of compounds with specific migration limits

Ref. No	CAS	Nome sostanza	LMS (mg/kg)
39090		N,N-bis(2-hydroxyethyl)alkyl(C8-C18)amine	1,2 mg/kg
39815	182121-12-6	9,9-bis(methoxymethyl)fluorine	0,05 mg/kg
55910	736150-63-3	Glycerides, castor-oil mono-, hydrogenated, acetats	60 mg/kg
45704	-	Cis-1,2-cyclohexanedicarboxylic acid, salts	5 mg/kg
-	-	Aluminium	1 mg/kg
-	557-05-1	Zinc stearate	5 mg/kg (expressed as Zinc)
38507	-	Cis-endo-bicyclo[2.2.1]heptane-2,3-dicarboxylic acid, salts	5 mg/kg
39120		N,N-bis(2-hydroxyethyl)alkyl(C8-C18)amine hydrochlorides	1,2 mg/kg
-	57-11-4	Stearic acid	-
-	-	Zinc	5 mg/kg
66360	85209-91-2	2,2'-methylene bis(4,6-di-tertbutylphenyl) sodium phosphate	5 mg/kg
63820	2082-79-3	Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	6 mg/kg

4.2 Test of global migration

Metodo di test	Tempo	Temperatura	Simulante
Global migration (OM2)	10gg	40°C	Acid Acetic 3% (w/v)
			Ethanol 50% (v/v)
			Any vegetable oil containing less the 1% un-saponifiable matter
Specific migration	10gg	60°C	For all kind of food The selection of the simulant for the specific migration depends on the substance which needs to be tested (metals, zinc are for example tested with 3% acetic acid)
Organoleptic examination	10gg	40°C	Tap water
Nias screening	10gg	60°C	Ethanol 95% (v/v)

**** references in Regulation UE 10/2011 and following updates.**

The limits of global migration, together with the other specific restrictions to which the monomer and other additives present in the material could be submitted to, are respected in the above mentioned conditions of use.

The affirmation is supported by the analytical analysis executed in agreement with the DM 21/3/73 or in base of the done calculations considering the content of the substances submitted to the limits of migration.

The calculations are carried out assuming that 1kg of food gets in contact with 6dm² of packing material.

4.3 Dual use substances

We declare that the materials contain substances regulated by Regulation (CE) 1333/2008 and Regulation (CE) 1334/2008 (dual use). Following experimental data and/or theoretical calculations these substances are in conformity with the dispositions of art 11 comma 3 letters a, b of the EU regulation 10/2011 and DM 21/03/73

Ref No	Cas	E-No	Sostanza
56585		-	Glycerol, esters with stearic acid
92080	14807-96-6	553b	Talc
37600	65-85-0	210	Benzoic acid
-	31566-31-1	-	Glyceryl monostearate
89040	1592-23-0	470	A calcium stearate
-	-	471	Mono- and diglycerides of fatty acids
54450	-	-	Fats and oils, from animal or vegetable food sources
-	57-11-4	-	Stearic acid
-	532-32-1	211	Micronized Sodium Benzoate
90960	110-15-6	-	Succinic acid
30960	-	475	Acids, aliphatic, monocarboxylic (C6-C22), esters with polyglycerol
-	57-10-3	-	Palmitic acid
-	-	471	-
30610	-	471	Acids, C2-C24, aliphatic, linear, monocarboxylic from natural oils and fats, and their mono-, di- and triglycerol esters (branched fatty acids at naturally occurring levels are included)

5. Contaminants

5.1 Restrictions on migrations of metals, lanthanides, primary aromatic amines and bisphenol A

The material / product complies with the specific release limits defined with reference to metals, lanthanides, aromatic amines and bisphenol A (BPA).

5.2 Allergens

The company declares that no allergy-causing substances are intentionally added to the production process.

5.3 Nias

The company declares that a risk assessment has been carried out relating to the presence and possible development during the production process of substances not intentionally added (NIAS) in accordance with art. 19 of EU Reg. 10/2011.

6. Exclusion

The product is not suitable for food contact with the following types of food: none

7. Limits of use

Any long term storage at room temperature or below

Hot-fill conditions and/or heating up to a temperature T where $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for a maximum of $t = 120/2 ((T-70)/10)$ minutes.

"Hot-fill" means the filling of any article with a food with a temperature not exceeding 100°C at the moment of filling, after which the food cools down to 50°C or below within 60 minutes, or to 30°C or below within 150 minutes.

8. Date and signature

The validity of present declaration starts from the hereunder mentioned date. In case of any substantial change this declaration will be updated or replaced.

Basilicogioiano, 30/07/2021

