



DECLARATION OF COMPLIANCE



The Food Container(s) listed below are manufactured by Linpac Packaging Production Sp. z o.o. under the following certified Management Systems in accordance with :

- ISO 9001:2015
- 2023/2006/EC
- BRC/IoP

Document Reference:	DoC standard trays EPP		
Issue Number:	1	Issue Date:	15.01.2020

PRODUCER:

LINPAC Packaging Production Sp. z o.o. , Bukowice 39, 56-120 Brzeg Dolny

MANUFACTURING ADDRESS:

LINPAC Packaging Production Sp. z o.o. , Bukowice 39, 56-120 Brzeg Dolny

PRODUCT GROUP COVERED BY THIS DECLARATION:

Standard EPP trays

PRODUCT DESCRIPTIONS IN THIS PRODUCT GROUP:

White and coloured HP containers for hot food.

MATERIAL COMPOSITION:

The Food Containers are made from expanded polypropylene.

ZGODNOSC Z WYMAGANIAMI W ODNIESIENIU DO PRODUKTÓW:

We confirm that this product fulfils the requirements on materials to come into contact with food as described in the following European and country legislation :

- REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, especially art.3, art.11 (5), art 15 and art.17
- COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, with amendments
- EUROPEAN PARLIAMENT AND COUNCIL DIRECTIVE 94/62/EC of 20 December 1994 on packaging and packaging waste, with amendments

APPLICABLE REGULATION(S) IN RESPECT OF DIFFERENT COMPONENTS USED IN THE MANUFACTURE:

To the best of our knowledge based on supplier's declarations of raw materials we declare that the list of additives and monomers is compliant in accordance to the Commission Regulation (EU) No. 10/2011, the use of which is permitted in the manufacture or processing of materials and plastic products, as well as how to check the compatibility of these materials and articles with the established limits.

SUBSTANCE(S) WITH SPECIFIC MIGRATION LIMIT:

Based on our best knowledge and supplier's declarations, the product may contain substances with specific migration limit (SML, QM), however, the migration of these substances is below the allowable limit specified in the Regulation 10/2011.

Substance name	Nr. Ref / Nr CAS	SML (ppm)
iron oxide	62240	48
stearic acid	24550 & 89060	5
1,3,5-tris(4-tert-butyl-3-hydroxy-2,6-dimethylbenzyl)-1,3,5-triazine-2,4,6(1H,3H,5H)-trione	95280	6
9,9-bis(methoxymethyl)fluorene	39815	0,05
N,N-bis(2-hydroxyethyl)alkyl(C8-C18)amine	39090	1,2
N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine hydrochlorides	39120	1,2
Aluminium	7429-90-5	1

DUAL USE ADDITIVES:

To the best of our knowledge based on supplier's declarations and/or confidentiality requirements the product contain dual use additives as follow:

Substance name	E Number
Microcrystalline wax	E905a
Titanium dioxide	E171
Silicon dioxide	E 551
Magnesium carbonates	E 504
Sodium, potassium and calcium salts of fatty acids	E 470a
Butane	E943a
Talc	E553b
Mono- and diglycerides of fatty acids	E471
Calcium carbonate	E170

REQUIREMENTS FOR USE OF THE PRODUCT:

The overall migration limits have been controlled on the finished articles representing the worst case reference of the family range of products intended to come into contact with foodstuffs according to regulation N°10/11 under the following conditions:

- * simulant A: ethanol 10% (2 h 100°C +10 days at 40°C)
- * simulant B: 3% acetic acid (2 h 100°C + 10 days at 40°C)
- * simulant fat D2e: ethanol 95% (4 days 60°C +10 days at 40°C)
- * simulant fat D2i: isooctane (2 h 60°C + 2 days at 20°C)

Migration is determined on the predictable worst case theoretical calculation and / or by using the tests, the highest food contact surface area to volume ratio for which compliance has been verified in accordance with Article 17 and 18 is 2,0 dm² per 100ml of food (according to test results 603793/19/POZ)

They are for single use only and have not been tested for repeat use.

The packs can be used under the following conditions:

High temperature applications up to 121°C for up 30 minutes including microwave applications where the contents do not exceed these conditions.

Long term storage at room temperature and below, including hotfill conditions.
 Exposure to temperatures between 70°C and 100°C for the following periods:
 70°C : 120 minutes, 80°C : 60 minutes, 90°C and above : 30 minutes.



Fruits and vegetable



Meat:

Fresh, refrigerated, salty, smoked, processed meat (example: ham, salami, etc.)



Fish

fresh, refrigerated, salty, smoked, shellfish, mollusk, etc



Cheeses



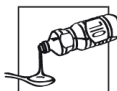
Margarine and butter



Cereals, biscuits, cakes and pies, bread, pasta



Sweets, sandwich, toast and similar



Pure fat and oil, food preserved in an oily medium



Hot food
soup, hot dishes

ADDITIONAL INFORMATION:

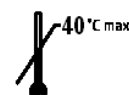
We hereby confirm that we do not use intentionally for the production of the Food Container:

- phthalates
- BADGE, NODGE & BFDGE
- Latex
- Bisphenol A BPA
- Chlorofluorocarbons (CFC) and halogens
- Aromatic amines
- PFOA i PFAS

Storage information:

Store properly packaged, secured and labelled trays in dry and clean warehouses.

Attention: do not expose to direct sunlight and heat sources.



WARNINGS:



Do not use in traditional oven, infrared oven and multipurpose oven

TRACEABILITY:

We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004. The traceability of materials and articles is ensured at all stages in order to facilitate control and the recall of defective products.



DECLARATION OF COMPLIANCE



VALIDITY OF THIS DECLARATION OF COMPLIANCE:

The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the product is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

The present declaration is valid 3 years after the date of its issue provided no new regulation comes in force and no modification of the product likely to modify the specifications is made during that period.

Approved by:


Danuta Kviatsinska
Quality Manager / NPPI Leader