

<p>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:</p> <ul style="list-style-type: none"> • ISO 9001:2015 • BRC/IoP 			
Document Reference:		DoC HP and MB Containers	
Issue Number:		9	Issue Date: 18.03.2025
PRODUCER:			
LINPAC Packaging Production Sp. z o. o.			
MANUFACTURING ADDRESS:			
LINPAC Packaging Production Sp. z o. o. Part of Klöckner Pentaplast Group ; Bukowice 39, 56-120 Brzeg Dolny, Poland			
PRODUCT GROUP COVERED BY THIS DECLARATION:			
Polystyrene containers HP & MB			
PRODUCT DESCRIPTIONS IN THIS PRODUCT GROUP:			
Colored and white HP & MB containers for hot food			
MATERIAL COMPOSITION:			
The Food Containers are made from extruded polystyrene (XPS) foam.			
COMPLIANCE WITH REGULATION:			
<p>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 :</p> <ul style="list-style-type: none"> • REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT ND 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:			
<p>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.</p>			

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.

We are confident that the total additives migration from this film is below the limit (we check that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

Substance name	Nr. Ref / Nr CAS	SML (ppm)
Zinc	/	5
Aluminium	/	1
Lithium	/	0,6
Cooper	/	5
Antymony	/	0,04
Arsenic	/	ND
Barium	/	1
Chromium	/	ND
Cadmium	/	ND
Cobalt	/	0,05
Manganese	/	0,6
Nickel	/	0,02
Lead	/	ND
Mercury	/	ND
Iron	/	48
triethyleneglycol bis[3-(3-tertbutyl-4-hydroxy-5-methylphenyl) propionate]	94400	9
acetaldehyde	10060	6
Zinc stearate	557-05-1	5
Butadiene	13630	ND
Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	68320	6
Maleic anhydride	19960	30 - SML(T)
Phosphorous acid, tris(nonyl-and/or dinonylphenyl) ester	74400	30
tetrakis(2,4-di-tert-butyl-phenyl)-4,4'-biphenylene diphosphonite	92560	18
Acrylic acid, 2,4-di-tert-pentyl-6-(1-(3,5-di-tert-pentyl-2-hydroxyphenyl)ethyl)phenyl ester	31530	5
Acrylic acid, n-butyl ester	10780	6 - SML(T)

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
calcium phosphate	E341
Talc	E553b
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)	E471
glycerol, esters with stearic acid	E471
Calcium oxide	E529
Iron oxide	E172
Wax	E905
Glycerol	E422

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% (10 days at 40°C)
- * simulant B: 3% acetic acid (10 days at 40°C)
- * simulant fat D2: ethanol 95% (10 days at 40°C) and isooctane (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 1,02 dm² per 100ml of food (according to test results 272823/18/POZ)

On the basis of the above-presented tests, we declare that the product HP containers meet requirements to come into contact with food at temperature lower than 90 degrees of Celsius for periods up to 15 minutes. Time of contact with food is predicted of it's shell life. Single use product.

HP containers are suitable to contact with all type of non-alcoholic food or with the alcohol content below 5%



Fruits and vegetable



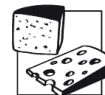
Meat:

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



Frozen Food



Hot food
soup, hot dishes

ADDITIONAL INFORMATION:

According to information provided by our suppliers, we can confirm that the raw material in our products do not intentionally contain Bisphenol A

NIAS

The presence and level of NIAS was determined in an accredited laboratory, on the basis of a representative sample of the product (test report 635178/19 / POZ).

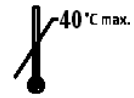
A toxicological assessment of non-intentionally added substances has been carried out in accordance with Art. 19 of Regulation 10/2011.

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

- phthalates
- *BADGE, NODGE & BFDGE
- *Latex
- *Chlorofluorocarbons (CFC) and halogens
- *Aromatic amines
- *Perfluorooctanesulfonic acid (PFOS)
- *Perfluorooctanoic acid (PFOA)
- *Perfluorononanoic acid (PFNA)
- *Allergens

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



Do not use in the
microwave 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.

VALIDITY OF THIS DECLARATION OF COMPLIANCE:

The recipient should pay particular attention to any change in the packaged product, it's 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.

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Approved by: