

## Declaration of Conformity with the requirements of Food Contact Legislation

The manufacturer or his authorized representative established in the Community :

Name : Paardekooper BV  
 Address: W. Beukelszstraat 16  
 3261 LV, Oud-Beijerland  
 Netherlands

Declares that (the) products described below

Article nr.	Description	Material
700068	Limetta Koffiebeker 250ml/8oz Ø80mm	Cardboard + PE

Is (are) suitable for food contact and complies with :

- Regulation of the European Parliament EC 1935/2004 on materials and articles intended for food contact,
- Directive 94/62/EC on packaging and packaging waste and heavy metals,
- Regulation 2023/2006 of December 2006 on good manufacturing practise for materials and articles to come into contact with food and subsequent additions,
- Regulation 10/2011 relating to materials and articles made of plastic, intended to come into contact with food.

This declaration does not apply if an article is used in other circumstances than described below. It is in this case that the downstream user is responsible to comply with the relevant legislation.

### Global Migration (PE film)

Food simulant	Test conditions	Unit	Criteria	Passed/ Failed
10% Ethanol	2 hrs 70° C	mg/dm <sup>2</sup>	≤ 10	passed
3% Acetic acid	2 hrs 70° C	mg/dm <sup>2</sup>	≤ 10	passed
95% Ethanol	2 hrs 60° C	mg/dm <sup>2</sup>	≤ 10	passed
Isooctane	0.5 hrs 40° C	mg/dm <sup>2</sup>	≤ 10	passed

Ratio: 6 dm<sup>2</sup>/ Kg

### Sensorial Tests:

Test Method : With reference to DIN 10955: 2004  
 Test media: Distilled water  
 No. of panelist: 6

Test Item(s)	Limit	001	
Test time (hr(s))	-	2	Intensity scale (rounded at 0.5): 0 – no perceptible difference 1 – just perceptible difference 2 – slight difference 3 – marked difference 4 – strong difference
Temperature(°C)	-	70	
Sensorial examination odour (Point scale)	2.5	0	
Sensorial examination taste (Point scale)	2.5	0	
Conclusion		PASS	

**Specific Migration / Heavy Metals**

Producer(s) of the above product(s) mentioned any substances for which the specific migration limit is established.

<u>Test Item(s)</u>	<u>Max. Permissible Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>Test result</u>
Migration times	-	-	-	First
Area/volume	-	dm <sup>2</sup> /kg	-	6.0
Aluminium(Al)	1	mg/kg	0.1	ND
Barium(Ba)	1	mg/kg	0.25	ND
Cobalt(Co)	0.05	mg/kg	0.01	ND
Copper(Cu)	5	mg/kg	0.25	ND
Iron(Fe)	48	mg/kg	0.25	ND
Lithium(Li)	0.6	mg/kg	0.5	ND
Manganese(Mn)	0.6	mg/kg	0.25	ND
Zinc(Zn)	5	mg/kg	0.5	ND
Nickel(Ni)	0.02	mg/kg	0.02	ND

<u>Test Item(s)</u>	<u>Limit</u>	<u>Unit</u>	<u>MDL</u>	<u>001</u>
Bisphenol-A	★	mg/kg	0.1	ND
<b>Conclusion</b>				<b>PASS</b>

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, Council of Europe Resolution AP (2002) 1 and BfR recommendation—Specific migration of Benzophenone and 4-methylbenzophenone	PASS
German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments and BfR recommendation— Extractable formaldehyde	PASS
German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments and BfR recommendation— Extractable heavy metals	PASS
German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, Council of Europe Resolution AP (2002) 1 and BfR recommendation— Pentachlorophenol (PCP) content	PASS
Council of Europe Resolution AP (2002) 1 –Pentachlorophenol (PCP) content	PASS
German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments, European Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments and BfR recommendation – Phthalates	PASS
Council of Europe Resolution AP (2002) 1 –Extractable heavy metals	PASS

The cumulative amount of heavy metals lead (Pb), mercury (Hg), cadmium (Cd), and Chromium VI (Cr) in the materials supplied does not exceed the limit of 100 ppm.

**Intended use**

Based on the tests the materials or articles intended to come into contact with food are intended for use under the following conditions:

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.

This confirmation does not apply to the unintended use of the product(s) which can result in a change of composition or organoleptic properties of the product(s). The possible specific interactions between the food to be packed and the product(s) is for the user to be examined. Confirmation is based on suppliers declarations, to the best of our knowledge and migration analyses.

This declaration is valid as long as no changes in the composition of the above product(s) and / or the relevant laws have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

I declare that the information submitted is correct.

E. Lotterman  
Quality Coördinator

03-03-2020

**Paardekooper**  
Packnowledgy.

Questions?

[kwaliteit@paardekooper.com](mailto:kwaliteit@paardekooper.com)

Certificates:

[https://www.paardekooper.nl/nl\\_NL/certificaten](https://www.paardekooper.nl/nl_NL/certificaten)