

Declaration of Conformity with the requirements of Food Contact Legislation

The manufacturer or his authorized representative established in the Community:

Name: Paardekooper BV
Adress: W. Beukelszstraat 16

3261 LV, Oud-Beijerland

Netherlands

Declares that (the) products described below

Article nr.	Description	Material
415007	Pizzadoos 36x36x4,5cm americano 3 mm wit	Cardboard

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

- Regulation of the European Parliament 2004/1935/EC 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,
- BfR Recommendation XXXVI
- Requirements of § 31, German Food and Feed Code (LfgB)

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

The articles meets the current German BfR Recommendation for packaging intended to come into contact with foodstuff which are intended to be used at a temperature up to 90°C (holding and reheating of food)

Sensory analysis:

After 24h the intensity of the perceptible odour is evaluated on the following scale:

0 = noperceptible odour:

1 = odour just perceptible (difficult to define);

2 = weak odour;

3 = clear odour:

4 = strong odour.

0 = no perceptible off-flavour;

1 = just perceptible off-flavour (difficult to define);

2 = weak off-flavour:

3 = clear off-flavour;

4 = strong off-flavour.

Sensory analysis-Odour:

Odour evaluation

The intensity of the odour, is 0,5 in the assessment scale shown above.

Sensory Analysis - Off-flavour:

Organoleptic test - Robinson Test

Reagent milk chocolate. The intensity of the Off-flavour acquired in the presence of the sample, is 0 in the assessment scale shown above.









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The article mentioned is not suitable to come into contact with the following category of foodstuffs: "Liquids"

The contents of primary aromatic amines, organic bound nitrogen and formaldehyde in the extract as well as the contents of Lead, Cadmium, Chromium and Mercury are below the limit mentioned in Recommendation XXXVI of the BfR PC, resp, Council of Europe Resolution AP 2002 (1).

Test description	u. m.	mean	max	min	expanded uncertainty	Acceptable range
BISPHENOL A(*)						
Values	mg/Kg	< 0,01				0,24
Benzophenone (*)**						
Values		< 0,05				0,6
Photoinitiators(*)**						
Benzophenone	mg/Kg	< 0,05				0,6
4,4'-bis-(dimethylamino)benzophenone	mg/Kg	< 0,01				0,01
Determination of formaldehyde						
formaldehyde concentration	mg/dm²	< 0,05				≤ 1
Determination of glyoxal						
Glyoxal concentration	mg/dm²	< 0,05				≤1,5
Total content of PCP**						
PCP concentration	mg/Kg	< 0,05				<0,1
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According to the results of the evaluation of this article complies with regard to its composition and the migration properties with requirements of §30 and 31 (1) of the Lebensmittel- und Futtergesetzbuch (LFGB) and article 3 of regulation (EC) No. 1935/2004.

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.

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 15-04-2019



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Questions?

Certificates:

kwaliteit@paardekooper.com

https://corporate.paardekooper.nl/familiebedrijf/certificaten/







