

Declaration of Conformity on Food Contact Materials

The manufacturer or his authorized representative established in the European Union:

Name: Paardekooper BV (part of the Koninklijke Paardekooper Group BV)
Address: Willem Beukelszstraat 16
 3261 LV Oud-Beijerland
 The Netherlands

Declares that the product described below

Article nr.	Description article	Material
601146	Reusable beker PP 350ml wit	PP

Material specifications:

<input type="checkbox"/>	Printed	<input checked="" type="checkbox"/>	Unprinted
<input type="checkbox"/>	Multi layer	<input checked="" type="checkbox"/>	Single layer

Is suitable for direct contact with food as listed and complies with:

- Regulation **EC 1935/2004** on materials and items intended to come in contact with food
- Regulation **EC 2023/2006** on Good Manufacturing Practice for materials and articles intended for contact with food
- Regulation **EC 10/2011** on plastic materials and articles intended to come in contact with food with all later amendments

Intended use / Condition of Use

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

- Types of food intended to come into contact with the material:
The item is suitable for all classes of foodstuffs: 01,02,03,04,05,06,07,08 (an. III Reg. EU 10/2011).
- Duration and temperature of treatment and storage while in contact with food:
 - this item may be used, together with the foodstuffs, in a traditional oven (15 minutes max 100 °C) and the microwave oven (9 minutes max 900 watts);
 - any contact with the food product in freezing and refrigeration conditions.
 - any prolonged storage at room temperature or below, including when packaged under the hot filling and/or heating conditions up to a temperature T, where $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for $t = 120/2^{(T-70)/10}$ minutes at most.
- Ratio of the area of the food contact material to the volume used to determine the compliance of the food contact material or article: $0,71 \text{ dm}^2/\text{dL}$
- Suitable for single or repeated use: item is for repeated use

Overall Migration

Food simulant	Tested	Test conditions (duration & temperature)	Passed
10% ethanol (A)	<input checked="" type="checkbox"/>	10 days @ 40°C	<input checked="" type="checkbox"/>
3% acetic acid (B)	<input checked="" type="checkbox"/>	10 days @ 40°C	<input checked="" type="checkbox"/>
Substituten (D2)			
95% ethanol	<input checked="" type="checkbox"/>	10 days @ 40°C	<input checked="" type="checkbox"/>
Iso octan	<input checked="" type="checkbox"/>	2 days @ 20 °C	<input checked="" type="checkbox"/>

Specific Migration

The following substances has been used for the production of the article, for which a specific migration limit (SML) applies that are on the list of EU Regulation EU 10/2011.

FCM REF.	CAS Nr.	Name	LMS
779	7429-90-5	Alluminio	1 mg/kg
816	182121-12-6	9,9-bis(metossimetil)fluorene	0,05 mg/kg
		Sali, acido cis-1,2-ciclo-esandicarbossilico	5 mg/kg
141	7440-66-5	Zinco	5 mg/kg
433	77-99-6	1,1,1-trimetilolpropano	6 mg/kg
	2082-79-3	3-(3,5-di-terz-butyl-4-idrossifenil)propionato di ottadecile	6 mg/kg

Dual Use additives

The following additives according EU Regulation EU 10/2011, are authorised for the manufacture of plastic materials and articles and at the same time authorised as food additive or flavouring substances (Regulation EC 1334/2008).

Calcium salts of fatty acids, mono-and diglycerides of fatty acids.

Sensorial tests (Taste and Smell) (ISO 13302:2003/ DIN 10955:2004)

Attribute	Tested?	Passed
Taste	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Smell	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Disclaimer:

This confirmation is not valid for unintended use of the product that can lead to changes of the composition or organoleptic properties of the product. The specific interaction between the food stuff and the product should be investigated by the user.

This declaration is valid as long as there are no changes in the composition of the above mentioned product and / or no revision of the relevant regulations have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

Date; 22-04-2022

Issued by;

S. Jansen

Quality Coordinator, Paardekooper BV.