

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	Material
521013	Biodore schaal wit Ø350ml	suikerriet

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
- Directive 94/62/EC on packaging and packaging waste with all later amendments
- Dutch Commodity Act

Intended use / Condition of Use

Types of food: All types of food

The compliance with the above mentioned legal acts and regulation has been confirmed by

 $\hfill\square$ declarations issued by our suppliers

⊠ tests and or calculations performed by an accredited lab with the following result, where: Surface – volume ratio: ...

Paardekooper Packnowledgy.

Specific Migration & Dual Use additives

The producer hasn't reported any substances for the production of this article on which specific migration limit are established.

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments, Council of Europe Resolution AP (2002) 1 and BfR recommendation- Preserving effect

Test Method : With reference to EN 1104:2005.

Test Item(s)	Limit	001
Bacillus subtilis ATCC No. 6633	*	Absent
Aspergillus niger ATCC No.6275	*	Absent
Conclusion		PASS

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments, Council of Europe Resolution AP (2002) 1 and BfR recommendation-Specific migration of benzophenone

Test Method : With reference to EN 13130-1:2004, analysis was performed by GC-MS.

Sample 001

Simulant Used :	Rectified olive oil
Test Condition :	40 °C 0.5 hr(s)

Test Item(s)	Max. Permissible	Unit	MDL	Test result
	<u>Limit</u>			
Migration times	-	-	-	First
Area/volume	-	dm²/kg	-	6.0
Specific migration of benzophenone	0.6	mg/kg	0.2	ND
Conclusion				PASS

<u>German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with</u> <u>amendments, Council of Europe Resolution AP (2002) 1 and BfR recommendation- Specific migration of</u> <u>4-methylbenzophenone</u>

Test Method : With reference to EN 13130-1:2004, analysis was performed by GC-MS.

Sample 001

Simulant Used :	Rectified olive oil
Test Condition :	40 °C 0.5 hr(s)

Test Item(s)	Max. Permissible	Unit	MDL	Test result	
	Limit				
Migration times	-	-	-	First	
Area/volume	-	dm²/kg	-	6.0	
Specific migration of 4-methylbenzophenone	0.2	mg/kg	0.2	ND	
Conclusion				PASS	



German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation-Extractable heavy metals

Test Method : With reference to EN 645:1993 (cold water extraction), analysis was performed by UV-Vis and ICP-MS.

Test Item(s)	Limit	<u>Unit</u>	MDL	<u>001</u>
Extractable lead	10	µg/L	5	ND
Extractable cadmium	5	µg/L	2	ND
Extractable chromium (III)	0.004	mg/dm²	0.004	ND
Extractable chromium (VI)	*	mg/dm²	0.004	ND
Conclusion				PASS

German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments, Council of Europe Resolution AP (2002) 1 and BfR recommendation -Pentachlorophenol (PCP)

Test Method : With reference to LFGB § 64 BVL B 82.02.8-2001, analysis was performed by GC-MS.

Test Item(s)	<u>Limit</u>	Unit	MDL	<u>001</u>
Pentachlorophenol (PCP)	0.15	mg/kg	0.05	ND
Conclusion				PASS

Disclaimer:

Articles made of bagasse pulp (sugarcane pulp) may contain PFAS – chemicals to increase their grease-proof qualities. The PFAS chemicals is a group of more than 6000 substances containing carbon-fluor bonds. This group of compounds has been associated with potential long term health risks, however at present there is not enough information about PFASs in food contact materials to make a reliable exposure estimations and risk assessments. Based on the current state of knowledge we cannot fully exclude the presence of fluorinated compounds in the above mentioned product.

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.

Issued by;

S. Jansen Quality Coordinator Paardekooper BV.

Oud-Beijerland, 2020-11-04