

## 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
521003	Biodore bord rond wit suikerriet Ø180mm	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

- declarations issued by our suppliers  
 tests and or calculations performed by an accredited lab with the following result, where:  
Surface – volume ratio: ...

## 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.

<u>Test Item(s)</u>	<u>Limit</u>	<u>001</u>
Bacillus subtilis ATCC No. 6633	★	Absent
Aspergillus niger ATCC No.6275	★	Absent
<b>Conclusion</b>		<b>PASS</b>

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)

<u>Test Item(s)</u>	<u>Max. Permissible</u>	<u>Unit</u>	<u>MDL</u>	<u>Test result</u>
	<u>Limit</u>			
Migration times	-	-	-	First
Area/volume	-	dm <sup>2</sup> /kg	-	6.0
Specific migration of benzophenone	0.6	mg/kg	0.2	ND
<b>Conclusion</b>				<b>PASS</b>

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 4-methylbenzophenone

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)

<u>Test Item(s)</u>	<u>Max. Permissible</u>	<u>Unit</u>	<u>MDL</u>	<u>Test result</u>
	<u>Limit</u>			
Migration times	-	-	-	First
Area/volume	-	dm <sup>2</sup> /kg	-	6.0
Specific migration of 4-methylbenzophenone	0.2	mg/kg	0.2	ND
<b>Conclusion</b>				<b>PASS</b>

**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.

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

**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.

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

**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