

## Declaration of Compliance – Compostable Cling Film Products

We, Cofresco Frischhalteprodukte GmbH, hereby declare that the products we deliver to your company, referenced by part number 18C70G are produced at our plant in Telford, Shropshire, UK, under a certified management system that complies with:

- ISO 9001:2015
- BRC Global Standard for Packaging and Packaging Materials, Issue 6.

We declare that the products fulfil the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following legislation:

- The Materials and Articles in Contact with Food (England) Regulations 2012 (as amended), and the equivalent regulations in Wales, Scotland and Northern Ireland.
- Framework Regulation (EC) No. 1935/2004
- GMP Regulation (EC) No. 2023/2006
- Regulation (EU) No. 10/2011 and amendments.

Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and amendment.

Overall and specific migration testing conditions (Regulation (EU) No. 10/2011 are:

- Simulants A, B and D2: 10 days at 40°C (OM2) also including OM1 and OM3 contact conditions as specified in Annex V of Regulation (EU) no. 10/2011
- Surface area: 1 dm<sup>2</sup>; Volume 100ml.

NIAS: May contain traces of Cyclopentanone (CAS 120-92-3), not intentionally added but can derive from impurities in raw materials or as reaction and degradation products.

The above film could contain an additive or a monomer that has specific migration limit restriction. Modelling and migration testing show that the total additives level in this film is below the limit (checks are made that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	FCM No.	Specific Migration Limit(s) ppm
Hexamethylenediisocyanate	372	ND
1,4-butanediol	254	5 mg/kg
Terephthalic acid	785	7.5 mg/kg
Tetrahydrofuran	246	0.6 mg/kg
Polyethyleneglycol sorbitan monolaurate	568	-

**Dual use additives:** E432.

We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004.



We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- Bisphenol A
- BADGE, NOGE, BFDGE subject to Regulation 1895/2005/EC.
- Substance defined as SVHC included or proposed to be included in Annex XIV of Regulation (EC) no. 1907/2006 (REACH)
- Substances in nanoform.

**The film is suitable for**

- any food contact at frozen or refrigerated conditions.
- Any long-term storage (up to 30 days) at room temperature or below (excluding the above mentioned conditions of freezing and refrigerating) and included when packed under hot-fill conditions and/or heating up to a temperature T, where  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for a maximum of  $t = 120/2^{((T-70)/10)}$  minutes.
- Any food contact that includes hot-fill conditions and/or heating up to a temperature T, where  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for a maximum of  $t = 120/2^{((T-70)/10)}$  minutes, which are not followed by long-term room temperature or refrigerated storage.

**This film is not suitable for:** Traditional oven, infrared oven, multipurpose or microwave ovens.  
Or for any storage outside the above conditions.

The film does not contain any post-consumer recycled materials.

This certificate is only valid when the products are used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics. Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions. Use by dates must be observed.

Film can be composted, both industrially and in the home environment, based on UNI EN 13432, and the national compostability standards as denoted by OK COMPOST INDUSTRIAL and OK COMPOST HOME issued by TUV Austria.

This statement is valid for a period of up to 2 years from date of signature.



Darren Sheppard  
Head of Compliance & Quality Management.

Date: 2nd October 2023