

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
452753	Deksel sapbeker dome+gat RPET 95mm	PET recy

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

- Regulation of the European Parliament EC 1935/2004 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,
- Regulation 10/2011 relating to materials and articles made of plastic, intended to come into contact with food.

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

PET film is produced as ABA PET film (made of PET and post consumer r-PET, where the layer in direct contact with the foodstuff (said functional barrier) is made of virgin PET in at least 30 microns thickness) in all produced thickness dimensions, and the minimum quantity of postconsumer material is 50%).

Global Migration

Food simulant	Test conditions	Unit	Criteria	Passed/ Failed
10% Ethanol	240 hrs 40° C	mg/dm ²	≤ 10	passed
3% Acetic acid	240 hrs 40° C	mg/dm ²	≤ 10	passed
Olive Oil	240 hrs 40° C	mg/dm ²	≤ 10	passed

Ratio: 6 dm²/ Kg

Specific Migration / Heavy Metals

Producer(s) of the above product(s) mentioned any substances for which the specific migration limit is established.

Name	Unit	Result	SML	LOQ	Method
Antimony trioxide	mg/kg	<LOQ	0,04 (calc. as Sb)	0,04	ICP-MS

Migration conditions: 1.75 dm./ 100 ml; 10 d 60 °C

Name	Unit	Result	SML	LOQ	Method
Teraphthalic acid	mg/kg	<LOQ	7,5	1,5	HPLC (SAA B22)
Isophthalic acid	mg/kg	<LOQ	5	1,5	HPLC (SAA B22)
Ethylene glycol	mg/kg	SML met**	30		
Diethylen glycol	mg/kg	SML met**	30		

Migration conditions: 1.75 dm./ 100 ml; 10 d 60 °C

l.o.q.: limit of quantification

SML = Specific migration limit

Calc.: calculated

(T) = (SML (T) [mg/kg]): contains the total specific migration limit for the 2umo f substances applicable to this group.

** Due to the results of the overall migration the SML can be considered as adhered to

	Content	Unit	LOQ	SML	Method
Migration of metals:					
Aluminium	< LOQ	mg/kg	0.25	1	ICP-MS
Antimony	< LOQ	mg/kg	0.04	0.04	ICP-MS
Arsenic	< LOQ	mg/kg	0.01	0.01	ICP-MS
Barium	< LOQ	mg/kg	0.2	1	ICP-MS
Cadmium	< LOQ	mg/kg	0.002	0.002	ICP-MS
Chromium	< LOQ	mg/kg	0.01	0.01	ICP-MS
Cobalt	< LOQ	mg/kg	0.01	0.05	ICP-MS
Copper	< LOQ	mg/kg	0.1	5	ICP-MS
Iron	< LOQ	mg/kg	0.1	48	ICP-MS
Lead	< LOQ	mg/kg	0.01	0.01	ICP-MS
Lithium	< LOQ	mg/kg	0.05	0.6	ICP-MS
Manganese	< LOQ	mg/kg	0.01	0.6	ICP-MS
Mercury	< LOQ	mg/kg	0.01	0.01	ICP-MS
Nickel	< LOQ	mg/kg	0.02	0.02	ICP-MS
Zinc	< LOQ	mg/kg	0.1	5	ICP-MS

Dual Use additives:

Transparent articles - dual use-additives were not used.

Blue articles– dual use-additives - Phosphoric acid - E 338

Green articles– dual use-additives - Phosphoric acid - E 338

Red articles– dual use-additives - Titanium dioxide – E171

Black articles– dual use-additives - Phosphoric acid - E 338

White articles– dual use-additives - Titanium dioxide – E171, Phosphoric acid - E 338

The cumulative amount of heavy metals lead (Pb), mercury (Hg), cadmium (Cd), and Chromium VI (Cr) in the materials supplied does not exceed the limit of 100 ppm.

NIAS Screening was conducted by a 10 ppb screening (method GC/MS-GC/FID, simulant Ethanol 95%, duration 10 days at 60°C temperature).

In our best knowledge, the articles do not contain any of the following substances: MO(S)(A)H, Bisphenol A, Bisphenol S, Bisphenol F, primary aromatic amines (PAA).

Intended use

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

All food types for every storage period under cooling and deep cooling conditions, as well as a storage period of up to 30 days at a temperature of up to 40°C, 2 hours on temperature of 70°C.

Not suitable for use in traditional or microwave ovens.

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 and migration analyses.



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

Paardekooper
Packnowledgy.

21-01-2025

Questions?

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Certificates:

[Paardekooper Certificates](#)