

DECLARATION OF CONFORMITY FOR MATERIALS AND ARTICLES INTENDED TO COME INTO CONTACT WITH FOOD¹

MANUFACTURER	
Name	
Street/Number/Box	
Postal code/Municipality	
Country	
IMPORTER OR AUTHORIZED REPRESENTATIVE (established in the European Union)	
Name	Colruyt Group
Street/Number/Box	Edingensesteenweg 196
Postal code/Municipality	1500 Halle

herewith declares that the product described below:

ARTICLE	
Name	Aluminium Foil container BONI aluminium schaal 1,6L 3st
Reference number supplier	BONI ALUSCHAAL 1L6 3ST NF158479 (Ref nr producer: 1171 G)
Reference number Colimpo	485545
Material composition	100% Aluminium foil – alloy 8150

Is in conformity with the following European and - if applicable - Belgian and or French legislation(s):

DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED TO COME INTO CONTACT WITH FOOD (REGULATION 1935/2004/EC & 2023/2006/EC).	
Please mention the applicable legislation(s):	EN573-3:2013: Aluminium and aluminium alloys; chemical composition & form of wrought products EN602:2004: chemical composition of wrought and aluminium alloy intended for materials and articles in contact with foodstuff IQS 1139/1988: standard for aluminium foil catering containers (EC)1935/2004: General requirements for all food contact materials

SPECIFICATION FOR INTENDED USE OR RESTRICTIONS	
Type of food intended to come into contact with the material/article ² : dry, watery, sour or fat foods (e.g. meat, fruit, vegetables, ...)	Dry, watery, fruit & vegetables, sausages, meat , fat food... etc

¹ Legal base: Regulation (EC) no. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directive 80/590/EEC and 89/109/EEC - article 16 .

² Usually based on the results of the migration tests performed.

Duration and temperature of treatment and storage while material/article are in contact with the food.	The product is suitable for deep frozen food with additional heating in conventional oven. Maximum heat resistance is 250° C for 30 minutes (container without lid). Not recommended to use bent or damaged containers, nor reuse the containers in the oven or microwave (single-use)			
Treatment of the material or article, if any (e.g. varnish)	N/A			
Ratio of the surfaces coming into contact with the food to the volume used to determine the compliance of plastic food contact materials/article	The compliance testing was done using a surface to volume contact ratio of 6dm ² /kg			
Information on the materials used, to which migration limitations apply and/or adequate information on materials to which a limitation applies in food. ³	Substance	Cas Numbers	Restrictions in Law	Testresults
	Silicon	7440-21-3		< 0,05
	Lead	7439-92-1		< 0,05
	Cadmium	7440-43-9	Max 0,5	< 0,05
	Chromium	7440-47-3		< 0,05
	Mercury	7439-97-6		< 0,05
	Arsenic	7440-38-2		< 0,05
	Manganese	7439-96-5	Max 0,6	< 0,05
	Cobalt	7440-48-4	Max 0,05	< 0,05
	Nickel	7440-02-0	Max 0,02	< 0,02
	Zinc	7440-66-6	Max 5	< 0,05
List of any bisphenols or bisphenol derivatives used in the manufacture of the food contact material or article.	N/A			
If a functional barrier made from plastic is used in the above mentioned product, we confirm the compliance with the requirements of Article 13 (2), (3) and (4) and (14) of Directive (EU) 10/2011.	NO plastic barrier applied			

Name & Function ⁴	De Pelseneer Gert – Quality Controller
Location	Halle
Date	21/08/2025
Signature	

³ Adequate information about all the substances for which restrictions exist, both on EU and national level, so that all further users can be in conformity with these restrictions. In the absence of Belgian or European legislation, all the information concerning international restrictions, standards or recommended values must be provided (Council of Europe, WHO, Codex Alimentarius, etc.).

⁴ Name and function of the signer who received the authority to bind the manufacturer or his authorised agent.