

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
014051	Salade bowl r. 150 375ml	PET recy
014061	Salade bowl r. 190 750ml	PET recy

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

- Regulation of the European Parliament 2004/1935/EC 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.

Global Migration

Food simulant	Test conditions	Unit	Criteria	Passed/ Failed
10% Ethanol	240 hrs 60° C	mg/dm ²	≤ 10	passed
3% Acetic acid	240 hrs 60° C	mg/dm ²	≤ 10	passed
Olive oil	240 hrs 60° C	mg/dm ²	≤ 10	passed

Ratio: 1.01 dm²/ Kg

Specific Migration / Heavy Metals

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

List of monomers/additives **having a restriction:**

Substance name	PM/Ref no	CAS no	SML [mg/kg]
Terephtalic acid (PTA)	24910	000100-21-0	≤7,5
Isophtalic acid (IPA)	19150	000121-91-5	≤5
Monoethylene Glycol and Diethylene Glycol (MEG&DEG)	16990&15760	000107-21-1 000111-46-6	≤30
Antimony trioxide	35760	0001309-64-4	≤0,04 of antimony

There are no dual use additives present in the formulation.

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

Test	Method	Food simulant	Test conditions	Unit	Result
* Sensory analysis - scoring method ¹⁾	DIN 10955:2004				
Odour		water	10 days at 40°C		1,0
Flavour		water	10 days at 40°C		1,0

¹⁾ The scale used for the odour/flavour assessment:

0 - no noticeable deviation of the odour /flavour,

1 - barely noticeable deviation of the odour /flavour (hard to define yet),

2 - weak deviation of the odour /flavour,

3 - significant deviation of the odour /flavour,

4 - strong deviation of the odour /flavour (this intensity does not determine the probable maximum).

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:

Types of food: All kind of food.

The products should be stored inside buildings, in dry, cool, clean, shaded areas, protected from direct sunshine and far away from heating devices. Protected from a foreign smell. Temperature of the storage 0-40°C, storage air humidity 40-70%. Presuming above good store conditions, guarantee time for use: 1 year max from production date.

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.

Name and Position	Signature
E. Lotterman Quality Coördinator 08-02-2019	