

Manufacturer

This product complies with the following legal regulations or recommendations:

- EU framework regulation for consumer goods: (EC) No. 1935/2004
- Regulation EU No. 10/2011 and all valid amending regulations up to Regulation 2023/1627
- Regulation (EC) No. 2023/2006
- §30 and 31 of the Food and Feed Code
- Recommendation to the Federal Institute for Risk Assessment III and IX

Determination of conformity:

The following overall migration limits (OML) are defined in the Plastics Regulation (EU) No. 10/2011:

10 mg / dm² of the surface in contact with foodstuffs

- 60 mg / kg food or simulant solvent (for materials intended for contact with food for infants and young children)
- The EU cube applies to all tests: 6dm² / 1kg filling material.

Area of application:

We confirm with this declaration that the above-mentioned article complies with the legal requirements for contact with the following foodstuffs: Beverages, confectionery, fruit and vegetables, fats and oils, animal products, dairy products and dry food mixes with and without fat content. Furthermore, we confirm that no PCR (post-consumer recycled material) is used for production.

Results of the overall migration (OML):

Type of examination	Test standard	Stimulant	Duration of use	Results
Total migration OM2**	EU10/2011	A - Ethanol 10%	10days/40°C	<10mg/dm ²
Overall migration OM2	EU10/2011	B - Acetic acid 3%	10days/40°C	<10mg/dm ²
Total migration OM2**	EU10/2011	D2 - Vegetable oil	10days/40°C	<10mg/dm ²
Overall migration OM2	EN 14338	E - Tenax	10days/40°C	<1mg/dm ²

**HDPE films can be used for high-temperature applications (excluding acidic foods). HDPE films were tested under test condition OM5 - 2 hours at 100 °C, for food simulant A and D2.

Information on substances with restrictions (SML) and/or dual-use specifications:

In the manufacture of the granulates used for our products, substances with restrictions (SML) and / or dual-use additives are used. Compliance with the limit values is confirmed for the specified food types and application conditions. According to the information provided by our raw material suppliers, the substances listed in the table may be present. The limit values given in brackets are not exceeded in our film formulations. All transparent films in dull and smooth versions as well as the blue colors typical for the food processing industry are taken into account. For other colorations or special technical additives, additional substances with restrictions may occur, the limit values of which are also observed in any case. Please contact your customer advisor for more information.

SML (Specific Migration Limits)	Dual-use
FCM 132 Vinylidene fluoride (5mg)	-RefNo Annex 11-Antimony (0.04mg) E170/ FCM 21Carbonic acid, salts
FCM 264 1-octene (15mg)	-RefNo Annex 11- Barium (1mg) E172 / Iron oxides
FCM 282 Hexafluoropropylene (1mg)	•RefNo Annex 11- Cobalt (0,05mg) EA70a / Calcium stearate
FCM 292 Triisopropanolamine (5mg)	•RefNo AnnexII -Copper(5mg) EA71 / FCM 41 Glycero esters with acids
FCM 3561-Hex (3mg)	-RefNo Annex 11- Europium (0,05mg) E551 / FCM 504 Silicon dioxide
FCM 433 Antioxidant (6mg)	•RefNo Annex II - Gadolinium (0.05mg) E553b / FCM 615 Tale
FCM 974 Phosphorous acid, mixed (10mg)	•RefNo Annex II - Lanthanum (0,05mg) •E171/ FCM 610 Titanium dioxide
RefNo AnnexII-Aluminum (1mg)	•RefNo Annex II - Lithium (0.6mg) -E504 / magnesium carbonate
RefNo Annex 11- Iron (48mg)	-RefNo AnnexII-Manganese (0.6mg) • E529 / FCM 395 Calcium oxide
RefNo Annex II - Zinc (5mg)	-RefNo Annex II- Nickel (0.02mg) • E530 / FCM 397 Magnesium oxide
-FCM 106 Stearic acid (5mg Zn-sah)	-RefNo Annex II - Terbium (0,051D!)
-FCM 141 1,1,1-trirrethylolpropane (6mg)	ND (Not Detectable):
-FCM 418 Aluminum oxides (1mg)	Arsenic
-FCM 483 n-octylphosphonic acid (0.05mg)	Cadmium
• FCM 504 Silicon dioxide	Chromium
-FCM 069Trisphosphite (30mg)	Lead
• FCM 923 Dodecanamide (51D!)	Mercurv
	-E905a / FCM 95 Waxes, refined
	• <i>Additional fabrics exclusively with colored foils</i>

Non-intentionally added substances (NIAS):

NIAS are always present and in most cases completely unproblematic. The risk assessment is carried out taking real exposure into account. In close cooperation with our accredited testing laboratory, we monitor these substances by means of a 10 ppb screening using GC/MS-FID. The final products comply with Article 3 of the Framework Regulation (EC) No. 1935/2004.

Microbiological examination:**Testmethod: DIN 54378**

aerobic mesophilic total bacterial count	<1 CFU/100cm ²
yeasts and molds	<1 CFU/100cm ²
Enterobacteriaceae	<1 CFU/100cm ²

Summary:

There are no objections to the use of the product in the manufacture of consumer goods within the meaning of EU Framework Regulation (EC) No. 1935/2004 and Sections 30 and 31 of the LFGB. The raw materials used comply with Regulation (EU) No. 10/2011.

This confirmation applies to the product delivered by us as described and as it left our factory and does not apply to any subsequent further processing or modification. Traceability is guaranteed on the basis of our batch number. Regulation (EU) No. 10/2011 provides guidelines for selecting the test conditions to be applied for various foodstuffs. According to this, the product fulfills the requirements of these regulations for the packaging of the specified filling goods if the specified food contact conditions are observed. The user must convince himself of the suitability of the product for the intended filling goods beyond the requirements of the legal regulations. In particular, it is pointed out that no contact between printing ink and food may occur during printing.

The articles supplied do not contain a functional barrier.**Consumption and storage conditions:**

In order not to negatively influence the technical properties, please observe the following instructions:

- Protect from direct sunlight
- Dry storage at temperatures between 5°C and 30°C
- Carefully repack opened goods
- Suitable for a temperature range from -25°C to +75°C
- Consumption within 6 months of delivery