

**DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES
INTENDED TO COME INTO CONTACT WITH FOOD
PAPER KRAFT PE LAMINATED BOWL RANGE
(Revision 2 : 29/04/2024)**

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Hereby declare that the products mentioned below:

PAPDELI125	Deli2Go rectangular Cup KR 125ml
PAPDELI250	Deli2Go rectangular Cup KR 250ml
PAPDELI375	Deli2Go rectangular Cup KR 375ml
PAPDELI500	Deli2Go rectangular Cup KR 500ml
PAP12001PE	Portion cup KR FSC MIX Credit 1oz 40x50p
PAP12002PE	Portion cup KR FSC MIX Credit 2oz 40x50p
PAP12008PE	DESSERT ROUND CUP KRAFT PE 250 ML
PAP12012PE	Round Bowl KR FSC MIX Credit 370ml 6x50p
PAP12016PE	Round Bowl KR FSC MIX Credit 550ml 6x50p
PAP12016LPE	LargeRdBowlKR FSC MIX Credit 600ml 6x50p
PAP12024PE	Round Bowl KR FSC MIX Credit 750ml 6x50p
PAP12033PE	Round Bowl KR FSC MIX Credit 950 ml6x50p
PAP12036PE	Round Bowl KRAF FSC MIX Credit1000ml6x50
PAP12043PE	Round Bowl KR FSC MIX Credit 1300ml6x50p
PAP14012PE	Sq Bowl400 KRPE FSC MIX Credit 13cm6x50p
PAP14016NPE	Sq Bowl580 KRPE FSC MIX Credit 13cm6x50p
PAP14024PE	Sq Bowl900 KRPE FSC MIX Credit 17cm6x50p
PAP14032PE	SqBowl1200 KRPE FSC MIX Credit 17cm6x50p
PAP15KSG375	Tray SG KR FSC Mix Credit 375ml 1x400p
PAP15KSG500	Tray SG KR FSC Mix Credit 500ml 1x400p
PAP15KSG750	Tray SG KR FSC Mix Credit 750ml 1x300p
PAP15KSG1000	Tray SG KR FSC Mix Credit 1000ml 1x300p
PAPCOM14012PE30C6	ComSqBowl400 KRPE FSC MIX Credit 6x15+15
PAPCOM14024PE30C6	ComSqBowl900 KRPE FSC MIX Credit 6x15+15
PAPCOM14032PE30C6	ComSqBowl1,2L KRPE FSC MIX Credit 6x15+15

Which consist in a paper kraft (virgin fibers) coated on the interior side with a PE lamination film (no adhesive)

Comply with the following regulations:

- **1935/2004** : Regulation (EC) of the European parliament and of the council of 27 October 2004 on materials and articles intended to come into contact with food.

In the following condition of use:

- All type of food .
- Any long storage duration at ambient temperature or below (up to 40°C for more than 30min.)
- Temperature of use: from -20°C to 90°C.
- Hot-fill*
- Do not use in microwave or conventional oven.

* "hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

- Lamination complies with **10/2011/EU** and amendments :

The products we supply comply with the overall migration limit of 60 mg/Kg or 10mg/dm² as laid down in regulation 10/2011/EU.

- **Overall migration**

Simulant	Duration	Temperature (°C)	Résultats (mg/dm ²)
Acide acétique 3% (simulant B)	10 d	40	<10
éthanol 10% (simulant A)	10 d	40	<10
Ethanol 95% (simulant D2)	10 d	40	<10
Isooctane (simulant D2)	2 d	20	<10

Ratio surface / volume 1.12 dm²/100ml for global migrations and 0,6 dm²/100ml for specific migrations.

- **Specific migration**

None of the substances submitted to Specific Migration Limit (SML) have been used.

- **Dual use additive only for PAP15KSG******

N° CAS	Nom des substances	N° additif alimentaire
471-34-1	Calcium carbonate	E170
7757-38-7	Sodium sulfite	E221
7631-90-5	Sodium bisulfite	E222
7681-57-4	Sodium métabisulfite	E223
64-18-6	Formic acide	E236
141-53-7	Sodium formate	E237
50-00-0	Formaldehyde	E240
7631-99-4	Sodium nitrate	E251
127-08-2	Potassium acetate	E261
77-92-9	Citric acide	E330
7558-79-4	Disodium phophate	E339
124-04-9	Adipic acid	E355
11138-66-2	Xanthan gum	E415
56-81-5	Glycerol	E422
9004-32-4	Sodium carboxymethykcellulose	E466
1338-39-2	Sorbitan monolaurate	E493
7786-30-3	Magnesium chloride	E511
7664-93-3	Sulfuric acide	E513
7757-82-6	Sodium sulfate	E514
10043-01-3	Aluminium sulfate	E520

1310-73-2	Sodium hydroxyde	E524
112926-00-8	Silicon dioxide	E551
57-11-4	Stearic acid	E570
52906-93-1	Starch sodium octenyl succinate	E1450
57-55-6	Propane-1,2-diol	E1520
25322-68-3	Polythylene glycol	E1521
111-30-8	glutaraldehyde	FL.no 05-149

- Paper board complies with **German BfR recommendation XXXVI**

- Heavy metals

Chrome VI	<0.25 mg/kg
Mercure	<0.3 mg/kg
Nickel	< 2,0 mg/dm ²
Chrome	< 2,0 mg/dm ²
Plomb	< 0,50 mg/dm ²
Cadmium	< 0,10 mg/dm ²
Aluminium	< 1.0 mg/l

- Chloropropanols (MCPD-DCP)
- Formaldehyde (EN1541) < 1,0 mg/dm².
- Colour fastness (EN646): no visible transfer (grade 5) for any of the test fluids
- Transfer of antimicrobial constituents (Hemmhof test) (EN1104): no transfer of antimicrobial constituents. We do not add surface biocides to the board.
- Optical whitening agents: not used as raw materials or intentionally added in the production of the board.
- GMOs: genetically modified organisms (GMOs) as defined by the European Union* are not intentionally added in the production of paperboard.
- Animal origin: substances responsible for transmissible spongiform encephalopathies (TSEs), including bovine spongiform encephalopathy (BSE) and Creutzfeldt-Jakob disease (CJD), are not intentionally added during the manufacture of the product.
- CMR substances: substances classified as "carcinogenic", "mutagenic" or "toxic for reproduction" in Regulation (EC) No. 1272/2008 as amended, in concentrations exceeding the legal limits indicated in the material data sheets for our chemical products, are not intentionally added during the product manufacturing process.

- Fiche **DGCCR**F on “organic materials based on vegetal fibers intended to come into contact with food”
- **Bisphenol A and phthalates** are not used in the manufacturing process.
- **94/62/CE**: directive of the parliament and the council from 20/12/1994 on packaging and packaging waste
 - Concentration level of heavy metal < 100ppm
 - No dangerous substances identified
 - Waste management: recycling with paper waste or recovery as energetic source (in an approved incinerator).
- **Perfluorocarbon - Directive 2006/122/EC** : Perfluorooctanic acid (PFOA), perfluoroalkyl sulphonates (PFAS), or perfluorooctane sulfonates (PFOs) are not intentionally used in the manufacture or formulation of this product.

- **2023/2006/CE** : commission regulation from 22/12/2006 on good manufacturing practice for material and articles intended to come into contact with food.

Shelf life: 2 years under ideal storage condition: dry, ambient temperature (8°C up to 25°C), in original packaging, not exposed to light.

According to the European legislation in force, this is the responsibility of the end user to verify the technical suitability of the product for his specific intended use.

This letter replaces all previous versions.

Valid two years.

This declaration is done for **ECO Engros AS**
Nivelles, 7/11/2024



Isabelle Ernotte
QE Manager