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Products Concerned;

All deca products RCP transparent without IML.

Surface to volume ratios can be found on the technical data sheet.

According to article 16 of regulation (EC) 1935/2004

We confirm that all articles are suitable for us as food packaging (are suitable for food contact) to article 1 of framework regulation (EC) 1935/2004.

The articles supplied comply with the requirements of following legal regulations:

- Regulation (EC) 1935/2004 of the European parliament and of the council of 27/10/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food including amendments.
- Commission regulation (EC) 1895/2005 – BADGE, NOGE, BFDGE are not used for the production of the articles nor in the production of the raw materials
- Harmonized EU legislation is applicable in all member states
- Guideline 94/62/EC on packaging and packaging waste.
- Regulation (EC) No 2023/2006, On good manufacturing practice (GMP) for materials and articles intended to come into contact with food.
- Annex XVII of REACH regulation (EC) No 1907/2006 – restrictions on the manufacturing, placing on the market and use of certain dangerous substances, mixtures and articles (not intentionally added)
- The food ingredients listed in Annex II of Regulation (EU) No 1169/2011, are not used in the manufacturing of or formulation of these products. However, this has not been tested for these substances.
- FDA 21 CFR 177.1520 (olefin polymers)

Specification on the use of the articles (food types)

- 1) Dry products
- 2) Aqueous products pH > 4,5
- 3) Acid products pH ≤ 4,5
- 4) Alcoholic products ≤ 6% vol
- 5) Fatty products

Storing temperature and time after processing

Long term storage at or below ambient temperature is possible for all material types.

Long term storage below 5°C until -18°C only in case of CPP.

Product processing

All materials, without IML, used in the processing of these articles are suited for hot fill (up to 95°C, labelling needs to be done after cooling), pasteurization, reheating in microwave and shock freezing (in case of CPP). These temperatures may not exceed the conditions of the migration tests.

Overall Migration (OM)

Following overall migration test were performed:

Simulant	Condition	Result
A	2h @ 100°C	< 10 mg/dm ²
B	2h @ 100°C	< 10 mg/dm ²
D2	10 days @ 40°C	< 10 mg/dm ²

All test performed result in an overall migration under the limit of 10 mg/dm² according to EU10/2011.

Test method was based on EN 1186-1, EN 1186-3 and EN 1186-8

Specific Migration Limits (SML)

These products contain one or more components with limited migration specifications. These substances are listed below;

FCM nr	Cas nr	Substance	SML
808	0882073-43-0	Bis(4-propylbenzylidene) propyl sorbitol	5 mg/kg
779	0182121-12-6	9,9-bis(methoxymethyl)-9H-fluorence	0.05 mg/kg
19	-	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	1.2 mg/kg
20	-	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine hydrochlorides	1.2 mg/kg
661	0027676-62-6	1,3,5-Tris(3,5-di-tert-butyl-4-hydrxybenzyl)-S-Triazine-2,4,6(1H,3H,5H)trione	5 mg/kg
500	0007128-64-5	2,5-bis(5-tert-butyl-2-benzoxazolyl)thiophene	0.6 mg/kg
	-	Aluminium	1 mg/kg

Dual Use Additives (Additives with a limitation in food);

E nr	CAS nr	FCM nr	Substance
470a		9	Calcium salts of fatty acids
471		9	mono- and diglycerides of fatty acids

Storage conditions and expiration of unused products

Keep out of direct sunlight, keep dry, store in original closed packaging, at ambient temperature, relative humidity between 40 and 70%.

We recommend to use the products within 1 year after purchase. We cannot be held responsible for use after this period.

Disclaimer

This declaration is given in good faith and to the best of our current knowledge.

In addition to the Declaration of Compliance with specific requirements it should be noted that when the product is further processed, our customer has the sole responsibility to determine that the use of our products is safe and according to the information given in this document, lawful and technically suitable so that no change in flavor, taste or organoleptic properties occur. Therefore we advise extensive testing of our products in the production environment of our customer.

This declaration is only valid if the articles delivered are processed according to good manufacturing practice and according to our technical specifications, and are not altered by other detrimental processes.

Done at Herentals,

10/10/2018

QA manager Decapac nv

An Schepers

