



## Declaration of Compliance

<b>1. / 2. Company Identification and Address</b>	
Plásticos Futura, Lda Rua José Alves Júnior, Cumeiras – 2430-350 Marinha Grande – Portugal	
<b>3. Identification of Materials and Objects</b>	
Products: G580-0T (Batch: F580-0T-00-PP0PR31.020224; F580-0T-00-PP0PR31.060624)	Material: Polypropylene (PP)
<b>4. Date of Declaration</b>	
09/10/2025	
<b>5. Declaration of Compliance with Applicable Laws and Regulations</b>	
<p>The material described in this declaration complies with European Union legislation applicable to materials and articles intended to come into contact with food, including:</p> <ul style="list-style-type: none"> <li>• Regulation (EC) No. 1935/2004, of 27 October, on materials and articles intended to come into contact with food.</li> <li>• Regulation (EU) No. 10/2011, of 14 January, on plastic materials and articles intended to come into contact with food, as subsequently amended (including the amending regulations up to the date of this declaration).</li> <li>• Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.</li> <li>• Regulation (EU) 2022/1616, of 15 September, on recycled plastic materials and articles intended to come into contact with food, repealing Regulation (EC) No. 282/2008.</li> <li>• Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives</li> <li>• UNE53928:2020 - Plastics. Reusable plastic dinnerware for food use. Definition and test method.</li> </ul> <p>Compliance has been verified on the basis of global and specific migration data, as well as the traceability of the raw material, in accordance with the requirements of the Regulation (EU). The company ensures that good manufacturing practices have been followed, and that all materials used are safe and fit for the purpose for which they are intended, not posing a risk to human health, nor causing unacceptable changes in food.</p>	
<b>6. / 7. Substances used/subjected</b>	
<p>Article 3 of Regulation (EC) 1935/2004 states that materials that come into contact with food must not:</p> <ul style="list-style-type: none"> <li>• Pose a danger to human health</li> <li>• Unacceptably altering the composition of food</li> <li>• Cause deterioration of its organoleptic characteristics (taste and odour)</li> </ul> <p>Based on the tests carried out by Silliker Portugal S.A. – Mérieux Nutrisciences, report no. 50133/EGI/21, it is confirmed:</p> <ul style="list-style-type: none"> <li>• All substances with specific restrictions in Annex I and II are compliant.</li> </ul>	

**Tabela 1. Determinação da migração global média**

SIMULADOR	CONDIÇÃO DE CONTACTO	RESULTADO			UNID.	LIMITE	AVALIAÇÃO
		1º CONTACTO	2º CONTACTO	3º CONTACTO			
Etanol 10% (A)	2 Horas, 70°C	<1,4(LQ)	<1,4(LQ)	<1,4(LQ)	mg/dm <sup>2</sup>	10	Conforme
Ac. Acético 3% (B)	2 Horas, 70°C	<1,4(LQ)	<1,4(LQ)	<1,4(LQ)			Conforme
Óleo (D2)	2 Horas, 70°C	3,4	<1,4(LQ)	<1,4(LQ)			Conforme

**Tabela 2. Determinação da migração específica**

SIMULADOR	CONDIÇÃO DE CONTACTO	SUBSTÂNCIA(S)	RESULTADO			UNID.	LIMITE	AVALIAÇÃO
			1º CONTACTO	2º CONTACTO	3º CONTACTO			
Etanol 10% (A)	2 Horas, 70°C	2,2'-metileno bis(4,6-di-terc-butilfenil) fosfato de sódio	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5	Conforme
Ac. Acético 3% (B)		2,2'-metileno bis(4,6-di-terc-butilfenil) fosfato de sódio	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)		5	Conforme
		Aminas aromáticas primárias <sup>1</sup>	<0,002(LQ)	<0,002(LQ)	<0,002(LQ)		0,002 / 0,01	Conforme
Óleo (D2)		2,2'-metileno bis(4,6-di-terc-butilfenil) fosfato de sódio	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)		5	Conforme

Washing tests report no. 25604/EGI/22:

TEST	STANDARD	ATTRIBUTES	RESULTS	CRITERIA	CONCLUSION
MECHANICAL RESISTANCE OF PLASTIC REUSABLE TO DISHWASHER WASHING	UNE 53928:2020	COLOR	Average value - Inspector 1: 0 Average value - Inspector 2: 0	≤ 1	Conform
		BRIGHTNESS	Average value - Inspector 1: 0 Average value - Inspector 2: 0	≤ 1	Conform
		STRIATED	Average value - Inspector 1: 1 Average value - Inspector 2: 1	≤ 1	Conform
		RESISTANT DEPOSITS AND IRIDESCENT COATINGS	Average value - Inspector 1: 0 Average value - Inspector 2: 0	≤ 1	Conform
		CRACKING, SWELLING, DEFORMATION OR DELAMINATION	Average value - Inspector 1: 0 Average value - Inspector 2: 0	≤ 1	Conform

Global migration essays report no. 25766/EGI/22

**Table 1. Determination of the medium overall migration**

SIMULANT	CONTACT CONDITION	RESULT			UNIT	LIMIT	EVALUATION
		1º CONTACT	2º CONTACT	3º CONTACT			
Ethanol 10% (A)	2,0 h a 70°C	<1,2(LQ)	<1,2(LQ)	<1,2(LQ)	mg/dm <sup>2</sup>	10	Compliant
Acetic acid 3% (B)	2,0 h a 70°C	<1,2(LQ)	<1,2(LQ)	<1,2(LQ)			Compliant
Oil (D2)	2,0 h a 70°C	1,9	<1,2(LQ)	<1,2(LQ)			Compliant

## 8. Specifications on use

We certify that the products supplied are able to:

- Contact with all types of food, since the migration tests were carried out for the simulators A (10% ethanol), B (3% acetic acid) and D2 (vegetable oil);
- Any prolonged storage at room temperature or lower, including heating to 70 °C for a maximum of 2 hours or heating to 100 °C for a maximum of 15 minutes (OM2). The ratio of surface area in contact with food to volume is 0.7 cm<sup>2</sup>/mL (tests report no. 50133/EGI/21);
- Any prolonged storage at room temperature or lower, including heating to 70 °C for a maximum of 2 hours or heating to 100 °C for a maximum of 15 minutes (OM2). The ratio between the surface area in contact with food and the volume is 0.9 cm<sup>2</sup>/mL (Washing tests report n° 25604/EGI/22);
- Reuse under any contact conditions at room temperature and/or including heating up to 70 °C for up to 2 hours or up to 100 °C for up to 15 minutes, but not followed by long-term storage at room temperature or under refrigeration (OM3). The ratio of surface area in contact with food to volume is 0.7 cm<sup>2</sup>/mL.

It is recommended to use the product within 12 months from the date of manufacture.

## 9. Functional barrier

No functional barriers or multi-layered objects are used in the indicated products.

## 10. Reprocessed Plastic Material

Not applicable – final material, not provided for reprocessing by third parties

11. Additives
Not applicable - This product contains no additives or recycled material

Kind regards,

Rita Norte, Eng.<sup>a</sup>

(P/ Department of Quality and Food Safety)