

DECLARATION OF COMPLIANCE

28.11.2016

CUSTOMER: To whom it may concern

We hereby confirm that the products we supply do meet the requirements put forward in the legal framework presented below.

1. DESCRIPTION OF MATERIALS AND ARTICLES

Biocoated hot drink cups

SBIO4

SBIO7H

SBIO8

SBIO9S

SBIO12

SBIO16

ID: FIHU-9EHMF0

2. INTENDED USES

Products listed above can be in contact with following food stuff:

Aqueous

Acidic

Dairy

Fatty

Dry

In following conditions of temperature and time*:

High temperature application (Up to 100°C for above 15 min)

* It is the obligation of the recipient of this declaration to ensure that the packaging is suitable for the aimed processing and downstream use circumstances.

**Covers also food contact conditions up to 70°C for up to 2 hours including 15 min up to 100°C

3. LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments up to date of this statement
- Directive 94/62/EC on packaging and packaging waste and its amendments up to date regarding the threshold limit of 100 ppm by weight of heavy metals
- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles
- Federal Institute for Risk Assessment BfR XXXVI, Paper and Board for food contact
- Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and its amendments up to date of this document

4. MIGRATION

According to Regulation (EC) No 10/2011 materials and articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 mg per 1 dm² of surface area of the packaging or 60 mg per 1 kg of foodstuff or food simulant (limiting value of the overall migration). The ratio of food contact surface area to volume used to establish the compliance of the article/s were 1dm² : 100 ml.

Following migration tests were conducted:

SIMULANT	TIME	TEMPERATURE
Acetic acid 3 %	2 hours	70°C
Distilled water	2 hours	70°C
Ethanol 95 %	2 hours	60°C
Isooctane	30 min	40°C
Tenax (Modified polyphenylene oxide)	2 hours	70°C

Substances with restriction

The products listed above may contain following substance/s with restriction/s:

CAS: 822-06-0

PMREF Number: 18640

Substance: Hexamethylene diisocyanate

Restriction (mg/kg): 1 mg/kg

CAS: 110-63-4

PMREF Number: 13720

Substance: 1,4-Butanediol

Restriction (mg/kg): 5 mg/kg

CAS: 100-21-0

PMREF Number: 24910

Substance: Tereptalic acid

Restriction (mg/kg): 7,5 mg/kg

CAS: 109-99-9

PMREF Number: 25150

Substance: Tetrahydrofuran

Restriction (mg/kg): 0,6 mg/kg

5. DUAL USE SUBSTANCES

The products listed above may contain following dual use substances:

CAS: 50-21-5

E Number: E270

Substance: Lactic acid

CAS: 9004-57-3

E Number: E462

Substance: Ethylcellulose

CAS: 13463-67-7

E Number: E171

Substance: Titanium dioxide

CAS: 7631-86-9

E Number: E551

Substance: Silicon dioxide

E Number: E180

Substance: Pigment red 57:1

6. TRACEABILITY

This can be done by referring to traceability by Licence Plate Number, Box Label, Order number.

This certificate is valid until there is substantial changes in the composition or production that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

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