

DECLARATION OF COMPLIANCE

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

PE COATED PAPER HOT DRINK CUPS [WR] SP4, SP6, SP7, SP8, SP9, SP14, SP16, SP80

Paper cups are made of paperboard, one side coated with polyethylene (inner side of the cup), the outer layer may be printed flexo inks.

2. INTENDED USES

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

Aqueous

Acidic

Milk products

Alcohol <6%

In following conditions of temperature and time*:

Hot-fill (Up to 70°C for up to 2 hours including 15 min up to 100°C)

Product is not suitable for use in microwave oven.

* 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.

3. LEGISLATION

We confirm that the products listed above fulfil the requirements on products intended for use in contact with food as defined in:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food;
- 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;
- 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;
- 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 statement.

4. MIGRATION

According to Regulation (EU) 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 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 $1.9 \text{ dm}^2 / 250 \text{ ml}$.

Following migration tests were conducted:

SIMULANT TIME TEMPERATURE

Acetic acid 3 % 2 hours 70°C Ethanol 50 % 2 hours 70°C

Substances with restriction

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

Substance Name	CAS-Nr	Limit
Additive A		Max. 0,5 mg/kg
Additive B		Max. 10 mg/kg
Additive D		Max 0,05 mg/kg
Additive E		Max 5 mg/kg
Additive F		Max 0,05 mg/kg
Additive G		Max 30 mg/kg
Additive C		Max 0,05 mg/kg

5. Dual Use substances

As per statements we have received from our suppliers, none of the raw materials contain dual use substances.

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

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production that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

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