



# Declaration of Compliance

You receive from us articles of the product group:

## Blanks of paper- / foil compound (paper-side printed)

The article classification (number of article and article description applicable for the declaration of conformity) is available on our homepage in the download block.

**Material:** laminate of paper, glue and Polyethylene high density (HDPE)

**Inner layer of HDPE:** Material description: Polyethylene high density

The articles of this product group correspond with the following legal requirements or recommendations:

### 1. EU-regulations:

- EU-Framework Regulation on materials and articles intended for food contact: (EC) No. 1935/2004
- Commission Regulation (EC) No 2023/2006 (GMP-Regulation) on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EU) No. 10/2011 and amendments
- Heavy metals according to Directive 2015/720 of the European Parliament and of the Council of 29 April 2015 amending Directive 94/62/EC as regards reducing the consumption of lightweight plastic carrier bags

### 2. National regulations and recommendations:

#### German regulations:

- § 30 und § 31 of the German Food and Feed Law
- Commodities Regulation of 10.04.1992 and amendments
- Applicable recommendation of the BfR - III for Polyethylene

#### Other national regulations in Europe:

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#### Non-EU-Vorschriften:

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### 3. Conditions of use / Compliance with threshold values

#### Tested conditions of use

Leach of simulations	Time of contact	Contact temperature
A Ethanol 10 % (v/v)	10 days	40°C
D2 Vegetable oil – olive oil	10 days	40°C

Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article:	6 dm <sup>2</sup> / 1kg
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Migration testing according to Regulation (EU) No. 10/2011 “on plastic materials and articles intended to come into contact with food” and requirements of the standard EN 1186-1 ff. “Materials and articles in contact with foodstuffs – Plastic”.

The overall migration values, which were calculated, lie below the permitted limit for the selected simulants, contact times and contact temperatures.

The tests determine whether or not the item from the product group mentioned above is suitable for packaging the following foodstuffs or food groups for long term storage at room temperature or below. (According to the testing condition OM 2 which is indicated in the regulation (EU) Nr. 10/2011. The described “conditions of contact with food” for OM 1 and OM 3 are also included in the testing conditions of OM2.)

Reference number	Description of food
<b>01</b>	<b>Beverages</b>
01.01	Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than or equal to 6 % vol.: A. Clear drinks: Water, ciders, clear fruit or vegetable juices of normal strength or concentrated, fruit nectars, lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract B. cloudy drinks: juices and nectars and soft drinks containing fruit pulp, musts containing fruit pulp, liquid chocolate
01.02	Alcoholic beverages of an alcoholic strength of between 6 %vol and 20 %.
01.03	Alcoholic beverages of an alcoholic strength above 20 % and all cream liquors
01.04	Miscellaneous: undenaturated ethyl alcohol

Reference number	Description of food
<b>02</b>	<b>Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares</b>
02.01	Starches
02.02	Cereals, unprocessed, puffed, in flakes (including popcorn, corn flakes and the like)
02.03	Cereal flour and meal
02.04	Dry pasta e.g. macaroni, spaghetti and similar products and fresh pasta
02.05	Pastry, biscuits, cakes, bread, and other bakers' wares, dry: <ul style="list-style-type: none"> <li>A. With fatty substances on the surface</li> <li>B. Other</li> </ul>
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh: <ul style="list-style-type: none"> <li>A. With fatty substances on the surface</li> <li>B. Other</li> </ul>
<b>03</b>	<b>Chocolate, sugar and products thereof</b>
	<b>Confectionery products</b>
03.01	Chocolate, chocolate-coated products, substitutes and products coated with substitutes
03.02	Confectionery products: <ul style="list-style-type: none"> <li>A. In solid form:               <ul style="list-style-type: none"> <li>I. With fatty substances on the surface</li> <li>II. Other</li> </ul> </li> <li>B. In paste form:               <ul style="list-style-type: none"> <li>I. With fatty substances on the surface</li> <li>II. Moist</li> </ul> </li> </ul>
03.03	Sugar and sugar products <ul style="list-style-type: none"> <li>A. In solid form: crystal or powder</li> <li>B. Molasses, sugar syrups, honey and the like</li> </ul>
<b>04</b>	<b>Fruit, vegetables and products thereof</b>
04.01	Fruit, fresh or chilled:
04.02	Processed fruit: <ul style="list-style-type: none"> <li>A. Dried or dehydrated fruits, whole, sliced, flour or powder</li> <li>B. Fruit in the form of purée, preserves, pastes or in its own juice or in sugar syrup (jams, compote, and similar products)</li> <li>C. Fruit preserved in a liquid medium:               <ul style="list-style-type: none"> <li>I. In an oily medium</li> <li>II. In an alcoholic medium</li> </ul> </li> </ul>
04.03	Nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others): <ul style="list-style-type: none"> <li>A. Shelled, dried, flaked or powdered</li> <li>B. Shelled and roasted</li> <li>C. In paste or cream form</li> </ul>
04.04	Vegetables, fresh or chilled
04.05	Processed vegetables: <ul style="list-style-type: none"> <li>A. Dried or dehydrated vegetables whole, sliced or in the form of flour or powder</li> <li>C. Vegetables in the form of purée, preserves, pastes or in its own juice (including pickled and in brine)</li> <li>D. Preserved vegetables:</li> </ul>

Reference number	Description of food
	I. In an oily medium II. In an alcoholic medium
<b>05</b>	<b>Fats and oils</b>
05.01	Animals and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidified butter)
05.02	Margarine, butter and other fats and oils made from water emulsions in oil
<b>06</b>	<b>Animal products and eggs</b>
06.01	Fish:
	A. Fresh, chilled, processed, salted or smoked including fish eggs
	B. Preserved fish:
	I. In an oily medium
	II. In an aqueous medium
06.02	Crustaceans and molluscs (including oysters, mussels, snails)
	A. Fresh within the shell
	B. Shell removed, processed, preserved or cooked with the shell
	I. In an oily medium
	II. In an aqueous medium
06.03	Meat of all zoological species (including poultry and game):
	A. Fresh, chilled, salted, smoked
	B. Processed meat products (such as ham, salami, bacon, sausages, and other) or in the form of paste, creams
	C. Marinated meat products in an oily medium
06.04	Preserved meat:
	A. In an fatty or oily medium
	B. In an aqueous medium
06.05	Whole eggs, egg yolk, egg white
	A. Powdered or dried or frozen
	B. Liquid and cooked
<b>07</b>	<b>Milk products</b>
07.01	Milk
	A. Milk and milk based drinks whole, partly dried and skimmed or partly skimmed
	B. Milk powder including infant formula (based on whole milk powder)
07.02	Fermented milk such as yoghurt, buttermilk and similar products
07.03	Cream and sour cream
07.04	Cheeses:
	A. Whole, with not edible rind
	B. Natural cheese without rind or with edible rind (gouda, camembert, and the like) and melting cheese
	C. Processed cheese (soft cheese, cottage cheese and similar)
	D. Preserved cheese:
	I. In an oily medium
	II. In an aqueous medium (feta, mozzarella, and similar)

Reference number	Description of food
07.04	Cheeses: B. Natural cheese without rind or with edible rind (gouda, camembert, and the like) and melting cheese D. Preserved cheese: I. In an oily medium
<b>08</b>	<b>Miscellaneous products</b>
08.01	Vinegar
08.02	Fried or roasted foods: A. Fried potatoes, fritters and the like B. Of animal origin
08.03	Preparations for soups, broths, sauces, in liquid, solid or powder form (extracts, concentrates); homogenised composite food preparations, prepared dishes including yeast and raising agents A. Powdered or dried: I. With fatty character II. Other B. any other form than powdered or dried: I. With fatty character II. Other
08.04	Sauces: A. With aqueous character B. With fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad creams and other oil/water mixtures e.g. coconut based sauces
08.05	Mustard (except powdered mustard under heading 08.14)
08.06	Sandwiches, toasted bread pizza and the like containing any kind of foodstuff A. With fatty substances on the surface B. Other
08.07	Ice-creams
08.08	Dried foods: A. With fatty substances on the surface B. Other
08.09	Frozen or deep-frozen foods
08.10	Concentrated extracts of an alcoholic strength equal to or exceeding 6 % vol.
08.11	Cocoa: A. Cocoa powder, including fat-reduced and highly fat reduced B. Cocoa paste
08.12	Coffee, whether or not roasted, decaffeinated or soluble, coffee substitutes, granulated or powdered
08.13	Aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom and others
08.14	Spices and seasonings in the natural state such as cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, salt and other
08.15	Spices and seasoning in oily medium such as pesto, curry paste

For the manufacture of our products, materials with limits (an SML or QM value and/or Dual Use Additives) are used. Compliance with the limits for the specified types of foodstuffs and conditions of use is confirmed. These statements are based on the documentation of the issuer of the declaration of compliance (supporting documents).

According to the information provided by our raw material suppliers, the following substances can be included in the articles of the above mentioned product group:

FCM substance No	Ref. No	CAS No	Dual Use / E-No	Substance name
9	30610	-----	E470a	Monocarbonsäuren, C2-C24, aliphatische, geradkettige, aus natürlichen Fetten und Ölen, und deren Mono-, Di- und Triglycerinester (verzweigte Fettsäuren in natürlich vorkommenden Mengen sind eingeschlossen)
19	39090	-----	-----	N,N-Bis(2-hydroxyethyl)alkyl (C8-C18)amin
20	39120	-----	-----	N,N-Bis(2-hydroxyethyl)alkyl (C8-C18)aminhydrochloride
21	42500	-----	E170	Kohlensäure, Salze
41	56486	-----	E471	Ester von Glycerin mit aliphatischen gesättigten geradkettigen Säuren mit geradzahligem Kohlenstoffkette (C14-C18) und mit aliphatischen ungesättigten geradkettigen Säuren mit geradzahligem Kohlenstoffkette (C16-C18)
95	95883	-----	-----	Weißer Mineralöle, paraffinisch, gewonnen aus Kohlenwasserstoffen auf Erdölbasis
106	24550 89040	0000057-11-4	-----	Stearinsäure
125	16950	0000074-85-1	-----	Ethylen
129	17020	0000075-21-8	-----	Ethylenoxid
132	26140	0000075-38-7	-----	Vinylidenfluorid
139	14680 44160	0000077-92-9	-----	Citronensäure
222	13870	0000106-98-9	-----	1-Buten
227	16990 53650	0000107-21-1	-----	Ethylenglykol
263	13326 15760	0000111-46-6	-----	Diethylenglykol
282	18430	0000116-15-4	-----	Hexafluorpropylen
356	18820	0000592-41-6	-----	1-Hexen
395	41520	0001305-78-8	E526	Calciumoxid
402	96240	0001314-13-2	-----	Zinkoxid
411	42080	0001333-86-4	E171	Kohlenstoffschwarz
433	68320	0002082-79-3	-----	Octadecyl-3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionat

FCM substance No	Ref. No	CAS No	Dual Use / E-No	Substance name
504	86240	0007631-86-9	E551	Siliciumdioxid
610	93440	0013463-67-7	E171	Titandioxid
615	92080	0014807-96-6	E553b	Talkum
638	23590 76960	0025322-68-3	E1521	Polyethylenglykol
652	38820	0026741-53-7	-----	Bis(2,4-di-tert-butylphenyl) pentaerythritoldiphosphit
689	95280	0040601-76-1	-----	1,3,5-Tris(4-tert-butyl-3-hydroxy-2,6- dimethylbenzyl)-1,3,5-triazin-2,4,6 (1H,3H,5H)- trion
715	46880	0065140-91-2	-----	Monoethyl-3,5-di-tert-butyl-4-hydroxy- benzylphosphonat, Calciumsalz
793	94000	0000102-71-6	-----	Triethanolamin
923	39150	0000120-40-1	-----	N,N-Bis(2-hydroxyethyl)dodecanamid (Diethanolamin)
-----	-----	-----	E572	Calciumstearat
-----	-----	-----	-----	Bariumsulfat / Barium
-----	-----	-----	-----	Kupfer
-----	-----	-----	E170	Calciumcarbonat
-----	-----	-----	-----	Eisen
-----	-----	-----	-----	Zinkoxid
-----	-----	-----	E471	Mono- and diglycerides of fatty acids
-----	-----	-----	E470a	calcium salts of fatty acids
-----	-----	557-05-1	-----	Zinc stearate
-----	-----	-----	E172	Eisenoxid
-----	-----	000557-0501	-----	Zinc (Zn)
-----	-----	-----	-----	Stoffe in Materialien allgemein bekannter Lieferanten, die einer Geheimhaltungsvereinbarung unterliegen und hier nicht benannt werden dürfen

The delivered articles does not contain a functional barrier.

#### 4. NIAS: Not Intentionally Added Substances

NIAS are always present, however, in many cases they are not problematic. The main part of NIAS are evaluated substances for which toxicological data are available.

For the raw materials / granulates used, we have declarations of conformity from the suppliers confirming that they comply with the requirements of Framework Regulation (EC) No. 1935/2004.

Based on this, we assume that non-evaluated and/or non-intentionally added substances (NIAS), if relevant, have been evaluated by our suppliers, but we do not have explicit information on this.

Accordingly, we cannot currently rule out the presence of NIAS in principle.



## 5. Conclusion

In terms of EU-framework Directive (EC) No 1935/2004 there are no objections against the use of the product for the manufacture of articles intended for food contact.

The raw materials used comply with the demands of the Regulation (EU) No. 10/2011.

This declaration is valid for the product delivered by us as specified above. The Regulation (EU) No. 10/2011 provides guidelines for the selection of test conditions to be used for various food products. According to that and under consideration of the food contact conditions stated, the product complies with the stipulations of these Regulations regarding the packaging of food products to be packed. The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

In particular it is emphasized that in case of printing material, no contact is allowed between the printing ink and food product.

This Declaration of conformity consequently does not represent a guarantee declaration.

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