

## Declaration of Compliance

You receive from us articles of the product group:

### Products made of HDPE with mineral fillers, with colour batch and natural, printed and unprinted

The article classification (number of article and article description applicable for the declaration of conformity) is available on our homepage in the download block.  
<http://www.perga.de/index.php?id=64&L=1%27>

**Material:** Polyethylene high density (HDPE) with mineral fillers

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

#### 1. Generally:

- 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

#### 2. Raw Materials / Composition

##### EU-regulations:

- Regulation (EU) No. 10/2011 and amendments
- Heavy metals according to EU-Directive 94/62/EC on Packaging and Packaging Waste

##### German regulations:

- § 30 und § 31 of the German Food and Feed Law
- Commodities Regulation of 10.04.1992 and amendments
- BfR-Recommendations (e.g. III for Polyethylene)

### 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:	1 dm <sup>2</sup> / 160 ml resp. 1 dm <sup>2</sup> / 165 ml
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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>
01.02	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
<b>02</b>	<b>Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares</b>
02.05	Pastry, biscuits, cakes, bread, and other bakers' wares, dry: A. With fatty substances on the surface
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh: A. With fatty substances on the surface
<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 II. Moist

Reference number	Description of food
03.02	Confectionery products: A. In solid form: I. With fatty substances on the surface I. With fatty substances on the surface
03.03	Sugar and sugar products B. Molasses, sugar syrups, honey and the like
<b>04</b>	<b>Fruit, vegetables and products thereof</b>
04.02	Processed fruit: C. Fruit preserved in a liquid medium: I. In an oily medium II. In an alcoholic medium
04.03	Nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others): C In paste or cream form
04.05	Processed vegetables: D. Preserved vegetables: 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
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
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
06.05	Whole eggs, egg yolk, egg white 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

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>
08.02	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 B. any other form than powdered or dried:
08.06	Sandwiches, toasted bread pizza and the like containing any kind of foodstuff A. With fatty substances on the surface
08.07	Ice-creams
08.08	Dried foods: A. With fatty substances on the surface
08.11	Cocoa: A. Cocoa powder, including fat-reduced and highly fat reduced
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	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)

FCM-Stoff Nr.	Ref.-Nr.	CAS-Nr.	E-Nr.	Bezeichnung des Stoffs
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	E330	Citronensäure
141	13380 25600 94960	0000077-99-6	----	1,1,1-Trimethylolpropan
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	E529	Calciumoxid
402	96240	1314-13-2	----	Zink oxide
409	62240	001332-37-2	E172	Eisenoxid
411	42080	0001333-86-4	----	Kohlenstoffschwarz
433	68320	0002082-79-3	----	Octadecyl-3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionat
499	19965 65020	0006915-15-7	E296	Apfelsäure
504	86240	0007631-86-9	E551	Siliciumdioxid
571	79280	0009005-67-8	----	Polyethylenglykolsorbitanmonostearat
610	93440	0013463-67-7	E171	Titandioxid
638	23590 76960	0025322-68-3	E1521	Polyethylenglykol
652	38820	0026741-53-7	----	Bis(2,4-di-tert-butylphenyl) pentaerythritoldiphosphit
661	95360	27676-62-6	----	1,3,5-Tris(3,5-di-tert-butyl-4-hydroxybenzyl)-1,3,5-triazin-2,4,6(1H,3H,5H)-trion
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
716	60800	0065447-77-0	----	1-(2-Hydroxyethyl)-4-hydroxy-2,2,6,6-tetramethylpiperidin-dimethylsuccinat, Copolymer
779	39815	182121-12-6	----	9,9-Bis(methoxymethyl)fluoren
793	94000	0000102-71-6	----	Triethanolamin
923	39150	0000120-40-1	----	N,N-Bis(2-hydroxyethyl)dodecanamid (Diethanolamin)
----	----	----	E170	Calciumcarbonat
----	----	----	E470a	Calciumstearat
----	----	----	E172	Eisen(III)-oxid
----	----	----	E173	Aluminium
----	----	----	----	Eisen
----	----	----	----	Kupfer
----	----	----	----	Aluminiumoxid
----	----	----	----	Bariumsulfat / Barium
----	----	----	E471	Mono- and diglycerides of fatty acids
----	----	----	E553b	Talkum
----	----	----	E470a	calcium salts of fatty acids

FCM-Stoff Nr.	Ref.-Nr.	CAS-Nr.	E-Nr.	Bezeichnung des Stoffs
----	----	557-05-1	----	Zinc stearate [Group SML = 5 mg/kg (expressed as Zn)]
----	----	----	E504	Magnesiumcarbonat
----	----	----	----	Silica
----	----	000557-05-01	----	Zinc (Zn)
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The delivered articles does not contain a functional barrier.

#### General indication

For our diverse and very extensive product range measurements are not possible in each individual cases. In a defined procedure (worst-case-procedure) we measure on different articles on a random basis the global migration. Furthermore we assure, that generally we only use raw materials for the production of films with food contact which have a certificate according to the current law for food approval.

#### 4. Conclusion

In terms of EU-framework Directive (EC) No 1935/2004 and §§ 30 and 31 LFGB, published in the Bundesgesetzblatt (Federal Law Gazette) No 55 of 6.09.2005 there are no objections against the use of the product for the manufacture of articles intended for food contact.

This declaration is valid for the product delivered by us as specified above. The Regulation (EU) Nr. 10/2011 "on plastic materials and articles intended to come into contact with food" and the requirements of the standard EN 1186-1 ff. „Materials and articles in contact with foodstuffs - plastics“ provide a guideline for the selection of test conditions that has 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 has to verify himself if the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

It is expressly pointed out that any contact between printing ink and food must be avoided. This Declaration of conformity consequently does not represent a guarantee declaration.




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