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document: **KE1300E**  
date of print:

## Declaration of Compliance

You receive from us articles of the product group:

### Sheets made of PP in several dimensions

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:** Polypropylene

In accordance with the details of our raw material suppliers the products corresponded to the following legal requirements and 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. Specific Regulations:

##### EU-Directives:

- Regulation (EU) No. 10/2011 and amendments

##### German regulations:

- § 30 und § 31 of the German Food and Feed Law
- Commodities Regulation of 10.04.1992 and amendments

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

#### Tested conditions of application

Leach of simulations	Time of contact	Contact temperature
A [Ethanol 10 % (v/v)]	10 days	40°C
B [Acetic acid 3 % (w/v)]	10 days	40°C
D2 Vegetable oil – olive oil	10 days	40°C

Tested surface/Volume-ratio: 2 dm<sup>2</sup> with 100 ml food simulant

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
<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: A. With fatty substances on the surface B. Other
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh: A. With fatty substances on the surface B. Other

Reference number	Description of food
<b>03</b>	<b>Chocolate, sugar and products thereof</b>
	Confectionery products
03.01	Chocolate, chocolate-coated products, substitutes and products coated with substitutes
03.02	Confectionery products: A. In solid form: I. With fatty substances on the surface II. Other B. In paste form: I. With fatty substances on the surface II. Moist
03.03	Sugar and sugar products A. In solid form: crystal or powder B. Molasses, sugar syrups, honey and the like
<b>04</b>	<b>Fruit, vegetables and products thereof</b>
04.01	Whole fruit, fresh or chilled, unpeeled
04.02	Processed fruit: A. Dried or dehydrated fruits, whole, sliced, flour or powder B. Fruit in the form of purée, preserves, pastes or in its own juice or in sugar syrup (jams, compote, and similar products) 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): A. Shelled, dried, flaked or powdered B. Shelled and roasted C. In paste or cream form
04.04	Whole vegetables, fresh or chilled, unpeeled
04.05	Processed vegetables: A. Dried or dehydrated vegetables whole, sliced or in the form of flour or powder B. Fresh vegetables, peeled or cut C. Vegetables in the form of purée, preserves, pastes or in its own juice (including pickled and in brine) 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 II. In an aqueous medium

Reference number	Description of food
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)
<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

Reference number	Description of food
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

In accordance with the details of our raw material suppliers for the manufacture of our products, materials with limits (an SML or QM value and/or Dual Use Additives) are used. For the investigated product all contained substances with a specific migration limit (SML) were compiled (based on the datasheets relevant for food-contact of all used raw materials) and the compliance with the limit values ascertained by analyses, calculations, or any other plausible way.

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
19	39090	-----	-----	N,N-Bis(2-hydroxyethyl)alkyl (C8-C18)amin
661	95360	0027676-62-6		1,3,5-Tris(3,5-di-tert-butyl-4-hydroxybenzyl)-1,3,5-triazin-2,4,6(1H,3H,5H)-trion
504	86240	0007631-86-9	E551	Kieselsäure (Siliciumdioxid)
-----	-----	-----	E330	Zitronensäure

FCM substance No	Ref. No	CAS No	E-No	Substance name
-----	-----	-----	-----	glycerolmonostearate
-----	-----	-----	-----	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. Conclusion

There are no concerns regarding the use of the investigated product in direct contact with foodstuffs according to the European Framework-Regulation (EC) No 1935/2004, the European Plastics-Regulation (EU) No 10/2011 and §§ 30 and 31 of the German Food and Feed law (BGBl No. 55 of 06.09.2015) including all respective amendments valid at the date of issue.

This Declaration of Compliance explicitly covers only food types and application conditions which are included by the above mentioned specifications. The user has to verify himself if the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

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



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i. V. Ellen Metzger  
- QMR /BRC/LoP-representative -



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i. A. Jessica Schaden  
- QM -

Stand: 01.06.2016