

Declaration of Compliance

You receive from us articles of the product group:

Cover and tins made of PVC in several dimensions

Material: polyvinyl chlorid

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

1. Generally:

EU-Regulations

- EU-Framework Regulation on materials and articles intended for food contact: (EC) No 1935/2004
- Commission Regulation (EU) No 10/2011 and amendments
- COMMISSION REGULATION (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food

2. Specific Regulations

EU-Directives:

- Heavy metals according to EU-Directive 94/62/EC on Packaging and Packaging Waste

German regulations:

- 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	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: **6**

OML: The observance of the global migration values according to the requirements of Directives 82/711/EEC and 85/572/EEC and amendments results in values below the admitted threshold values.

The tests determine whether or not the article from the above mentioned product group is suitable for packaging of the following foodstuffs or food groups for long term storage at room temperature or below (Specified in accordance with regulation (EU) Nr. 10/2011 test condition OM 2. In the test condition OM 2 are also included the food contact conditions described for OM1 and OM3)

Reference-number	Description of food
01	Beverages
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, liquid chocolate
01.02	Alcoholic beverages of an alcoholic strength of between 6% vol an 20%
01.03	alcoholic beverages of an alcoholic strength above 20% and all cream liquors
01.04	Misscellaneous: undenaturated ethyl alcohol
02	Cereals, cereal products, pastry, biscuits, cakes and ozher bakers´ wares
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

Reference-number	Description of food
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
3	Chocolate, sugar and products thereof 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
04	Fruit, vegetables and products thereof
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 or 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 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
05	Fats and oils
05.01	Animals and vegetable fats and oils, whether natural or treated (including cocoa butter, lard, resolidified butter)

Reference-number	Description of food
05.02	Margarine, butter and other fats and oils made from water emulsions in oil
06	Animal products and eggs
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 oily or fatty medium B. in an aqueous medium
06.05	Whole, eggs, egg yolk, egg white A. Powdered or dried or frozen B. Liquid and cooked
07	Milk products
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)
08	Misscellaneous products
08.01	Vinegar
08.02	Fried or roasted foods: A. Fried potatoes, fritters and the like B. Of animal origin

Reference-number	Description of food
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 charcter B. With fatty character e.g. mayonnaise, sauces derived from mayonnaise, salad creams and ather 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 off 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 ather 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

SML-/QM-value: According to the information provided by our raw material suppliers, the following substances with an SML or QM value can be included in the articles of the above mentioned product group

FCM-Substance No	Ref. No	CAS No	Substance name
532	88640	0008013-07-8	soybean oil, epoxidised
433	68320	0002082-79-3	octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate
207	31920	0000103-23-1	adipic acid, bis(2-ethylhexyl)ester
231	10120	0000108-05-4	acetic acid, vinyl ester
658	52000	0027176-87-0	dodecylbenzenesulphonic acid
156	21130	0000080-62-6	methacrylic acid, methyl ester
325	10780	0000141-32-2	acrylic acid, n-butyl ester
813	91530	-----	Sulphosuccinic acid alkyl (C ₄ -C ₂₀) or cyclohexyl diesters, salts
405	16690	0001321-74-0	divinylbenzene
294	93120	0000123-28-4	thiodipropionic acid, didodecyl ester
765	49485	0134701-20-5	2,4-dimethyl-6-(1-methylpentadecyl)phenol
16	34230	-----	alkyl(C ₈ -C ₂₂)sulphonic acids
127	26050	0000075-01-4	vinyl chloride
220	20590	0000106-91-2	methacrylic acid, 2,3-epoxypropyl ester
223	13630	0000106-99-0	butadiene
405	16690	0001321-74-0	divinylbenzene

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

Substance No	Substance name
E 507	Salzsäure
E 524	Natriumhydroxid
E 509	Calciumchlorid

The delivered articles does not contain a functional barrier.

4. Conclusion

In terms of Commission Regulation (EU) No 10/2011, 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 Directives 82/711/EEC and 85/572/EEC provide a guideline 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 Directive 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. 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.



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



i.A. Siegfried Morschheuser
- QM -

Stand: 12.07.2013