



|                       |                            |
|-----------------------|----------------------------|
| <b>Proceseigenaar</b> |                            |
| <b>Nummer</b>         |                            |
| <b>Eigenaar</b>       | Yvonne Hulleman            |
| <b>Versie</b>         | 10 (Actueel)               |
| <b>Opgesteld door</b> | Yvonne Hulleman            |
| <b>Datum</b>          | 3 okt 2016 tot 26 aug 2019 |

## Declaration of Compliance PE-film

We, **ITS bv**, hereby declare that the here under mentioned products which we deliver to

Dagrofa aps

### Kokkens Catering PE film 300 m - DFS 90371

Is produced under Quality and Hygiene certified Management System:

- Quality: **ISO 9001** by Lloyds
- Hygiene: **BRC/loP** Hygiene Standards including HACCP by Lloyds
- Environment: **ISO 14001** by Lloyds

|                |                      |                |  |  |  |
|----------------|----------------------|----------------|--|--|--|
| <b>Newstar</b> | <b>Microwavefilm</b> | <b>PE-film</b> |  |  |  |
|----------------|----------------------|----------------|--|--|--|

1. We confirm that this product fulfils the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation :

- Framework Regulation (EC) N°1935/2004
- G.M.P Regulation (EC) N°2023/2006
- Regulation (EU) N°10/2011 and amendments
- EC 1907-2006 and amendments. Reach

1a. The Pe-film contains no SVHC substances neither in article nor in packing materials

2. Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and amendment.

3. NIAS: Potential Non Intentional Added Substances are under ongoing risk assessment using recognized method.

4. Substance(s) with Specific Migration Limit :

The above film could contain an additive or a monomer that has specific migration limit restriction. In referring to the food contact certificates provided by our suppliers, we are confident that the total additives level in this film is below the limit (we check that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

| Monomer / Additive  | PM Ref. | Specific Migration Limit(s) (ppm): |
|---|---------|------------------------------------|
| 1-hexene  | 18820   | 3                                  |
| Di-n-octyltin compound  | /       | 0.006                              |
| Hexafluoropropylene   | 18430   | 0.01                               |
| Manganese   | /       | 0.6                                |
| Methacrylic acid  | 20020   | 6                                  |
| Octadecyl 3 (3,5-di-tert-butyl-4- hydroxyphenyl ) propionate    | 88320   | 6                                  |
| TNPP, Phosphorous acid, tris(nonyl- and/or dinonylphenyl) ester | 74400   | 30                                 |
| Vinylidene fluoride   | 26140   | 5                                  |
| Zinc  | /       | 25                                 |

5. The overall migration and specific migration limits have been checked on the finished articles representing the worst case reference of the family range of products ( higher thickness) according to regulation (EU) N°10/2011 under the following conditions :

Immersion test

A maximum contact time/temperature of 10 days / 40°C

Food simulant: Ethanol 10% (A), Acetic acid 3% (B) and Vegetable oil (D2)

A Surface/Volume ratio of 6 (expressed in dm<sup>2</sup>/kg or dm<sup>2</sup>/L)

6. Therefore this film is complying with the following application :

- Any long period storage at room temperature or below.
- Including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes

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**7. Dual use additives**

To the best of our knowledge based on supplier's declaration and /or confidentiality requirements, this product contains:

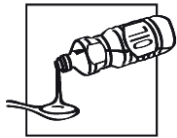
| Dual used Additive   | PM Ref. | E number | Conc. Maxi (ppm) |
|--|---------|----------|------------------|
| 1,2-propanediol  | 81840   | E1520    | 550              |
| Calcium carbonate  | 42500   | E170     | 20               |
| Glycerol, esters with acids  | 56486   | E471     | 4330             |
| Polyethyleneglycol   | 78960   | E1521    | 210              |
| Polyethyleneglycol esters of aliphatic monocarboxylic acids (C6-C22) and their ammonium and sodium sulphates | 77702   | /        | 1360             |
| Talc   | 92080   | E553b    | 10               |
| Zinc acetate   | /       | E260     | 700              |

**8.** We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004 production number on rol/box

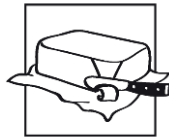
**9.** We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)
- Nanoparticles

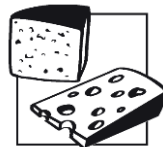
**10.** The above film is suitable for wrapping foodstuffs as examples described below:



Pure fat and oil, food preserved in an oily medium



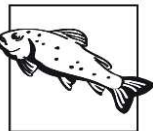
Margarine and butter



Cheese



Meat



Fish



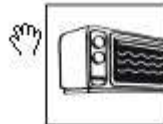
Bakery products



Sandwich



Fruit, vegetable and frozen product



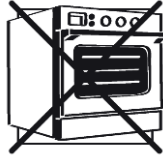
Micro-wave oven (less than 15 minutes at 100°C)  
For defrosting and reheating. Avoid direct contact with food.



Freezer (subject to individual trials)

This film is **not** suitable for:

|                       |                               |
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*Traditional oven, infrared oven and multi purpose oven*

#### 11. Labeling

Rules on labeling:

This product is labeled "for food contact".

or

This product bears the glass-fork symbol as illustrated below:



#### 12. Warehouse rules:



*Optimal storage conditions: 15/20°C away from humidity.*

*Film properties may be altered in extreme storage conditions.*

The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the film is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

12. The present declaration is valid 3 years after the date of its issue provided no new regulation comes in force and no modification of the product likely to modify the specifications is made during that period.

Apeldoorn, 26-08-2016



Yvonne Hulleman  
(Quality Department)

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