Declaration of Compliance
For plastic food contact articles – rPET

Last updated: 2020-10-15
Valid from: 2022-11-07

Issued / Manufactured / Imported by

Plus Pack Group
Odense (DK) / Genk (BE)

Identification of the product

Combination of materials (outside to inside))

Virgin A-PET - Production scrap with minimum 50% of PCW PET - Virgin A-PET

Product reference(s)

Item number	Product Group	Item Name	Customer reference
0765000200	Standard Alu.Containers	LID.RPET.RECT.CLEAR	-

Product Specifications

Filling temperature	Max. 70 °C
Treatment time	Up to 2 hours
Storage temperature after filling	-25 to +40 °C
Inventory storage	Max. 70% RH 5-25 °C
Dual use additives that might be present	E338
Content of BPA	NIA

Intended for

Aqueous foods	Yes
Acidic foods	Yes
Alcoholic foods	Yes
Fatty foods	Yes
Dry foods	Yes
Conventional oven	No
Microwave oven	No
Barbecue/grill	No
Freezer	Yes

Migration tests

The migration test conditions are as follows (EU Regulation 2011/10).
Test conditions from a higher OM level are accepted.

- 10 days at 40 °C (OM2) in 10 % ethanol (Simulant A) : **Result = 0,3 mg/dm²**
- 10 days at 40 °C (OM2) in 3 % acetic acid (Simulant B) : **Result = 0,5 mg/dm²**
- 10 days at 40 °C (OM2) in Olive oil or 95% Ethanol : **Result < 1 mg/dm²**

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Energivej 40   Fax: +45 6550 6040   info@pluspack.com   BRC Global Standard Packaging
DK - 5260 Odense S   CVR: DK 37 75 40 13

Substances restricted by specific migration limits (SML)

CAS no.	Substance	SML (mg/Kg)
0000100-21-0	Terephthalic acid	7,5
0000121-91-5	Isophthalic acid	5,0
000107-21-1 0000111-46-6	Ethyleneglycol Diethyleneglycol	30
0001309-64-4	Antimony	0,04
-	Titanium nitride	Addition rate < 20ppm

S/V ratio used to establish compliance : 20 dm²/kg

All specific migration limits are met.

Legislation

This item supplied by Plus Pack A/S is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions:

- Framework regulation (EC) 1935/2004 on materials and articles intended to come into contact with food with possible amendments.
- Framework 2011/10/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments.
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- Commission Regulation (EC) 282/2008 on recycled plastic materials and articles intended to come into contact with foods.
  EFSA registration: RECYC100
- Directive 94/62/EC on packaging and packaging waste (heavy metals) with possible amendments.
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Commission regulation (EC) 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food with possible amendments.
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers. Migration tests have therefore been carried out.

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end of shelf lifetime by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end-product. Re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be evaluated by the packer/producer.

International material recycling symbol

The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Odense,

Quality Coordinator