This document is a Declaration of Compliance for the product named below, within the meaning of Article 16(1) of Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food.

DECLARATION OF COMPLIANCE	
Business Operator:	**Colpac Ltd. Enterprise Way, Maulden Rd, Flitwick, Beds, MK45 5BW**
Product:	**Colpac Soup Cup & Lid**
Product Type:	**Polypropylene Coated Paper Cup/Lid & PP lid**
Product Code:	**04CPK/04PLK/04PLC**

Declaration of Compliance with

We state that the above product complies with:

- Regulation (EC) No. 1935/2004 on materials and articles to come into contact with food (and amendments to date)
- Commission Regulation (EU) No. 10/2011 on plastic materials intended to come into contact with food
- Packaging and Packaging Waste Directive 94/62/ EC
- The requirements of Regulation 2023/2006/EC (GMP)
- The paper grades used for the manufacturing of the supplied pack fulfil the requirements of BFR recommendation XXXVI

Colpac is accredited under the BRC Global standard for Packaging and Packaging Materials and is also ISO 9001 accredited.

Based on the information given in our Supplier's Declarations of Compliance all additives and monomers present in their materials are listed in the positive lists of Regulation No. 10/2011 and amendments.

Specific Migration Limits (SML)

According to our current state of knowledge the polypropylene contains no monomer or additive subject to specific migration limit according to Regulation EU No 10/2011 and its amendments.

Overall Migration Limits (OML's)

On the basis of the declaration of our supplier, the overall migration tests have been performed on representative samples according to EN 1186-1 with the following results. The overall migration limit 10mg/dm^2 stipulated in the Commission Regulation (EU) 10/2011 is not exceeded.

Simulant	Contact Time	Temperature	Max permissible limit (mg/dm^2)	Result (mg/dm^2) 1
3% Acetic Acid	1 hours	100 °C	10	<3.0
	2 hours	70 °C	10	<3.0
10% Ethanol	1 hours	100 °C	10	<3.0
	2 hours	70 °C	10	<3.0
95% Ethanol	3 hours	60 °C	10	<3.0
Isooctane (Rectified Olive Oil Substitute)	1 hour	60 °C	10	<3.0
Tenax	10 days	40°C	10	<2.0
Tenax	2 hours	100 °C	10	<2.0

Dual Use Additives

According to our current state of knowledge there are no substances within the raw materials which are subject to a restriction in food.

Additional Testing

An accredited laboratory has carried out tests to verify the safe use of our products - Eurofins Consumer Product Testing, Hamburg.

Chemical Analysis

Additional **overall migration** was performed according to Directive 85/572/EC and customer instructions respectively. For this the sample material was exposed to Tenax (MPPO) for 10 days at 40 °C. Tenax acts as fat simulant according to Directive 97/48/EC as well as for dry food. The **overall migration** was performed according to EN14338 and EN1186 respectively.

Additionally the specific migration of Primary Aromatic Amines (**PAA**) were analysed as per S64 LFGB L00.00-6, PV00901 u PV01361 Spectrophotometry. The result was below the detection limit 0.002mg/kg.

NIAS - During the manufacturing process, reaction and degradation products of the formulation compounds may be formed (NIAS – Non intentionally added substances). If this occurs, the manufacturer has to prove that the substances will not cause harm, in accordance with internationally recognised standards for risk assessment. In the NIAS screening performed, no substances above the detection limit of 10ppb, were detected.

Specific Migration of heavy metal – the specific migration of heavy metal is in compliance with Regulation (EU) No 10/2011 and its amendments Regulation (EU) 2016/1416 on plastic materials intended to come into contact with food.

Sensorial examination Odour and Taste test 1 hour @100C
Microwave Safe test

Use of the Food Contact Material

(Y) Indicates the material will withstand the process/temperature
(N) Indicates the material will not withstand the process / temperature

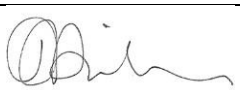
Blast Frozen	Freezer	Fridge chilled	Room temp	Heated Display	Microwave	Oven
N	N	N	Y	As per conditions below	1000W, max 5 mins	N

(i) For direct contact with dry, acidic, aqueous and fatty foodstuffs

(ii) product is suitable for contact with food under the following conditions;

- Hot fill - Heating up to 70C for up to 2 hours or up to 100C for up to 15 minutes.

(iii) Surface Volume Ratio is 2.9/3 dm^2/g

Signed on behalf of Colpac:		Date: 07/03/19

Disclaimer

This Declaration of Compliance describes the status of the product(s) and its suitability for intended use. The user of this product(s) is responsible for ensuring that the finished food packaging complies with applicable migration limits in the food itself under actual conditions of use and for verifying possible interactions of the product(s) or its components with the foodstuffs (e.g. modification of odour, taste, consistency, migration etc.) prior to use. This certificate is reviewed every two years or when changes to the product or the relevant Regulations occur.

References;

Eurofins Test report number - EFSH16111247-CG-02 – Jan 2017
Eurofins test report number – R-2227-204-3707 – Aug 2017
Eurofins test report number – R – 1961 – 204-3591 – Aug 2017
Eurofins test report number - R – 2253-204-3921 – Aug 2017
Eurofins test report number – EFSH15052271 – CG-01 – June 2015