



VÚSAPL, a.s.

Novozámocká 179, Poštový priečinok 59, 949 05 NITRA 5
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Reg. No. 005/P-011

CERTIFICATION BODY FOR PRODUCTS CERTIFICATION

CERTIFICATE

No. 0001/VUSAPL/2018

done on 31th January 2018

VÚSAPL, a.s., Novozámocká 179, 949 05 Nitra 5, the Certification Body for Product Certification accredited by the Slovak National Accreditation Service under registration No. 005/P-011 issues this certificate:

Type of product: **LDPE food foil - white, blue, transparent**
Applicant (Producer): **Novplasta, s.r.o.**
Cerovská 152, 900 81 Šenkvice, Slovenská republika
Identification number of company: **35 776 455**

This document certify the
Conformity

of the presented product type with requirements listed in regulations:

- **Regulation (EC) No 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with foodstuffs and repealing Directives 80/590/EEC and 89/109/EEC**
- **Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with foodstuffs in the wording Regulation (EU) 2015/174, 2016/1416, 2017/752 of amended and corrected Regulation (EU) No. 10/2011**
- **Regulation of Ministry of Agriculture of Slovak Republic and Ministry of Health of Slovak Republic No. 1799/2003 – 100 , which issued The fifth head of the Food Code governing materials and articles intended to come into contact with foodstuffs as amended**

in properties as follows:

the overall migration of components (40°C/10 day) into: 3 % acetic acid, demineralised water, 96 % ethanol, isooctane;

the specific migration of substances into 3 % acetic acid (40°C/10 day): Al, Ba, Co, Cu, Fe, Li, Mn, Zn, Ni, primary aromatic amines

the specific migration in 96 % ethanol (40°C/10 day): identification and determination of organic substances (monomers, additives, etc.) by the GCMS method; impact on sensory properties of foods, assessment of input materials.

The foil is suitable to come into contact with foodstuffs, for long-time contact with all types of foodstuffs on current temperatures into 40 °C in the rate of 100 g (100 ml) of packed foodstuff at the 100 cm² of surface film and higher, eventually under the conditions recommended by the producer of packed foodstuffs.

The test results and conformity findings of the product type properties are presented in Final report No. 0001/VUSAPL/201/ZP from 31th January 2018 issued by the Certification Body for Products Certification, VÚSAPL, a. s., Nitra. Application form No. P/48/2017.

Rules for handling with the certificate are listed on the reverse side of this certificate.

Certificate validity: **since:** 31th January 2018

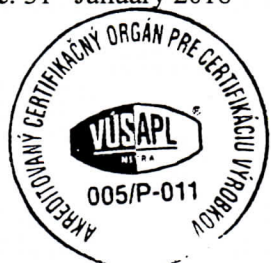
In Nitra on 31. 01. 2018

until: 31th January 2023


Dipl. Ing. Katarína Andočová

Head of Product Certifying and Inspection Department

(english version)



OCV-013-1012-V05-e

Rules for handling the certificate:

1. The certificate is valid for products in the same type of construction as the certified product.
2. The certificate holder is obligated to meet all provisions of the certificate issue.
3. The certificate holder must inform the certification body immediately about all changes in relation to the certified product, concerning the organization, product construction, documentation or if any significant change in the production technology, exchange of the technological equipment or change of raw material and intermediate products occurred.
4. The copying or using of the certificate for the purpose of any publication, advertising or similarly is possible only completely, other way on the basis previous written permission of the certification body.
5. The certificate holder is obligated to keep in record and save all complaints submitted relating to the certified product, take and document adopted corrective actions and to make these records available to the certification body during the surveillance.
6. The certification body will withdraw the certificate if one finds that:
 - the certificate was used falsely and incorrectly
 - the producer does not keep in record a list of complaints and he does not solve them
 - the producer presented purposely false data in the application and in the background materials, which are decisive for the certificate issue
 - the properties non-conformity with the standards defined in the certificate will indicated during the control activity
7. The certificate holder commits to stop the using any material referring to the certificate if the certification body suspends or withdraws the certificate.