

Food Contact Material Product Declaration of Compliance



Valid to 2025.03.01

We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation				
	ZIP TRADING OVERSEAS AB			
The identity, address and web site of the business	Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.			
operator issuing the DoC	CN-310 000 Hangzhou, Zhejiang, China			
	www.ziptrading.biz			
Trade Name	Wood products like stirrers, skewers, cutlery, chopsticks, toothpicks,			
Sample character	party items, Cont etc			
All layer in the material(start with food contact layer)	Wood, Birch			

Suitable for food type

01. Drink		02. Cereals,cereal product, pastry		03. Chocolate,	sugar and products	Implemented system		
0.1.01A	01.03	02.01	02.03		03.03B	ISO9000		
01.02		02.02	02.05B	03.02A.II		Traceability, Art. 17, L 1935/2004		
		02.03	02.06B			Yes		
04. Fruit, vegetable and product		05. Fats and oils		06. Animal pro	duct and egg	GMP, L 2023/2006		
				06.01B.II		Yes		
04.02A	04.05A			06.02B.II	06.05A	Foreseeable Contact time& temperature		
04.03A					06.05**	-10℃ <temperature<120℃, td="" time<30min<=""></temperature<120℃,>		
07. Milk product 08. Miscellaneous product								
07.01B		08.01		08.09	08.13	A:10%EtOH B:3%HAc C:20%EtOH		
	07.04A		08.06B		08.14	D1:50%EtOH D2:Oil E:MPPO x=Screening,		
		08.03A.II	08.07	08.11A		*Food type 01.04, D2=95%EtOH		
		08.04A	08.08B	08.12		**Whole eggs		

Restriction and specifications

Overall Migration				Specific migration(mg/kg)						
Simulants	А	В	С	D1	D2	Food simulant	Element	Result	Detection limit	limit
Time					30(min)		Barium	ND	0.1	1
Temp ℃					80		Cobalt	ND	0.03	0.05
Result					<1mg/dm ²	Artificial tap	Copper	ND	1	5
Limit(Max)					10mg/dm ²	water	Iron	ND	5	48
						(100℃,60min)	Lithium	ND	0.1	0.6
Comment					PASS		Manganese	ND	0.1	0.6
							Zinc	ND	5	25

Legislation Compliance

We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation:

- EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;
- Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food;

No "Duel use additive" were added into this product group

This product is 100% biodegradable

Signature and Stamp of Product/production responsible:



Clarification of signature: Kevin Xiang Position: Supplier auditor Date: 2023.03.01

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS					
1 Drinks	6 Animal product and egg				
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based				
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled				
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled				
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated				
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m				
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and				
02.01 Starches	cooked				
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products				
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power				
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like				
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream				
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.				
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m				
03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product				
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	08.01 Vinegar				
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin				
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power				
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty				
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other				
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface				
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,				
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other				
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	08.07 Ice cream				

08.08 Dried food /A. With a fatty surface /B.Other

08.11 Cocoa /A. Cocoa powder /B.Cocoa paste

08.14 Spices and seasoning in the natural state

08.10 Concentrated extracts of an alcoholic strength>=6% vol

08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc

08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste

08.09 Frozen or deep-frozen food

pasted, in own juice

paste, in own juice

5 Fats and oils

04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,

05.01 Animal and vegetable fats and oils, whether nature or treated

05.02 Margarine, butter and fats made from water emulsions in oil