

Certificate no. 2016-0148-2

Nordic Paper Seffle AB
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SE-661 29 Säffle
Sweden

Nordic Paper Greåker
Greakerveien 129
NO-1718 Greåker
Norway

CERTIFICATE OF CONFORMITY

Food contact

Product/grade: *Colored Slip Easy/LF baking cup paper*

The above product, submitted by Nordic Paper, Säffle and Greåker, was examined in order to establish whether this paper quality is suitable for use in packages or other products intended for contact with foodstuffs.

As an independent party we have judged the suitability in respect to composition and purity referring to the following regulations:

- Recommendations BfR XXXVI (Issue 88 September 2015) issued by the health authorities (Empfehlungen des Bundesinstitutes für Risikobewertung), Germany
- FDA, CFR (Code of Federal Regulations) 21- Food and drugs, USA (April 2016), § 176.170 “Components of paper and paperboard in contact with aqueous and fatty foods” and § 176.180 “Components of paper and paperboard in contact with dry food”

Condition of use: C. Hot filled or pasteurized above 150°F.

Type of foods: VII. Bakery products other than those included under types VIII or IX:

A. Moist bakery products with surface containing free fat or oil.

B. Moist bakery products with surface containing no free fat or oil.

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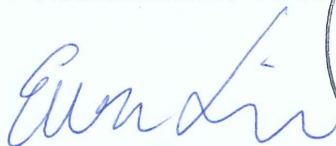
- Regulation (EC) 1935/2004 on materials and articles to come into contact with food (with regard to raw materials and additives)
- French Decree n° 2007-766 with supplement of decree n° 2008-1469
- Directive 94/62/EC on Packaging and packaging waste

Based on the analytical results from testing the paper grade mentioned above, and specifications, supplied by Nordic Paper, Säffle and Greåker this paper grade is judged to meet the requirements of the regulations referred to above for direct contact with dry, moist, and fatty foodstuffs. The specifications cover the raw materials, the production aids and the special paper refining agents used in the production process.

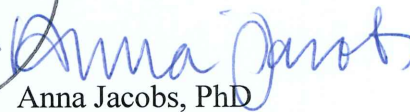
This means that this paper grade may safely be used in packages or other products intended for direct contact with dry, moist, and fatty foodstuffs at the following conditions: temperatures up to 90°C and storage at, or below, room temperature.

This certificate has a validity of 2 years.

Stockholm 2016-04-11



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