

Declaration of Conformity

Declaration of no Objection to Food Law Requirements

Bächi-Cord AG declares, that the hereinafter called items, products or materials are in conformity at the date of shipment with the following directives, laws, regulations and/or recommendations and are suitable for direct contact with foodstuffs.

Item No. / Product / Description of Material / Product Group:

724.053.15 BC-Meattwine No. 530 white
724.053.16 BC-Meattwine No. 530 red/white

Material: polyethylene-terephthalate-fiber (PET)
(chemical class: polyester)

Use: The products described above are primarily intended for binding meat.

max. twine-weight-/mass ratio: 6.6 g/kg (1 kg of meat is bound with 6.6 g twine (approx. 3.5m))

Test method: Determination of global migration for all foods
Specific migrations
Sensory
Colour release
Heavy metals according to the Packaging Act (SAA L 155/156)

Specification VO (EU) 10/2011

Simulant solvent A (ethanol 10%): 4 hours at 100°C ⁽¹⁾
Simulant D2 (olive oil): 2 hours at 175°C ⁽²⁾
Simulant B (acetic acid 3%): 4 hours at 100°C

Method of analysis: According to the standard EN 1186 "Materials and articles in contact with food - plastics"

Conditions of use: According to the test conditions performed, the following contact conditions are recommended for food contact:

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For hydrophilic and acidic types of food (with water constituents)

Long-term storage at room temperature or below, heating above room temperature (incl. food contact conditions in the range of 40°C to 100°C).

For fatty foodstuffs:

Long-term storage at room temperature or below, heating above room temperature (incl. food contact conditions in the range 121°C to 175°C).

Regulatory Requirements

EU Directives and Regulations

- 10/2011/EC Regulation on plastic materials and articles intended to come into contact with food; in the current version taking into account Regulation (EU) No 1245/2020
- 1935/2004/EC Regulation on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- 2023/2006/EC Regulation on good manufacturing practice for materials and articles intended to come into contact with food

Swiss Laws and Regulations

- 817.02 Lebensmittel- & Gebrauchsgegenstände-Verordnung (LGV)
817.022.31 Zusatzstoffverordnung (ZuV)
Zulässige Zusatzstoffe / Lebensmittel
817.024.1 Hygieneverordnung (HyV)
Hygienische und mikrobiologische Anforderungen an Lebensmittel, Gebrauchsgegenstände, Räume, Einrichtungen und Personal.
817.023.21 Verordnung über Bedarfsgegenstände (VBG)
Migrationen, SML, Schwermetalle
814. 81 Chemikalien Risiko Reduktions-Verordnung
Einschränkungen / Verbote
SR 817.0 Bundesgesetz über Lebensmittel und Gebrauchsgegenstände (LMG)

Migration / Adherence to Limits

Test method:

- (1) The test at 100°C corresponds to an application in the boiling water
(2) The test at 175°C corresponds to an application in the oven
(175°C = surface temperature of the meat)

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Dual use additive:

"dual use" additives are not contained in this product

Specific Migration Limits:

Limits of the following monomers and additives respectively compositions thereof, which are subject to SML and restrictions, are adhered to:

Substance	PM/REF-Nr.	SML
Terephthalic acid	24910	SML = 7,5 mg/kg
Acetaldehyde	10060	SML(T) = 6 mg/kg
Ethylene glycol	16990, 53650	SML(T) = 30 mg/kg
Diethylene glycol	15760, 47680	SML(T) = 30 mg/kg
Antimony trioxide	35760	SML = 0.04 mg/kg (calculated as antimony)
Vinyl acetate	CAS 108-05-4	..SML = 12 mg/kg
Acrylic acid	CAS 79-10-7	..SML = 6 mg/kg
2-Ethylenhexylacrylate	CAS 103-11-7	..SML = 0.05 mg/kg
Formaldehyde	CAS 50-00-0	..SML = 15 mg/kg

Assessment

The global migration value of 10 mg/dm² according to Article 12 Regulation (EU) 10/2011 (as amended) is complied with during the test in the test simulants 10% ethanol, 3% acetic acid and vegetable oil under the test conditions specified above.

All specific migration limits specified above in accordance with Article 11 in conjunction with Annex I Regulation (EU)10/2011 (as amended) are also complied with by the tested sample under the above test conditions.

Sensory analysis (DIN 10955)

type of test: extended triangular test (smell and taste)
number of test persons: 6
conditions: 2 h at 100°C; direct contact
test media: water

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rating scale:

- 0 = no perceptible odor/taste deviation
- 1 = just noticeable odor/taste deviation
- 2 = weakly perceptible odor/taste deviation
- 3 = clearly perceptible odor/taste deviation
- 4 = strong perceptible odor/taste deviation

In the sensory examination, a just perceptible odour deviation (intensity 1.0) between the samples was determined with a probability of 95 % with regard to odour. With regard to taste, a weak taste deviation (intensity 2.0) was determined between the samples (reference: Butchers twine No. 1100 red/white).

According to the 61st communication of the BfR, from an average score of 3.0 it is to be assumed that food is inadmissibly affected by the commodity. The examined sample fulfils the legal requirements.

Colour release

The sample does not stain (level 5) - reference Butchers twine No. 1100 red/white

Simulants: distilled water, acetic acid 2%, ethanol 10%, peanut oil

Method: Colour release (SAA B52)

Migration of metals/heavy metals according to packaging law

preparation: 35 cm string/100ml; acetic acid 3%, 2 h 100°C
reference: Butchers twine No. 1100 red/white

Method: ICP-MS

According to section 1 §5 sentence 1 of the Packaging Act, the placing on the market of packaging or packaging components in which the concentration of lead, cadmium, mercury and chromium VI cumulatively exceeds the value of 100 milligrams per kilogram is prohibited. The materials tested comply with this limit value.

Raw material composition

In its composition does not contain dangerous components in concentrations that must be taken into account according to the directives of the EC. Does not contain optical brighteners or bisphenols.

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Production

During the production of the yarns, the principles of "Good Manufacturing Practice - GMP" are taken into account, which has been established for materials and articles intended to come into contact with food-stuffs (Regulation 2023/2006).

Metal detector

All versions of Meattwine No. 530 do not contain metal and do not dissolve the metal detector.

Use of sauces, sheets and marinades

On our part, no case is known where the twine associated with sauces, sheets and marinades caused health problems during packaging, cooking and consumption.

Traceability

Bächi-Cord AG guarantees traceability in its products.

Product labelling / transfer of risk

Commercial intermediaries or resellers inform their customers about the contact time conditions and the intended use listed here. Since we do not know the end customers and their respective conditions of use, the intermediary is obliged to ascertain the legal provisions regarding labelling and migration behaviour in the country of marketing. If necessary, he must use suitable methods to check whether the products comply with the requirements in the country of destination.

Remarks: Bächi-Cord AG is certified according to the FSSC 22000 / ISO 22000. The FSSC 22000-Standard operates effective hygiene and technical management systems for food packaging.

Oberneunforn, 31/03/2022

Signature:



Wolfram Auersch
quality manager

This declaration is valid two years after date of release and replaces those issued earlier.

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Bächi-Cord AG
Bindfadenfabrik
CH-8526 Oberneunforn TG
Telefon: +41 (0)52 744 10 10
Fax: +41 (0)52 744 10 11
Internet: www.baechi-cord.ch
E-Mail: info@baechi-cord.ch



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