

# Declaration of Compliance

## For plastic food contact articles – PP Chalk



Last updated: 2025-06-12

Valid from: 2026-05-21

### 1. Issued / Manufactured / Imported by

Plus Pack Group  
Odense (DK) / Genk (BE)

### 2. Identification of the product

#### 2.1. Combination of materials (outside to inside)

Polypropylene (PP) single layer with min. 51% Chalk

#### 2.2. Product reference(s)

Item number	Product Group	Item Name	Customer reference
0155134703	Smartview™	PPCHALK.OVAL.960ML.BLACK.3CM P	-

### 3. Compliance with food contact legislation

This item supplied by Plus Pack is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions :

- Framework Regulation (EC) 1935/2004. In particular, it is manufactured under good manufacturing practices from materials which are declared suitable for food contact use, and is therefore considered to comply with the general safety requirements (art. 3). We also comply with art. 11(5) ; the provisions on labelling (art. 15) and traceability (art. 17)
- Our good manufacturing practices meet the requirements of Regulation (EC) 2023/2006 with possible amendments

The item also comply to the below stated legislations :

- Regulation (EC) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs and its latest amendments.
- Regulation (EC) 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food with possible amendments
- Regulation (EC) 1169/2011 concerning absence of the listed allergens in Appendix II
- All pigments used are on the French positive list and fulfill BfR chapter IX, points 1 and 2
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers. Migration tests have therefor been carried out.

### 4. Overall Migration

Verification of compliance of this product with overall migration limits, tested under conditions as defined in (EC) 10/2011, Annex V, part 3.3.2 (repeated use articles and materials)

Test conditions from a higher OM level are excepted.

Simulant	Test condition	Result (mg/dm <sup>2</sup> )
10 % ethanol (simulant A)	2h at 100°C	< 0,5
3 % acetic acid (simulant B)	2h at 100°C	< 0,5
Olive oil (simulant D2)	2h at 100°C	< 2,0

## 5. Substances with limits and restrictions

According to (EC) 10/2011 art 17(1) and art. 17(2)(a and b) the compliance of this (these) item(s) has (have) been assessed with a surface to volume ratio of 9,5 dm<sup>2</sup>/kg.

Verification of compliance of this product with the specific migration limits, tested under conditions as defined in (EC) 10/2011, Annex V, part 2.1.6 (repeated use articles and materials).

All specific migration limits are met.

FCM	CAS no.	Substance	SML (mg/Kg)
771	151841-65-5	aluminium hydroxybis (2,2'-methylenebis (4,6-di-tert-butylphenyl) phosphate)	5
779	182121-12-6	9,9-bis(methoxymethyl) fluorene	< 0,05
-	-	specific migration - sum of primary aromatic amines	< 0,01
-	-	Screening for NIAS	pass
-	-	Specific migration of elements – Annex II	Compliant

The item does not contain Primary Aromatic Amines according to Annex II of (EC) 10/2011.

## 6. Dual use additives

As required by Regulation (EC) 10/2011 the following table identifies substances used subject to a restriction in food through an authorization as food additive that might be present.

Food additive	Substance
-	-

## 7. Conditions of use

### 7.1. Regarding type or types of food

#### Intended for

Aqueous foods	Yes
Acidic foods	Yes
Alcoholic foods	Yes
Fatty foods	Yes
Dry foods	Yes

### 7.2. Regarding time and temperature of treatment and storage of food

High temperature applications up to max 121°C .

Any long term storage at room temperature or below, including when packaged under hot-fill conditions and/or heating up to a temperature T where  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for a maximum of  $t = 120/2^{((T-70)/10)}$  minutes or up to 1 hour at temperature T where  $70^{\circ}\text{C} \leq T \leq 121^{\circ}\text{C}$

### 7.3. Any other limitations of use

Use in conventional oven	NO
Use in microwave	Yes
Use for BBQ / Grill	NO
Freezing	YES
Storage after filling	-40°C to + 40°C

## 8. Absence / presence of chemical substances

Based on the information available to us, the following substances are not intentionally used in the raw materials nor added during manufacturing. Therefore our product is not expected to contain :

- Bisphenol A
- PAA
- phthalates
- MOSH/MOAH

## 9. Inventory Storage

Between 5 – 25°C and at maximum 70% RH.

## 10. International material recycling symbol



### Disclaimer

The information included in this document is based on the present state of our knowledge and is valid from the stated issue date until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in this Product, we cannot guarantee that the status of this document will remain unchanged. It will be renewed in all cases where the previous conformity is no longer ensured.

The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end of shelf lifetime by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end-product. Re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be evaluated by the packer/producer.

Approved by the Quality Department.

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