

# Declaration of Compliance

## For aluminium food contact articles – Aluminium – Inside plain/Outside plain



Last updated: 2025-09-10  
Valid from: 2026-05-21

### Issued / Manufactured / Imported by

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

### Identification of the product

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

Lubricant - aluminum foil - lubricant

#### Product reference(s)

| Item number | Product Group | Item Name             | Customer reference |
|-------------|---------------|-----------------------|--------------------|
| 0658619902  | Platters      | ALU.OVAL.805ML.BUTLER | -                  |

### Product Specifications

|   |   |
|---|---|
| Filling temperature   | Max. 350 °C / 662 °F                                      |
| Treatment time  | Up to 2 hours   |
| Storage temperature after filling   | -40 to +40 °C / -40 to +104 °F                            |
| Restrictions  | Avoid direct contact with strongly acidic & salty food(1) |
| Inventory storage   | Max. 70% RH 5-25 °C / 41-77 °F                            |
| Dual use additives that might be present  | None  |
| Bisphenols or bisphenol derivatives used in the manufacture of the food contact article | None  |

(1) Following limit values are agreed in the industry:

- strongly acidic food is defined by pH level below 4.5
- salted food has a salt content higher than 3,5%

A packaging test must always be carried out by the food manufacturer to determine the exact shelf life and functionality.

### Intended for

|                   |     |
|-------------------|-----|
| Aqueous foods     | Yes |
| Acidic foods      | No  |
| Alcoholic foods   | Yes |
| Fatty foods       | Yes |
| Dry foods         | Yes |
| Conventional oven | Yes |
| Microwave oven    | Yes |
| Barbecue/grill    | Yes |
| Freezer           | Yes |

### Overall migration test (conditions according EU 10/2011)

- 4h at 100°C / 212°F in water
- 2h at 175°C / 347°F in olive oil

## Legislation

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

- Framework Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food of 27 October 2004, as amended on the above-mentioned date of last update, in particular articles 3, 15 and 17.
- Commission Regulation (EU) 2024/3190 of 19 December 2024 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonised classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) 10/2011 and repealing Regulation (EU) 2018/213.
- Koninklijk besluit van 17 februari 2021 betreffende materialen en voorwerpen van metaal en legering die bestemd zijn om in aanraking te worden gebracht met voedingsmiddelen
- EN 602 Aluminium and aluminium alloys – Wrought products – Chemical composition of semi-finished products used for the fabrication of articles for use in contact with food
- Arrêté du 27 août 1987 relatif aux matériaux et objets en aluminium ou en alliages d'aluminium au contact des denrées, produits et boissons alimentaires
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- Directive 94/62/EC on packaging and packaging waste (heavy metals) with possible amendments.
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.
- FDA 21 CFR §178.3910(6) on surface lubricants used in the manufacture of metallic articles.
- Resolution CMRes (2020)9 (non legally binding Resolution) Metal and alloys used in food contact materials (based on analysis and/or evaluation from our raw material supplier)

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 therefore been carried out.

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.

## International material recycling symbol



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.

Approved by the Quality Department.

This document has been created electronically and is valid without signature.