

Proceseigenaar	Kees Verkerk
Eigenaar	Harmen Bremer
Nummer	
Versie	26 (Actueel)
Opgesteld door	Harmen Bremer
Vervaldatum	8 jun. 2025

Food contact compliance statement Freshcling-film

We, ITS bv, hereby declare that the product we deliver to **Antalis** referenced

- **698981 FILM PVC 60CMX300M**
- **698969 FILM PVC 45CMX300M**
- **698951 FILM PVC 30CMX300M**

is produced under Quality and Hygiene certified Management System:

- Quality: **ISO 9001** by LRQA
- Hygiene: **BRC Packaging** Hygiene Standards including HACCP by LRQA
- Environment: **ISO 14001** by LRQA

1. We confirm that this product fulfills the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European and Dutch legislation :

- Framework Regulation (EC) N°1935/2004
- G.M.P Regulation (EC) N°2023/2006
- Regulation (EU) N°10/2011 (up to and including the amendment 2020/1245) • Dutch Regulation Verpakkingen- en Gebruiksartikelen (Warenwet) • Reach EC1907-2006 and amendments.
- DM 21/03/73 incl. updates DPR 777/82 and Reg. UE 1895/2005

1a. This film does not contain no SVHC substances neither in article nor in packing materials

2. Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and amendment

3. NIAS: Potential Non intentional Added Substances are under ongoing risk assessment using recognized method.

4. Substance(s) with Specific Migration Limit :

The above film could contain an additive or a monomer that has specific migration limit restriction. In referring to the food contact certificates provided by our suppliers, we are confident that the total additives level in this film is below the limit (we check that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	PM Ref.	Specific Migration Limit(s) (ppm):
Acetic acid, vinyl ester	10120	12
Adipic acid, bis(2-ethylhexyl) ester	31920	18
ESBO, epoxidised soybean oil	88640	60
Formaldehyde-1-naphthol, copolymer	54930	0.05
Polyesters of 1,2-propanediol and/or 1,3- and/or 1,4-butanediol and/or polypropyleneglycol with adipic acid, also end-capped with acetic acid or fatty acids C12-C18 or n-octanol and/or n-decanol	76866	30
Terephthalic acid, bis(2-ethylhexyl) ester	92200	60
VCM, vinyl chloride monomer	26050	0.01
Zn	/	5

5. The overall migration and specific migration limits, after a factor 2, have been checked on the finished articles representing the worst case reference of the family range of products (higher thickness) according to regulation (EU) N° 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 40°C
- Food simulant: Ethanol 10% (A), Acetic acid 3% (B) and Vegetable oil (D2) A
- Surface/Volume ratio of 6 (expressed in dm²/kg or dm²/L)

6. Therefore this film is complying with the following application :

- Any long term storage at room temperature or below:

Proceseigenaar	Kees Verkerk
Eigenaar	Harmen Bremer
Nummer	
Versie	26 (Actueel)
Opgesteld door	Harmen Bremer
Vervaldatum	8 jun. 2025

- Including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes.

7. Dual use additives

To the best of our knowledge based on supplier's declaration and /or confidentiality requirements, this product contains:

Dual used Additive	PM Ref.	E number	Conc. Maxi (ppm)
Acetylated mono- and diglycerides of fatty acids	30401	E472a	80000
Sodium hydrogen carbonate	42500	E500	100

8. We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004 via the number on the box/number on core in conjunction with the date of production.

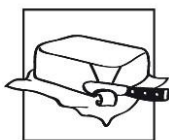
9. We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)

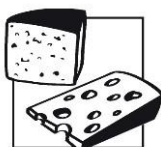
9a. We declare that we do not use the following substance(s) as raw materials or processing aids for the production of our films)

- Nano materials

10. The above film is suitable for wrapping foodstuffs as examples described below:



Margarine and butter



Cheese



Meat



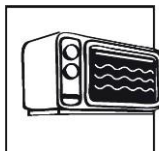
Fish product



Sandwich



Fruit, vegetable and frozen



Micro-wave oven
defrosting and reheating.
Avoid direct contact with food.
Migration tests carried out in distilled water at 100°C for 1 hour.

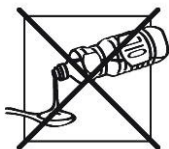


Freezer (subject to individual trials)

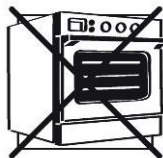
For

 <div style="text-align: center;"> Documentatie DOC Freshcling </div>	Proceseigenaar	Kees Verkerk
	Eigenaar	Harmen Bremer
	Nummer	
	Versie	26 (Actueel)
	Opgesteld door	Harmen Bremer
	Vervaldatum	8 jun. 2025

This film is **not** suitable for:



*Pure fat and oil, food
preserved in an oily medium*



Traditional oven, infrared oven and multipurpose oven

11. Labeling

Rules on labeling:

This product is labeled "for food contact".

or

This product bears the glass-fork symbol as illustrated below:



11. Warehouse rules:

*Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered
in extreme storage conditions.*

The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the film is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

12. The present declaration is valid 3 years after the date of its issue provided no new regulation comes in force and no modification of the product likely to modify the specifications is made during that period.

Apeldoorn, 04-01-2024




ITS
Nagelpoelweg 58
7333 NZ Apeldoorn
The Netherlands

Harmen Bremer
SHEQ Manager