

DECLARATION OF COMPLIANCE

We certify that the following products:	RAVIPACK, RAVIPACK PROTEIN, MAXIPACK E MINIPACK
Made of:	PP (polypropylene), masterbatch (if coloured). Silicon (optional)
Recommended storage conditions:	Store in a dry place at temperatures above 0 °C

I. Compliance

Comply/ies with the European regulations applicable to them, in their version in force to date (including subsequent amendments to these regulations, as the case may be):

- With regard to suitability for food contact, and in particular meet the relevant requirements laid down in:
 - Article 3, Article 11 (5) and Articles 15 and 17 of **Regulation (EC) N° 1935/2004** of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and the specific measures referred to in that Regulation and its amendments;
 - Commission **Regulation (EC) N° 1895/2005** on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food;
 - Commission **Regulation (EC) N° 2023/2006** of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments;
 - Commission **Regulation (EU) N° 10/2011** of 14 January 2011 on plastic materials and articles intended to come into contact with food and its amendments [Reg.1245/2020, Reg 1442/2023; Reg.1627/2023; Reg. 3190/2024 bisphenol A (BPA), bisphenol family and Reg.351/2025 (with related transition times)];
 - **DM 21/03/1973** Hygienic regulation for packaging, containers, utensils, intended to come into contact with food and its amendments;
 - **DPR 777/82** on materials and articles intended to come into contact with food and its amendments;
 - **Regulation (UE) n 40/2025** (PPWR - Packaging and Packaging Waste Regulation – with related transition times).
- It also meets the following standard (s)[currently under review with the transition to PPWR]:
 - EN 13430 : recovery by material recycling ☒
 - EN 13431 : energy recovery ☒
 - EN 13432 : recovery through composting and biodegradation ☐

We declare that:

The product referenced above, intended for a single use, is capable, under normal and foreseeable conditions of use:

- **In contact with all type of food** ☒
- Or only :
 - On dry contact ☐
 - On wet contact / aqueous product ☐

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|--|-------------------------------------|
| On contact with fat | ☐ |
| Correction factor: _____ | |
| On acidic contact | ☐ |
| On alcoholic contact | ☐ |
| - Restriction of use: NO sterilization, for hot filling (see below*) | ☒ |
| - Restriction of use in microwave and conventional ovens | ☒ |

[1. Contact times with hot foods must comply with the conditions indicated below. Suitable for heating foods, not cooking them, provided that such conditions of use do not deform the tray. Technological suitability is the responsibility of the user.

2. as regards possible use in the "freezing " field, PP (Polypropylene) does not create problems with contact with food and is therefore suitable for these operating temperatures but may present fragility problems]

II. Information relative to migration test

The time and temperature of contact with foodstuffs correspond to the following migration test conditions:

Method	Contact time and temperature for testing	Food contact conditions	Simulant
OM2	10 days at 40°C	Any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes*	A (ethanol 10%)
OM2	10 days at 40°C	Any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes*	B (acetic acid 3%)
OM2	10 days at 40°C	Any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes*	D2 (vegetable oil)

OM2 test also cover the contact conditions for tests OM1 and OM3 described in Chapter 3 of Annex 5 to Regulation (EU) N° 10/2011.

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III. Information on Substances Subject to Restrictions and / or Additives Dual Use

On the basis of declarations of compliance of our suppliers and depending on the production batches, the products referenced above contain or may contain:

- The following substances subject to restrictions in compliance with their Specific Migration Limit (SML):

Compounds with SML	REF N°	CAS N°	SML (mg/kg)	Results
3-(3,5- di-tert-butyl-4-hydroxyphenyl)	68320	2082-79-3	< 6 mg/Kg	Pass
9,9-bis-(methoxymethyl) fluorine	39815	182121-12-6	< 0,05 mg/Kg	Pass
2,2-methylene-bis(4,6-di-tert-butylphenyl) sodium phosphate	66360	85209-91-2	< 5 mg/Kg	Pass
2,2-methylene-bis(4,6-di-tert-butylphenyl) lithium phosphate	66350	85209-93-4	< 5 mg/Kg	Pass
N,N-bis ((2-hydroxyethyl)alkyl (C8-C18) amine + N,N-bis ((2-hydroxyethyl)alkyl (C8-C18) amine hydrochlorides	39090 39120	/	<1,2 mg/Kg	Pass
Glycerides, castor-oil mono, hydrogenated, acetates	55910	736150-63-3	< 60 mg/kg	Pass
4-terz-butylphenol	14020	98-54-4	< 0,05 mg/Kg	Pass - < LoQ
2,6-di tert-butyl-4-ethylphenol	46720	4130-42-1	< 4,8 mg/Kg	Pass

- The following dual-purpose additives:

Substance	Code
Mono- and diglycerides of fatty acids	E471
Sodium salts of fatty acids	E470a
Magnesium salt of fatty acids	E470b
Fatty acids	E 570
Polyglycerol esters of fatty acids - glycerol	E475 - E422
Talc	E 553b
Silicon dioxide	E551

IV. Information on Surface to Volume ratio:

Due to the variety (shape, weight, ...) of the food, it is impracticable to estimate the relationship between the surface area of such materials or articles and the quantity of food in contact therewith.

The Surface in contact with food to Volume ratio used to check the compliance of material is 6 dm² per kg of food.

This declaration is based on the information declared by our suppliers and tests if necessary.

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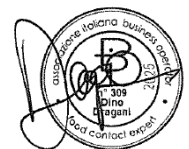
However, the guarantee can not extend to:

- any subsequent changes in the composition of the product covered by this declaration, by addition of any substance whatsoever;
- any storage, handling and / or use of the products under conditions which do not respect the specific characteristics of the material, as provided for by usages or professional codes, and in particular any use which may lead to a denatured material; and / or inadequate use of materials;
- verification of the reciprocal compatibility of the material and the packaged foodstuffs, which is the sole responsibility of the user who carries out, the packaging of foodstuffs with regard to its industrial process and the composition of these foodstuffs, and in particular of the non-modification of the organoleptic characteristics of the packaged foodstuffs

The use at the industrial or commercial level of the products covered by this declaration is subject to verification by the user of the packaging of their conformity with the standards in force as well as their technical compliance with their intended use.

This declaration takes effect from the date shown below for a maximum period of two years. It supersedes any previous declaration relating to relevant products. It shall be modified when substantial changes in the manufacturing of the product occur which affect essential conditions required by compliance, or when the above regulatory references are changed.

Massa Lombarda, 19 January 2026

A circular stamp from the Italian Chamber of Commerce (C.C.I.A.A.). The outer ring contains the text 'C.C.I.A.A. di Massa Lombarda'. The inner circle contains the text 'Dino Dragani' and 'HSE & QC Manager'. There is a signature over the stamp.

Dino Dragani
HSE & QC Manager