



# NORMPACK - CERTIFICATE

Registration No:

172 11 100 2302 30

Valid until:

2016-11-06

**We declare that our material/article is manufactured in accordance with the Normpack Norm**

Trade name (and type):

Papercups for hot&amp;cold drinks (Vendingcups 4-8 oz, Coldrink cups 6-32 oz, Singlewall cups 4-22 oz, Doublewall cups 4-22 oz, Deliboxes, Paperlids to Alum.cont etc) Icecream cups 3-16 oz, Noodleboxes 8-32 oz, Paper salad/soup bowls 8-32 oz, Jackets/sleeves 8-22 oz

All layers in the material (start with food contact layer):

Cartonboard, not recycled, with 1 or 2 side PE-coating

Suitable for food type(s)						Contact time in foreseeable use															
01.Drinks		02.Cereals, cereal products, pastry,		03.Chocolate, sugar and products thereof,		Multilayers		Foods													
01.01	01.03	02.01	02.04	03.01	03.03	Time		<15	<2h												
01.02		02.02	02.05	03.02		Temp. ° C		< 100°	< 70°												
		02.03	02.06			DRF: No		Overall Migration					Specific Migration								
04.Fruit, vegetables and products thereof		05.Fats and oils		06.Animal products and egg		Simulants:		A	B	C	D1	D2	A	B	C	D1	D2	E			
		05.01		06.01	06.04	Time		x	1 h	x		1 h									
04.02	04.05	05.02		06.02B	06.05	Temp. ° C		x	100	x		100									
04.03				06.03	06.05***	Time															
07.Milk products		08.Miscellaneous products				Temp. ° C															
07.01	07.03	08.01	08.05	08.09	08.13	Results mg/kg		<60	Method	Measurement	mg/kg		Method								
07.02	07.04	08.02	08.06	08.10	08.14	Functional barrier		No	E.no	No	PAA		Metals								
		08.03	08.07	08.11	08.15	Material/ product		Migration test on the construction				Area,dm <sup>2</sup>	Vol,dm <sup>3</sup>								
		08.04	08.08	08.12																	
The Simulants consists of: A:10% EtOH, B:3% HAc						Simulants		Water	Heptan			Saliva	Method								
C:20% EtOH, D1:50% EtOH, D2:Oil, E:MPPO						Time		2 h		2 h			Results	Contact:							
x=Screening, *Food type 01.04, D2= 95% EtOH						Temp. ° C		90		90											
**Whole eggs						Material/ product		Extraction on other materials				<input checked="" type="checkbox"/> Dry food									

CAS-no or PM/ref-no

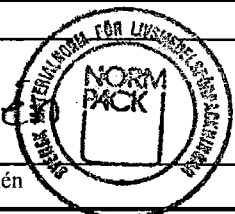
Restrictions and specifications

Other information

Has the company implemented a system for?		The certificate is valid provided that the demands of §3 of the Normpack-Norm are fulfilled	
Traceability, Art. 17, L 1935/2004	Yes		
GMP, L 2023/2006	Yes	Declaration Of Compliance (DoC) ?	Yes

If our product is further processed, the manufacturer/processor of the finished product is responsible that the migration demands are met. We also declare that should we on any occasion change the composition of our products in a way that would interfere with the declaration, we will inform your company

Company	Zip Trading AB	The certificate documentation is audited by the Normpack secretariat
Web address (URL)	ziptrading.biz	
Date:	2014-11-04	Date: 2014-11-06
Signature of product/production responsible:		Normpack stamp and signature 
Clarification of signature: Lin Cao		Clarification of signature: Kristina Salmén



2014-02-03



## SWEDISH MATERIAL NORM (The Normpack Norm) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

5th update, 2014.

§1 Materials and articles in contact with foodstuffs shall meet the demands laid down in the Swedish Food Act (SFS 2006:804) and Regulation (EC)178/2002, the Food Decree (SFS 2006:813), Directive 2232/96/EC and Regulation (EC)1935/2004/EC, the Ordinances on Materials and Articles Intended to come into Contact with Foodstuffs (LIVS FS 2011:7), on Nutritional Supplements (LIVSFS 2003:9), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

EC-regulations 178/2002 (the Food Law), 1935/2004 (the Frame law), 2005/31 (Ceramics), 2023/2006 (GMP), 2007/42, (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic 2nd update), L 202/2014 (Plastic 3.th), L 1985/2005(Epoxi), L 1183/2012, L 93/11(N-nitrosamine).

§2 For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:

\* The Dutch Packaging and Food-Utensils Regulation (Warenwet ) Holland

\* Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Tyskland.

\* Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§3 To prevent incorrect usage of materials and articles in contact with foodstuffs, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

§4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 with subsequent amendments according to presented time plan:

1. Measurements using standardised methods Or Measurements using fully validated or recommended methods
2. Mathematical calculations if 1 is missing

§5 The period of validity of the Normpack-certificate is shown on the certificate. It is subject to the composition of the product or applicable legislation and regulations not being changed during the period of validity and provided that the company is a member of Normpack.

<http://www.normpack.se>

<http://www.slv.se>

<http://bfr.zadi.de/kse/faces/DBEmpfehlung.jsp?lang=en>

Contact: [Kristina.salmen@inventia.com](mailto:Kristina.salmen@inventia.com)

[http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec\\_dirs\\_en.htm](http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec_dirs_en.htm)

<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/cfrsearch.cfm>

<https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

### 1 Drinks

01.01 Non-alc or alc beverages of an alcoholic str < 6% vol  
A. Clear beverages, B Opaque

01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.

01.03 Alcoholic beverages of an alcoholic strength of 6-20% vol.

01.04 Other: undenaturated ethylalcohol

### 2 Cereals, cereal products, pastry, cakes and other bakers' wares

02.01 Starches

02.02 Cereals, unprocessed, puffed, in flakes

02.03 Fine and coarse flour of cereals

02.04 Dry and fresh pasta

02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other

02.06 Pastry, cakes, etc, fresh: /A. With fatty subst. on surface /B. Other

### 3 Chocolate, sugar and products thereof, confectionery products

03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.

03.02 Confectionery products: /A. In solid form /I. With fatty subst. on surface

/II. Other //B. In paste form: /I. With fatty subst. on surface /II. Moist

03.03 Sugar and sugar products /A. In solid form/ B. Molasses, syrup, honey

### 4 Fruit, vegetables and products thereof

04.01 Whole fruits, fresh or chilled, unpeeled

04.02 Processed fruit: /A. Dried or dehydrated //B. in the form of purée, preserves, paste, in its own juice //C. preserved in a liquid medium I oily II a

04.03 Nuts /A. Shelled, dried, flaked /B. Shelled, roasted /C. In paste/cream

04.04 Whole vegetables, fresh or chilled, unpeeled

04.05 Processed vegetables: /A. Dried or dehydrated /B. Fresh

/C. in the form of purée, paste, in own juice

### 5 Fats and oils

05.01 Animal and vegetable fats and oils, whether natural or treated

05.02 Margarine, butter and fats and oils made from water emulsions in oil

### 6 Animal products and egg

06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. In oily II. waterbased

06.02 Crustaceans and molluscs /A. Fresh with shells /B. Shelled

06.03 Meat of all zoological species /A. Fresh, chilled, B. Processed. C. Marinated

06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m

06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen  
/B. Liquid and cooked

### 7 Milk products

07.01 Milk /A. Milk and milk based beverages /B. Milk powder

07.02 Fermented milk such as yoghurt, buttermilk and the like

07.03 Cream and sour cream

07.04 Cheese: /A. Whole, with inedible rind /B. without rind or with edible rind /C. Processed /D. Preserved: I. In an oily m: II. In an aqueous m

### 8 Miscellaneous products

08.01 Vinegar

08.02 Fried or roasted foods: /A. Fried potatoes /B. Of animal origin

08.03 Preparations for soups, homogen. composite foods, preparations,  
/A. In powder form or dried: I. Of a fatty character: II. Other /B. In other forms I. Of a fatty character: II. Other

08.04 Sauces: /A. Aqueous /B. Of a fatty character

08.05 Mustard (except mustard in powder form under 08.14)

08.06 Sandwiches, toasts, pizza etc /A. With a fatty surface /B. Other

08.07 Icecream

08.08 Dried food /A. With a fatty surface /B. Other

08.09 Frozen or deep-frozen foods

08.10 Concentrated extracts of an alcoholic strength  $\geq$  6 % vol.

08.11 Cocoa /A. Cocoa powder /B. Cocoa paste

08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc

08.13 Aromatic herbs and other herbs

08.14 Spices and seasonings in the natural state

08.15 Spices and seasonings in an oily medium, e.g. pesto and curry paste