

Declaration of Compliance

For plastic food contact articles - OPS



Plus Pack item no.	Description	Intended for:							
0155202002	LID.OPS.OVAL.DOME.CLEAR	Aqueous foods	Yes						
0155002002	LID.OPS.OVAL.DOME.CLEAR.2CMP								
0155102002	LID.OPS.OVAL.DOME.CLEAR.3CMP								
0156002002	LID.OPS.OVAL.DOME.CLEAR								
1550102001	LID.OPS.RECT.DOME.CLEAR.2CMP								
1550302000	LID.OPS.RECT.DOME.CLEAR								
1550002000	LID.OPS.RECT.DOME.CLEAR								
6210460000	LID.OPS.RECT.FLAT.CL								
Customer Reference	-	Acidic foods	Yes						
Appearance	-	Alcoholic foods	Yes						
Filling/Treatment		Fatty foods	Yes						
Temperature	Max. 70 °C	Dry foods	Yes						
Time	Up to 2 hours	Use in conventional oven	No						
Storage after filling		Use in microwave	No						
Temperature	0 to +40 °C	Freezing	No						
Combination of materials: (outside to inside)	Mono layer structure - Oriented Polystyrene								
Substances restricted by specific migration limits (SML):	<table border="1"> <thead> <tr> <th>CAS no.</th> <th>Substance</th> <th>SML (mg/Kg)</th> </tr> </thead> <tbody> <tr> <td>106-99-0</td> <td>Butadien</td> <td>1,0</td> </tr> </tbody> </table>			CAS no.	Substance	SML (mg/Kg)	106-99-0	Butadien	1,0
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106-99-0	Butadien	1,0							
Ratio (migration testing):	6 dm ² /Kg								
Other restrictions:	-								
Inventory storage	Max. 70 % RH	5-25 °C							

This item supplied by Plus Pack Group 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 on materials and articles intended to come into contact with food with possible amendments.
- Framework 2011/10/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments.
- 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.

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- o Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- o Commission 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.
- o Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.

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. See Normpack certificates on www.pluspack.dk

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 shelf life time by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end product. Potential re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be tested/documentated by the packer/producer.

Migration tests:

The migration test conditions are as follows (EU Regulation 2011/10). Test conditions from a higher OM level are accepted.

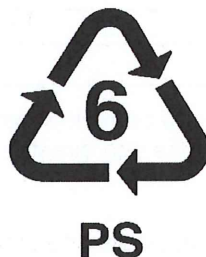
- 10 days at 40 °C (OM2) in 10 % ethanol (Simulant A)
- 10 days at 40 °C (OM2) in 3 % acetic acid (Simulant B)
- 10 days at 40 °C (OM2) in Olive oil (Simulant D2)

All specific migration limits are met.

Dual use additives that might be present	None
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Content of BPA	No
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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.

Genk, 2020-02-07


Quality Coordinator