

Declaration of Compliance For plastic food contact articles – OPS



Last updated: 2020-09-07

Valid from: 2022-11-07

Issued / Manufactured / Imported by

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

Identification of the product

Combination of materials (outside to inside)

Mono layer structure - Oriented Polystyrene

Product reference(s)

| Item number | Product Group | Item Name | Customer reference |
|-------------|---------------|-------------------------|--------------------|
| 0155102002 | SmartView™ | LID.OPS.OVAL.CLEAR.3CMP | - |

Product Specifications

| | |
|--|---------------------|
| Filling Temperature | Max. 70 °C |
| Treatment Time | Up to 2 hours |
| Storage temperature after filling | 0 to +40 °C |
| Other restrictions | - |
| Inventory storage | Max. 70% RH 5-25 °C |
| Dual use additives that might be present | None |
| Content of BPA | No |

Intended for

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

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 migration limits are met.

Substances restricted by specific migration limits (SML)

| CAS no. | Substance | SML (mg/Kg) |
|---------------------------|----------------------|-----------------------|
| 557-05-1 | Zinc Stearate | 5,0 |
| 106-99-0 | 1-3 Butadien | 1,0 |
| 123968-25-2 | Acrylic Acid | 5,0 |
| 63148-62-9 (*) | Ploydimethylsiloxane | No SML |
| FCM 799 (*) | Polyethyleneglycol | 1,8 |
| Ratio (migration testing) | | 6 dm ² /Kg |

(*) only for Antifog types

Legislation

This item supplied by Plus Pack A/S 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.
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- 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.
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.
- COE ResAP (2004)1 for coatings
- COE ResAP (2004)5 for silicone

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



PS

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.

Odense,

Quality Coordinator