

NORMPACK-CERTIFICATE

194 11 200 4514 34 Valid until: 2020-11-16 Registration No:

Trade name (type and/or art.no):

Rio Clingfilm, Rio perforated film, Rio Ostfilm, Rio Cheesewrap

Type of material:

No poleolefins

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

Р

Suitable for food type(s)

	01. Drinks		02. Cereals, cereal products and products thereof		03. Chocolate, sugar and products thereof		04. Fruit, vegetables and products thereof		0 Fats a	5. nd oils		6. products egg	-	7. roducts		Miscell	08. aneous pr	oducts	
					03.01	03.03B	04.01A	04.04			06.01A	06.04A			08.01	08.04B			
)				02.05A	03.02A.IB	L		04.05D.I	05.02		06.02A			07.04B	08.02	08.05	08.08A	08.11B	
2				02.06A							06.03	06.05**			08.03A.I	08.06A			

Contact time in foreseeable use

>24h Time Temp. ° C < 70° < 40°

Includes Food Additives (E-no)

If YES, what numbers?

CAS-no or PM/ref-no for the substances which are subject to restriction in food

Overall Migration

Pm Ref 76866, 31920

Other information as restrictions and specifications

Not in contact with foods without reduction factor 2 or higher

10 d

40

Tests/Calculations

The Food simulants are: A:10% Ethanol, B:3% Acetic acid, C:20% Ethanol, D1:50% Ethanol, D2:Veg.oil < 1% unsaponifiable matter, E:MPPO x=Screening, *Food type 01.04, D2= 95% EtOH, **Whole eggs

Time

Temp.

Time Temp

COMPLETED

FRF.	2				
FRF(E):	No				
Food simulants:					

Functional barrier	No

Food simulants:
Time
Temp. ° C
Time
Temp ° C

esults mg/kg	<60	Method	Measurement
ligration test		Migration test on the o	onstruction

10 d

40

Time						
Temp. ° C						
Results mg/kg	<(60	Met	hod	Measu	rement
DΛΛ	N	lo.	Mo	tolo	N	lo.

Specific Migration D1

Vol.dm³

10 d

REQUIREMENTS PRODUCTION

The certificate owner ensures that the production fulfils the requirements of:

-Art 17, L 1935/2004 Traceability

Declaration of Compliance DoC

At request

L 2023/2006 about Good Manufacturing Practice

Framework regulation 1935/2004, Plastic 10/2011

10 d

The above material/article is in compliance with the requirements of the regulations specified in the Normpack Norm (see back page)

Certificate owner ensures that:

- there is a clear traceability of the materials/articles covered by this certificate
- no changes is made of the materials/articles which could affect this certificate (§5 Normpack Norm)

that interacting requirements of the Normpack Norm are fulfilled (§3 Normpack Norm)

SIGNATURE	Certificate owner						
ATI	Company	FB FOLIA S.A.; Smoleń 26; 73-200 Choszczno					
S S	Web address (URL)	http://www.rio-group.biz					
S	Date:	2018-11-16					
	Signature of product responsible:						
	Clarification of	Alle Bergsma					
	signature:						

Normpack's secretariat ensures that:

- the above material /product at the time of execution of the certificate is consistent with the requirements in the Normpack Norm - (see back page of the certificate) and that

a complete documentation does exist

Examined by Normpack's secretariat			
Date	2018-11-16		
Stamp and signature	Um Suy		
Clarification of			
signature:	Hans Steijer		

Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line

Note that if the material / the articles is subject to subsequent processing, then the certificate is not valid ant it is incumbent on the processor to be responsible that legal requirements are met.



SWEDISH MATERIAL NORM (THE NORMPACK NORM) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

11th update, 2018.

§ 1. Materials and articles in contact with food shall meet the demands of the Swedish Ordinaces SFS 2006:804, SFS 2006:813s and the European Regulations (EC) 178/2002, (EC) 1935/2004, (EC) 2023/2006, (EC) 1333/2008 and (EC) 1334/2008 also the regulation from Swedish National Food Agency on Materials and Articles Intended to come into Contact with Foods (LIVSFS 2011:7), on Nutritional Supplements (LIVSFS 2003:9). With any subsequent reprints and amendments.

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

2005/31 (Ceramics), 2007/42 (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging),

- L 10/2011 (Plastic) up to and including L 2018/213 (Plastic), L 1895/2005 (Epoxi), L 1183/2012, L 93/11(N-nitrosamine), L2018/213 (bisphenol A).
- § 2. For materials not covered in detail in Swedish or European harmonised food legislation one of the following regulations shall be
- * The Dutch Packaging and Food-Utensils Regulation (Warenwet) Holland
- * Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Germany.
- * 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 food, 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):

- a) Measurements using fully validated or recommended methods
- b) Mathematical calculations by FACET if a) is missing. See URL below

http://expofacts.jrc.ec.europa.eu/facet/login.php

www.innventia.com/Normpack www.slv.se

Contact: kristina.salmen@ri.se

Fats and oils

oil

05.01

05.02

www.bfr.zadi.de

hans.steijer@ri.se

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 >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 substi
03.02	Confectionery products://A.In solid form /I.With fatty subst. on surf
	/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. /A. Unpeeled or uncut
	/B. Peeled or cut
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 04.03 Nuts /A.Shelled, dried, flaked /B.Shelled, roasted /C.In paste/cream 04.04 Whole vegetables, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut 04.05 Processed vegetables: /A. Dried or dehydrated /B. (Not in use) /C. in the form of purée, paste, in own juice

Animal and vegetable fats and oils, whether natural or treated

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

https://ec.europa.eu/food/safety/chemical_safety/food_contact_materials_en www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html

Animal products and egg 6

- 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

Milk products

- 07.01 Milk /A.Milk and milk based beverages /B.Milk powder
- 07.02 Fermented milk such as voghurt, 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

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.Agueous /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 >= 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