




This document is a **Declaration of Compliance** for the product named below, within the meaning of Article 16(1) of Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food.

DECLARATION OF COMPLIANCE	
<b>Business Operator:</b>	Colpac Ltd. Enterprise Way, Maulden Rd, Flitwick, Beds, MK45 5BW
<b>Product Type:</b>	Kraft 400
<b>Product Code:</b>	01FCB3KR
<b>Material:</b>	Kraft
Declaration of Compliance with	
<p>The declaration is based on an assessment of information from our suppliers of corrugated paper grades as well as ancillary material such as inks and glues. We state that the above product complies with:</p> <ul style="list-style-type: none"> <li>• Regulation (EC) No. 1935/2004 on materials and articles to come into contact with food (and amendments to date)</li> <li>• Packaging and Packaging Waste Directive 94/62/ EC</li> <li>• The requirements of Regulation 2023/2006/EC (GMP)</li> </ul> <p>Colpac is accredited under the BRC Global standard for Packaging and Packaging Materials and is also ISO 9001 accredited.</p>	
Non Plastic Components	
<p>To the best of our knowledge, based on supplier's declarations, the components consisting of;</p> <p><b>Indirect food contact</b></p> <ul style="list-style-type: none"> <li>- Water Based Adhesive – Additional Information can be provided on request and comply with the above regulations and requirements where applicable.</li> </ul> <p><b>Direct food contact</b></p> <p>The paper grades used for the manufacturing of the supplied pack fulfil the requirements of BfR recommendation XXXVI</p>	
Use of the Food Contact Material	
<p>The product(s) fulfils the requirements of the EU framework regulation (1935/2004/EC) for direct contact with Dry, non-fatty food stuffs.</p>	
<b>Signed on behalf of Colpac:</b>	
	Date: 01/01/17
Disclaimer	
<p>This Declaration of Compliance describes the status of the product(s) and its suitability for intended use. The user of this product(s) is responsible for ensuring that the finished food packaging complies with applicable migration limits in the food itself under actual conditions of use and for verifying possible interactions of the product(s) or its components with the foodstuffs (e.g. modification of odour, taste, consistency, migration etc.) prior to use. This certificate is reviewed every two years or when changes to the product or the relevant Regulations occur.</p>	