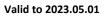
<b>Food Contact Materia</b>	<b>Product Declaration</b>	of Compliance
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				With The EU Rel					
			ZIP TRADING OVERSEAS AB						
The ider	ntity, address and web s		Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.						
operator issuing the DoC			CN-310 000 Hangzhou, Zhejiang, China						
			www.ziptrading.biz						
Trade Name Sample character		Bagasse(PFAS free) Hot cup lid Bagasse(PFAS free) biodegradable products like plates, bowls, cups etc							
									All layer in the material(start with food contact layer)
Suitable for	food type								
01. Drink 02. Cereals,cereal pro		oduct, pastry 03. Chocolate, sugar and products			Implemented system				
01.01A		2.01	2.04	03.01		ISO9000	ISO22000		
01.02		2.02	02.05A	03.02A.I		Traceability, A	rt. 17, L 1935/	/2004	
		2.03	02.06A	03.03		Yes			
04. Fruit, veş	getable and product	05. Fats and oils		06. Animal product ar	nd egg	GMP, L 2023/2	006		
	04.04	05.01		06.01	06.04A	Yes			
04.02C	04.05D	05.02		06.02	06.05B	Foreseeable Co	ontact time&	temperature	
						Temperature	<100℃, time<	<60min	
07. Milk prod	duct	08. Miscellaneous pr	oduct						
07.01A		08.01	08.05	08.09	08.13	A:10%EtOH	B:3%HAc	C:20%EtO	
	07.04B		08.06B		08.14	D1:50%EtOH D2:Oil E:MPPO x=Screen *Food type 01.04, D2=95%EtOH		PO x=Screening	
		08.03A.I		08.11B	08.15			tOH	
	08.04A		08.08B	00.13		**Whole eggs			
		08.04A	08.08B	08.12		whole eggs			
Restriction a	and specifications	08.04A	06.080	08.12		whole eggs			
Restriction a	•	08.04A	08.088	08.12		whole eggs			
	ut	08.04A	06.065	08.12		Whole eggs		Result	
Testing Resl	ems	08.04A			cent paper and board	Whole eggs	F	Result	
Testing Resl Standards Ite Germany Foo	ut ems od Article of Daily Use a		3) and BfR recommenda	ation: Fastness of fluores	scent paper and board	whole eggs	P		
Testing Resl Standards Ite Germany Foo Germany Foo	ut ems od Article of Daily Use a od Article of Daily Use a	and Feed Code 2005(LFGE and Feed Code 2005(LFGE	3) and BfR recommenda 3) and BfR recommenda	i ation: Fastness of fluores ation: Preserving effect		W WHOLE EBES	F F F	Pass	
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This product group is totally fluorine free No "duel use additive" were added in this product group

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Signature and Stamp of Product/production responsible:

	Kevin.	Xiang				
Clarification of signature: Kevin Xiang	Position: Supplier audito	<u> </u>				
FOR	MATERIALS AND ARTICLES	S IN CONTACT WITH FOODSTUFFS				
1 Drinks		6 Animal product and egg				
<b>01.01</b> Non-alc or beverage of an alcoholic str<6%vol		06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based				
A. Clear beverage, B. Opaque		06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled				
01.02 Alcoholic beverage of an alcoholic str of 6-20%	vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled				
<b>01.03</b> Alcoholic beverage of an alcoholic str>20%		06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated				
01.04 Other: undenaturated ethylalcohol		06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m				
2 Cereals, cereal product, pastry, cake and other bal	er's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and				
02.01 Starches		cooked				
02.02 Cereals, unprocessed, puffed , in flakes		7 Milk products				
02.03 Fine and coarse flour of cereals		07.01 Milk /A. Milk and milk based beverage /B. Milk power				
02.04 Dry and fresh pasta		07.02 Fermented milk such as yogurt, buttermilk and the like				
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other		07.03 Cream and sour cream				
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other		07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.				
3 Chocolate, sugar and products thereof, confectionery product		Processed /D. Preserved; I. In an oily m: II.In and aqueous m				
03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.		8 Miscellaneous product				
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.		08.01 Vinegar				
Other //B. In paste form :/I With fatty subst. On surface //II. Moist		08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin				
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey		08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power				
4 Fruit, vegetable, and product thereof		form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty				
04.01 whole fruit, fresh or chilled, unpeeled		character: II. Other				
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its		08.04 Sauces: /A. Aqueous /B. Of a fatty surface				
own juice //C. Preserved i n a liquid medium oily.		08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,				
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream		pizza etc /A.With a fatty surface /B. Other				
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,		08.07 Ice cream				
pasted, in own juice		<b>08.08</b> Dried food /A. With a fatty surface /B.Other				
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,		08.09 Frozen or deep-frozen food				
paste, in own juice		<b>08.10</b> Concentrated extracts of an alcoholic strength>=6% vol				
5 Fats and oils		08.11 Cocoa /A. Cocoa powder /B.Cocoa paste				
<ul><li>05.01 Animal and vegetable fats and oils, whether nature or treated</li><li>05.02 Margarine, butter and fats made from water emulsions in oil</li></ul>		08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc				
		08.14 Spices and seasoning in the natural state				
		08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste				