

We declare that the product/s **ICE CREAM AND SALAD BOWLS**

**Confirmation that the plastic materials or articles, products come from intermediate stages of manufacture or the substances and meet relevant requirements of EC Regulations and Directives (EC 10/2011 and EC 1935/2004):**



**meet the requirements of the following regulations and directives as amended:**

- Regulation (EC) No. 1935/2004 concerning materials and articles intended to come into contact with food,
- Commission Regulation (EC) No.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food,
- Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food and its amendments: 321/2011, 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831, 2019/37, 2019/988, 2019/1338, 2020/1245,
- Directive 94/62/EC of the European Parliament and of the Council on packaging and packaged waste and the subsequent cargo regulation,
- BfR Recommendation XXXVI, Paper and board (2023),
- EuPia guidelines on Printing Inks (2011),

**Adequate information relative to the substances used or products of degradation thereof for which restrictions and/or specifications are set out in Annexes I and II of Regulation 10/2011 to allow the downstream business operators to ensure compliance with those restrictions:**

#### **Paperboard**

The paper complies with the requirements of BfR Recommendation XXXVI for paper and cardboard (2023). Paper is produced from virgin fibers.

The **paperboard** complies where applicable and under foreseeable conditions of use with:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food,
- Directive 94/62/EC of the European Parliament and of the Council on packaging and packaged waste and the subsequent cargo regulation,
- BfR Recommendation XXXVI, Paper and board (2023).

#### **Plastic layer**

The **substances used in the extrusion coating** comply where applicable and under foreseeable conditions of use with:

- Regulation (EC) No 1935/2004 on materials on materials and articles intended to come into contact with food
- Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food and its amendments: 321/2011, 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831, 2019/37, 2019/988, 2019/1338, 2020/1245,
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food,
- Directive 94/62/EC of the European Parliament and of the Council on packaging and packaging waste, together with subsequent amending regulations, including changes regarding the content of lead, cadmium, mercury and chromium(VI).

**According to the statement of the manufacturer of the cardboard** used to make the cups, indicative total migration tests carried out for the polymer included in the PE layer, under conditions of 10 days/40 0 C, in liquids imitating food A, B and D2, showed that the total migration limit was 10 mg/ dm 2 is not exceeded. Composite materials are randomly tested for overall migration, migration of substances listed in Regulation (EU) No. 10/2011, migration of pollutants and degradation products (**NIAS**) in accordance with EU Regulation 2020/1245 and sensory analysis. The total migration limit of 10 mg/dm 2 under OM2 test conditions (10 days at 40 0 C) with simulants A, B, D2 (substitute isooctane or ethanol 95% by volume) was not exceeded. The 10 ppb GC-MS screening identified and quantified substances listed in the Union list in Annex I to Regulation (EU) No 10/201 1. SML values are within acceptable limits. Sensory tests according to DIN 10955 (taste with still water or grated chocolate, 22 h at 23 0 C) showed results ranging from no noticeable to slight deviations in smell/taste for all tests.

Provided that the composite material is properly processed and used as intended, there are no objections to its use in the production of food contact materials.

According to the conditions of total migration testing (OM2, simulants A, B, D2), packaging can be produced for any type of food in contact with PE.

#### **Inks**

Printing Inks applied to the non-food contact surface of food packaging materials and articles.

Inks meets the requirements of:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food,
- Regulation (EC) 2023/2006 on good manufacturing practice for materials and articles intended for food contact and subsequent regulation amending (EC) 282/2008,
- Directive 94/62 / EC of the European Parliament and of the Council on packaging and packaging waste and subsequent amending directives.
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles

#### **Overall migration – plastic layer**

The overall migration tests have been performed on representative samples of the plastic layer of extrusion coated paperboard with the following results:

<b>Simulant</b>	<b>Contact time</b>	<b>Temperature (°C)</b>	<b>Results (mg/dm<sup>2</sup>)</b>
3% Acetic acid	2 h	70 °C	≤ 10
10 % Etanol	2 h	70 °C	≤ 10
Isooctane	0,5 h	40 °C	≤ 10
95 % Etanol	4 h	60 °C	≤ 10

Paper cups meet global migration limits.

**Sensory analysis** - barely perceptible smell / taste deviation.

**Good dyeing fastness** - compliant with the requirements of the standards.

#### **SML plastic layer**

Substances used in the board extrusion coating contain specific migration limit (SML) according to Commission Regulation (EU) 10/2011.

The concentration of heavy metals: lead, cadmium, mercury and chromium (VI) compounds in the above-mentioned material does not exceed the specific migration limit.

The product meets the requirements for the content of primary aromatic amines and elements in accordance with the amendment EU 2020/1245.

The sum of the content of primary aromatic amines: according to the standard ≤0.01 mg / dm<sup>2</sup>.

The tests confirm that the microbiological purity of the cardboard complies with the requirements of the standards.

#### **Inks:**

The inks used for overprinting are inks intended for overprinting the packaging which, with the unprinted side, are in direct contact with food.

The paints meet the requirements of:

- Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food,
- Regulation (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and subsequent amending regulation: (EC) 282/2008,
- Directive 94/62 / EC of the European Parliament and of the Council on packaging and packaging waste and subsequent amending directives.
- EuPIA requirements - guidelines for printing inks intended for overprinting packaging that come into direct contact with food with the unprinted side.

**8. Adequate information relative to the substances which are subject to a restriction in food, obtained by experimental data or theoretical calculation about the level of their specific migration and, where appropriate, purity criteria in accordance with Directives 2008/60/EC, 95/45/EC and 2008/84/EC to enable the user of these materials or articles to comply with the relevant EU provisions or, in their absence, with national provisions applicable to food:**

**Dual use additives plastic layer.**

The substances used in the coating plastic does not contain any dual use additives.

**9. Specifications on the use of the material or article, such as:**

**a) type or types of food with which it is intended to be put in contact:**

Paper bowls with PE coating can be intended as a disposable vessel for dry, moist, acidic and oily food. For technological and visual reasons, the purpose of the bowls for products containing more than 20% fats should be verified individually.

In contact with oil, discoloration appears on the packaging, which does not affect the declared functionality of the product.

**b) time and temperature of treatment and storage in contact with the food:**

The bowls can be used as a packaging for storing food at room temperature or lower - according to individually verified cooling conditions, excluding freezing.

Time of contact with food: up to 70 ° C for no more than 2 hours. or to 95 ° C for no more than 15 minutes.

**10. When a functional barrier is used in a multi-layer material or article, the confirmation that the material or article complies with the requirements of Article 13(2), (3) and (4) or Article 14(2) and (3) of Regulation 10/2011:**

Not applicable.

Bowls should be stored in a plastic bag protecting against dirt, away from devices that emit heat in a dry place, sheltered from the weather and direct sunlight at a temperature of 5 to 35 ° C and maximum humidity of 70%. Optimal expiration date one year from the date of manufacture.

The declaration was issued on the basis of the results of the product tests and on the basis of declarations of the producers of raw materials and materials used in the production of the bowls.

**This declaration will be updated when the composition or the manufacturing process will occur significant changes entailing changes in the migration from the materials or articles or when new data becomes available scientific evidence.**

The declaration has no effect if the products to which it relates are used incorrectly or are modified by the recipient / customer.