

Declaration of Compliance No 25/2022		
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF		
Product category covered by this declaration		PLA-lined paperboard products
Date of declaration		4 th January 2022
Signed		<i>Kludia Kwiatkowska</i>
Position		Quality and Compliance Specialist
Declaration of compliance with:		
<ul style="list-style-type: none"> Regulation (EC) No. 1935/2004 Food Contact Materials (as amended) Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended) Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended) Regulation (EC) 284/2011 		
<p>These PLA-lined paperboard products have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed on these products.</p> <p>These products do not contain Polyamide, Nylon or Melamine.</p>		
Information about the compliance of substances used that are subject to any restriction of specification (EC)		
Compliance with overall migration limit		Overall migration is below 10mg/dm ² under standard testing conditions laid down in Regulation (EC) No. 10/2011 following methods BS EN 1186:2002
Individual substances	Conditions	Test results (or estimated level of migration from calculations)
3% Acetic Acid	30 minutes at 70°C followed by 2.5 hours at 40°C	0.2 mg/dm ²
95% Ethanol	30 minutes at 70°C followed by 2.5 hours	1.0 mg/dm ²
Iso-octane	30 minutes at 40°C	<0.1 mg/dm ²
Information about the compliance of substances subject to purity criteria		
<p>There are no substances subject to purity criteria.</p> <p>There are no substances subject to restrictions.</p>		
Information about 'dual-use' additives		
<p>The paperboard from which these products are made contains a coating of polymerised lactic acid (PLA).</p> <p>Lactic acid – E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008. This substance may be present in the substances used in the extrusion coating.</p>		
Functional Barrier		
There is no functional barrier present.		

Conditions of use
Types of food with which it is intended to be put in contact: <ul style="list-style-type: none"> All foods

Time and temperature of storage while in contact with food:

- Up to 2 hours, hot liquids/foodstuffs up to 85°C

The ratio of food contact surface area to volume used to establish the compliance of the material or article:

- The compliance testing was done under conditions set out in Regulation (EC) No. 10/2011 (as amended using a surface to volume (s/v) ration of 6 dm²/kg.

Issue 7

Authorisation for Issue Quality and Compliance Specialist

Date 4th January 2022

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