

## DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED TO COME IN CONTACT WITH FOOD

### MANUFACTURER

The manufacturer or his authorized representative established in the Community:

Name of the manufacturer: Packaging Donckers  
Complete address: Kelderveld 8, 2500 Lier, Belgium  
Contact: Mr. Van Humbeek  
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Tel: +32(0)15.24.28.80  
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### PRODUCT DESCRIPTION

Product name: 2 SIDED MF PET RECYCLED CARTBOARD  
Type of board: Recycled cardboard  
Grammage cardboard: 1.5 mm - 950 g/cm<sup>2</sup>

### COMPLIANCE STATEMENT

Product stated above complies with:

- Directive 2023/2006 / EC. Concerning Good Manufacturing Practices for materials intended to come into contact with food.
- Directive 1935/2004 / EC. Relevant materials intended to come into contact with food.
- Directive 10/2011 / EC. Concerning plastic materials intended to come into contact with food and its amendments

In the following conditions of use:

#### Type of food intended to come into contact with material / article:

Packaging is suitable as primary packaging for dry foodstuff and aqueous, acidic and fatty foods to which Annex III of Regulation EC/10/2011 Annex III assigns a reduction factor of 2 and above.

This material is not intended to come into contact with food for infants.

#### Storage time and temperature of the material / article:

To guarantee the product safety of the packaging, it is best packed inside stored protective against rain and snow. The packaging can be stored for a long time at room temperature or lower. The recommended storage conditions are at 50-55% relative humidity and 20-23° C. We recommend that these are processed within 12 months of the production date.

#### Possible treatment of the material / object:

Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

### Surface area / volume ratio

Theoretical assumption that 1 kg of food is packed with 6dm<sup>2</sup> of packaging.

Our products are standard products, then it is not possible to calculate the real surface / volume ratio for all applications. As a result, we base ourselves on the theoretical assumption mentioned above.

## GLOBAL MIGRATION

### SIMULANTS AND TEST CONDITIONS

Test S/V ratio: 3.5 dm<sup>2</sup>/kg food simulant

USED SIMULANT	CONTACT DURATION	CONTACT TEMPERATURE
Simulant A	10 days	40°C
Simulant B	10 days	40°C
Isooctane*	10 days	40°C
Ethanol 95%*	2 days	20 °C

### MIGRATION LIMITS

PARAMETER	LIMIT	SIMULANT	AVERAGE MEASURED VALUE
Global migration	< 10 mg/dm <sup>2</sup>	Simulant A	0,6 mg/dm <sup>2</sup>
		Simulant B	1,8 mg/dm <sup>2</sup>
		Isooctane*	11,7 mg/dm <sup>2</sup> **
		Ethanol 95%*	0,0 mg/dm <sup>2</sup>

\*In accordance with European regulation 10/2011 / EC and amendments simulant D2 (vegetable oil) is the assigned simulant for fatty foods. Anyway, due to the technical problems, the test method for determining the global migration in olive oil is not suitable for cardboard packaging.

\*In accordance with European regulation 2016/1416, the 95% ethanol and isooctane replacement simulant can be selected instead of olive oil when a migration test with olive oil is not feasible for technical reasons. The migration test with the replacement simulant D2 must be performed with adapted test conditions.

\*\*The overall migration results shows that the tested material may nevertheless be used in contact with aqueous, acidic and fatty foods to which Annex III of Regulation EC/10/2011 Table II assigns a reduction factor of 2 and above.

Reminder on authorized overall migration limit:

Aqueous simulants: 10 mg/dm<sup>2</sup> with a 1 mg/dm<sup>2</sup> analytical tolerance.

Fatty simulants: 10 mg/dm<sup>2</sup> with a 3 mg/dm<sup>2</sup> analytical tolerance.

## SPECIFIC MIGRATION

restriction has been taken into use and the specific migration limits have not been exceeded. specific migration limits according to EU Regulation 10/2011. It is hereby stated that this This material contains substances which are subject to restrictions on use in food or contain.

PM REFERENCE	CAS	NAME	SML
10060	0000075-07-0	Acetaldehyde	6mg/kg
10630	0000079-06-1	Acrylamide	Non detectable
10690	0000079-10-7	Acrylic acid	6 mg/kg
10780	0000141-32-2	Acrylic acid, n-butyl ester	6 mg/kg
11500	0000103-11-7	Acrylic acid, 2-ethylhexyl ester	0.05 mg/kg
11830	0000818-61-1	Acrylic acid, monoester with ethyleneglycol	6 mg/kg
13630	0000106-99-0	Butadiene	1 mg/kg in end product
17050	0000104-76-7	2-ethyl-1-hexanol	30 mg/kg
20020	0000079-41-4	Methacrylic acid	6 mg/kg
21130	0000080-62-6	Methacrylic acid, methyl ester	6 mg/kg
22450	0009004-70-0	nitrocellulose	60 mg/kg
23800	0000071-23-8	1-propanol	60 mg/kg
24910	0000100-21-0	Terephthalic acid	7,5 mg/kg
26140	0000075-38-7	vinylidene fluoride	5 mg/kg
30140	0000141-78-6	acetic acid, ethyl ester	60 mg/kg
33801	/	N-alkyl(C10-C 13) benzenesulphonic acid	30 mg/kg
34720	0001344-28-1	Aluminium oxide	60 mg/kg
35760	0001309-64-4	Antimony trioxide	0,04*
33801	/	N-alkyl(C10-C 13) benzenesulphonic acid	30 mg/kg
38820	0026741-53-7	bis(2,4-di-tert-butylphenyl) pentaerythritol diphosphite	0,6 mg/kg
38840	0154862-43-8	bis(2,4-dicumylphenyl) pentaerythritol-diphosphite	5 mg/kg
39090	/	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	1,2 mg/kg
42080	0001333-86-4	carbon black	60 mg/kg
66755	0002682-20-4	2-methyl-4-isothiazolin-3-one	0,5 mg/kg
68320	0002082-79-3	octadecyl 3-(3,5-di-tert-butyl hydroxyphenyl)propionate	6 mg/kg
68400	0010094-45-8	octadecylceramide	5 mg/kg

PM REFERENCE	CAS	NAME	SML
77708	/	polyethyleneglycol (EO = 1-50) ethers of linear and branched primary (C8-C22) alcohols	1,8 mg/kg
77897	/	polyethyleneglycol (EO = 1-50) monoalkylether (linear and branched, C8-C20) sulphate, salt	5 mg/kg
80000	0009002-88-4	Polyethylene wax	60 mg/kg
81882	0000067-63-0	2-propanol	60 mg/kg
86880	/	sodium monoalkyl dialkylphe noxybenzenedisulphonate	9 mg/kg
91530	/	sulphosuccinic acid alkyl (C4-C20) or cyclohexyl diesters, salts	5 mg/kg
91815	/	sulphosuccinic acid monoalkyl (C10-C16) polyethyleneglycol esters, salts	2 mg/kg
93440	0013463-67-7	titanium dioxide	60 mg/kg
95855	0007732-18-5	water	60 mg/kg
95859	0008002-74-2	waxes, refined, derived from petroleum based or synthetic hydrocarbon feedstocks, high viscosity	60 mg/kg
13326	0000111-46-6	Diethyleneglycol	30 mg/kg
15760			
47680			
16780	0000064-17-5	ethanol	60 mg/kg
52800			
16990	0000107-21-1	Ehyleneglycol	30 mg/kg
53650			
23650	0025322-69-4	Polypropyleneglycol	60 mg/kg
23651			
80800			
23830	0000067-63-0	2-propanol	60 mg/kg
81882			
62720	0001332-58-7	Kaolin	60 mg/kg
43490			

\*SML expressed as antimony

## MOSH - MOAH

Simulant tested: 95% ethanol - Conditions: 2 days, 20°C

	SPECIFIC MIGRATION LIMIT (MG/KG)
Sum MOSH/POSH C20-C35 (saturated), calculated	< 0,1 (L.O.D)
Sum MOAH C16-C35 (aromatic), calculated	< 0,1 (L.O.D)

L.O.D: LIMIT OF DETECTION

## BISFENOL A CONTENT

	µg/KG MATERIAL
Bisphenol A content	< 30 (L.O.Q.)

L.O.Q: LIMIT OF QUANTIFICATION

## DUAL-USE ADDITIVES

Dual use additives according to Eu Vo 10/2011 are additives that are permitted for the production of plastic materials & articles and are simultaneously permitted as a food additive or flavor / color.

This material can contain the following dual use additives:

DUAL USE ADDITIVES*	E-N°
Propane-1,2-diol (Propylene glycol)	E1520
Titanium dioxide	E171
Carbon black	E153
Aluminiumsilicaat	E 559
Mono- en diglyceriden	E 471
Siliciumdioxide	E 551

## FLUORIDIZED SUBSTANCES

(Danish Order on food contact materials nr. 681 25 May 2020)

We herewith declare that based on information given by our suppliers; PFAS (PFOA and PFOS) components have not been added to the board during manufacturing. However an absolute absence cannot be given due to the use of recovered paper an board as raw materials.

## VALIDITY

This statement is valid until 23.07.2023

## DISCLAIMER

This declaration is only valid under the following conditions:

- The product is used in normal intended conditions and purposes (use).
- No changes and / or substances (intentional, non-intentional and / or through use) are applied to the product and / or added that the nature and composition (a

degeneration and / or a denaturation) of the product could be affected.

- The product may only be used for the foods, contact times and contact temperatures stated in this declaration.

Limiting factors:

- Our products are only suitable for single use. When re-used, mechanical and / or other properties are changed, the food suitability is not guaranteed and is not covered by this document.
- Our products are not suitable for packaging food for infants.

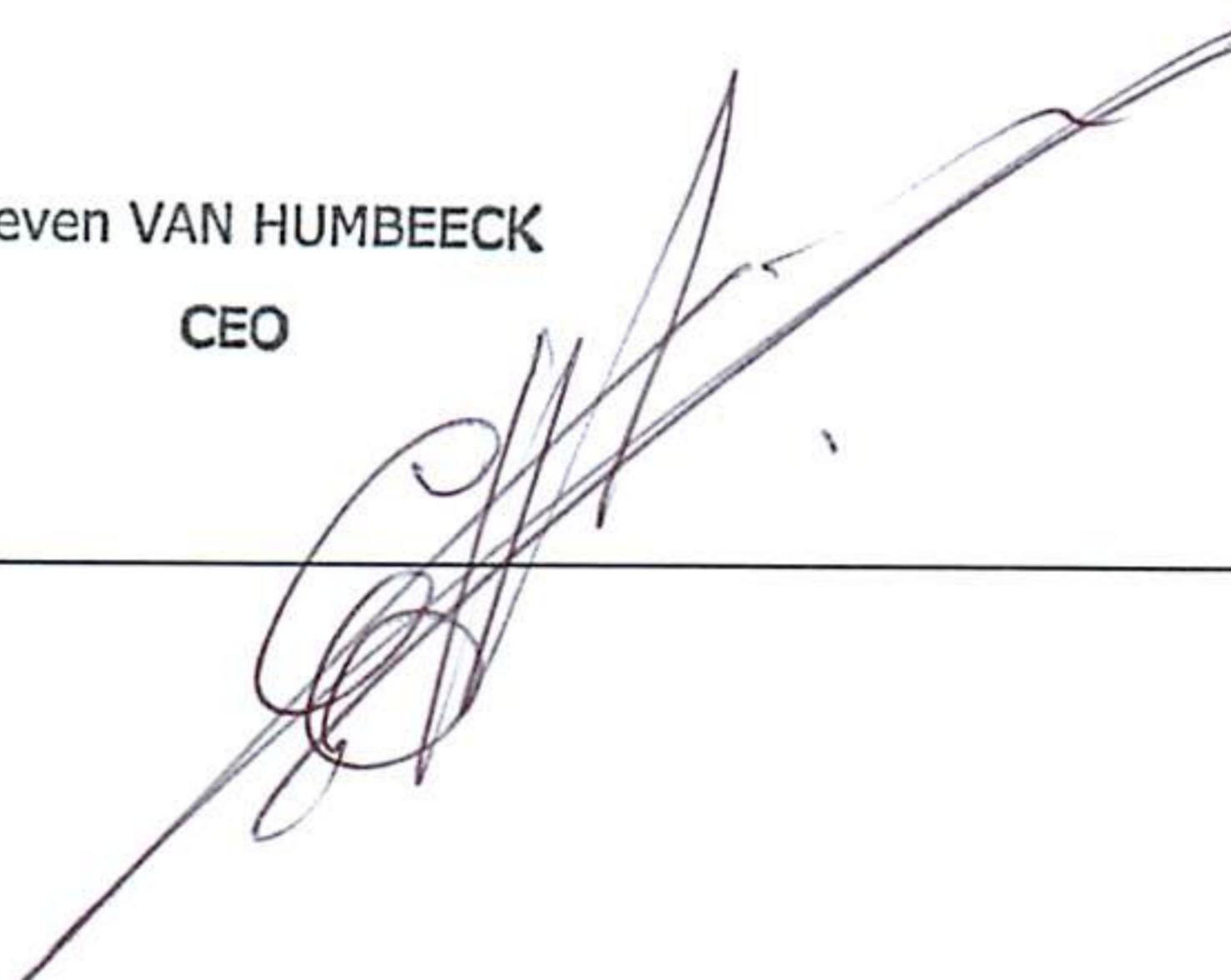
It is the sole responsibility of the user to check and test whether the product is suitable for its intended use, the shelf life of the food, the compatibility between the food and the product.

It is the sole responsibility of the user to test whether the product does not alter the organoleptic properties and / or composition of the food.

The information stated in this statement was provided by the supplier of the relevant product(s).

Signature + stamp:

Steven VAN HUMBEECK  
CEO



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Tel: +32(0)15.24.28.80  
Fax: +32(0)15.24.28.81

### PRODUCT DESCRIPTION

Product name: PVC BOX

### COMPLIANCE STATEMENT

Product stated above complies with:

- Directive 1935/2004 / EC. Relevant materials intended to come into contact with food
- Directive 2023/2006 / EC. Concerning Good Manufacturing Practices for materials intended to come into contact with food.
- Directive 10/2011 / EC. Concerning plastic materials intended to come into contact with food and its amendments

In the following conditions of use:

Type of food intended to come into contact with material / article:

The overall migration results shows that the tested material may be used in contact with all types of foodstuff.

This material is not intended to come into contact with food for infants.

Storage time and temperature of the material / article:

To guarantee the product safety of the packaging, it is best packed inside stored protective against rain and snow. The packaging can be stored for a long time at room temperature or lower. The recommended storage conditions are at 40-70% relative humidity and 10-30° C. We recommend that these are processed within 12 months of the production date.

Possible treatment of the material / object:

Usage between -30°C en +55°C

Surface area / volume ratio

Theoretical assumption that 1 kg of food is packed with 6dm<sup>2</sup> of packaging.





Our products are standard products, if they are suitable for packaging all food products with the exception of acidic food, then it is not possible to calculate the actual surface / volume ratio for all applications. As a result, we base ourselves on the theoretical assumption mentioned above.

### GLOBAL MIGRATION

Global migration tests have been conducted for simulant A, B and D with results conform usage for "all fatty food stuff" and usage between -30°C en +55°C.

### SPECIFIC MIGRATION

This material contains substances which are subject to restrictions on use in food or contain specific migration limits according to EU Regulation 10/2011. It is hereby stated that this restriction has been taken into use and the specific migration limits have not been exceeded.

PM REFERENCE	CAS	NAME	SML
26110	0000075-35-4	Vinylidene chloride	ND
11710	0000096-33-3	acrylic acid, methyl ester	6 mg/kg
10690	0000079-10-7	Acrylic acid	6 mg/kg
33801	68411-30-3	Benzene sulphonic acid (n-alkyl(C10-C13) benzenesulphonic acid)	30 mg/kg
86880	-	Sodium monoalkyl dialkylphenoxybenzenedisulphonat	9 mg/kg

### DUAL-USE ADDITIVES

No substances present in the PVC which are subject to a restriction in food as dual-use additives, as laid down in directives 95/31/EC, 95/45/EC, 2002/82/EC, regulation (EU) 1333 & 1334-2008 as amended.

### DISCLAIMER

This declaration is only valid under the following conditions:

- The product is used in normal intended conditions and purposes (use).
- No changes and / or substances (intentional, non-intentional and / or through use) are applied to the product and / or added that the nature and composition (a degeneration and / or a denaturation) of the product could be affected.
- The product may only be used for the foods, contact times and contact temperatures stated in this declaration.

Limiting factors:

- Our products are only suitable for single use. When re-used, mechanical and / or other properties are changed, the food suitability is not guaranteed and is not covered by this document.
- Our products are not suitable for packaging food for infants.



It is the sole responsibility of the user to check and test whether the product is suitable for its intended use, the shelf life of the food, the compatibility between the food and the product.

It is the sole responsibility of the user to test whether the product does not alter the organoleptic properties and / or composition of the food.

The information stated in this statement was provided by the supplier of the relevant product(s).

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