

Datum: 11-04-2022 Eigenaar: Packaging Donckers Code: EP008.02 Versie: 006

Autorisator: Steven Van Humbeeck

DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTEDED 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 Humbeeck

Email: info@packaging-donckers.com

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

PRODUCT DESCRIPTION

Product name: 2 SIDED MF PET RECYCLED CARTBOARD

Type of board: Recycled cardboard

Grammage cardboard: 1.5 mm - 950 g/cm²

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.



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Surface area / volume ratio

Theoretical assumption that 1 kg of food is packed with 6dm2 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 dm²/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 ²	Simulant A	0,6 mg/dm ²
		Simulant B	1,8 mg/dm ²
		Isooctane*	11,7 mg/dm ^{2**}
		Ethanol 95%*	0,0 mg/dm ²

^{*}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.

Reminder on authorized overall migration limit:

<u>Aqueous simulants</u>: 10 mg/dm² with a 1 mg/dm² analytical tolerance. <u>Fatty simulants</u>: 10 mg/dm² with a 3 mg/dm² analytical tolerance.

^{*}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.



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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.



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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
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	1	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	1	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-buty hydroxyphenyl)propionate	6 mg/kg
68400	0010094-45-8	octadecylerucamide	5 mg/kg



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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			
15760	0000111-46-6	Diethyleneglycol	30 mg/kg
47680			
16780	0000064-17-5	ethanol	60 mg/kg
52800	000000177	Ctriano	oo mg/kg
16990	0000107-21-1	Ehyleneglycol	30 mg/kg
53650	0000107 21 1	Lityiciicgiycoi	50 mg/kg
23650			
23651	0025322-69-4	Polypropyleneglycol	60 mg/kg
80800			
23830	0000067-63-0	2-propanol	60 mg/kg
81882	000007 05 0	2 propulior	oo mg/kg
62720	0001332-58-7	Kaolin	60 mg/kg
43490	0001332-30-7	Kaomi	oo mg/kg

*SML expressed as antimony



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MOSH - MOAH

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

	SPECFIC 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: LIMT OF QUANTIFICATION

DUAL-USE ADDITVES

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.

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



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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



Date: 01/04/2021 Owner: Q-team

Code: EP019.01 Versie: 004 Authorizer: QA

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MANUFACTURER

The manufacturer or his authorized representative established in the Community:

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Contact: Mr. Van Humbeeck

Email: info@packaging-donckers.com

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 6dm2 of packaging.





Date: 01/04/2021 Owner: Q-team

Code: EP019.01 Versie: 004 Authorizer: QA

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 ADDITVES

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.

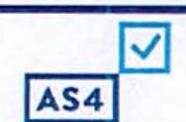
DISCLAIMER

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- 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.





Date: 01/04/2021 Owner: Q-team

Code: EP019.01 Versie: 004

Authorizer: QA

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





Code: EP019.02 Versie: 005 Date: 14/06/2021 Authorizer: QA Owner: Q-team

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MANUFACTURER

The manufacturer or his authorized representative established in the Community:

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- 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:

Food with free fats on the surface and dry foods.

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

Storage time and temperature of the material / article:

Can be stored for 10 years if protected from light and dust. Storage temperature: -20 à 30°C, optimal 10 à 20°C.

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 6dm² of packaging.





Date: 14/06/2021 Code:EP019.02 Versie: 005
Owner: Q-team Authorizer: QA

Our products are standard products, if they are suitable for packaging of food products with free fats on the surface and dry foods, 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

We confirm that we have certificates of all the materials used which state that migration tests have been carried out according to the relevant EEC directives. Migration tests have been executed by acknowledged laboratories. These tests were carried out according to the test methods and conditions as laid down in the European Directives, with following test conditions: Food simulants D2 and E for 10 days at 40°C. The tests have showed that the overall migration is lower than the maximum allowed amount of 10mg/dm^2 .

SPECIFIC MIGRATION

This material contains some substances which are subject to a restriction in food of listed with a SML (specific migration limit). These substances are present in the main ingredients of the film:

PM Reference	CAS	Name	SML
26050	75-01-4	Vinylchlorid consolidated by (EU) No. 10/2011 as of 1 May 2011 QM = 1 mg/kg	0,01 mg/kg
10120	108-05-4	Vinyl acetate	12 mg/kg
34230	1	Alkyl(C8-C22)sulphonic acids	6 mg/kg
50320	15571-58-1	di-n-octyltin bis(2-ethylhexyl mercaptoacetate)	0,006 mg/kg (T10) (As Sb)
67680	27107-89-7	mono-n-octyltin tris(2-ethylhexyl mercaptoacetate)	1,2 mg/kg (T11) (As Sb)
17050	104-76-7	2-ethyl-1-hexanol	30 mg/kg
10780	141-32-2	acrylic acid, n-butyl ester	6,00 mg/kg (T22) (As acrylic acid)
21130	80-62-6	methacrylic acid, methyl ester	6,00 mg/kg (T23) (As methacrylic acid)
13630	106-99-0	butadiene	NA - 1 mg/kg in final product
88640	8013-07-8	soybean oil, epoxidised	60 mg/kg
16990 & 53650	107-21-1	Ethylene glycol	30 mg/kg (T)
46640	128-37-0	2,6-di-tert-butyl-p-cresol	3 mg/kg
40720	25013-16-5	tert-butyl-4-hydroxyanisole	30,00 mg/kg
31920	103-23-1	adipic acid, bis(2-ethylhexyl) ester	18,00 mg/kg
94400	36443-68-2	triethyleneglycol bis[3-(3-tert-butyl-4- hydroxy-5- methylphenyl) propionate]	9,00 mg/kg
68320	2082-79-3	octadecyl 3-(3,5-di-tert-butyl-4- hydroxyphenyl)propionate	6,00 mg/kg
49485	134701-20-5	2,4-dimethyl-6-(1- methylpentadecyl)phenol	1,00 mg/kg
14800 & 45600	3724-65-0	crotonic acid	0,05 mg/kg
16690	1321-74-0	divinylbenzene	NA = 0,01 mg/kg May contain maximum 45% (m/m) of ethylvinylbenzene

DUAL-USE-ADDITIVES

Dual use additives according EU Regulation No 10/2011 are additives which are authorized for the manufacture of plastic materials and articles and at the same time authorized as food additive or flavouring substances. This material may contain dual use additives as listed below:





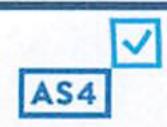
Date: 14/06/2021
Owner: Q-team
Code:EP019.02 Versie: 005
Authorizer: QA

CAS	Dual Use Additive	E-n°
471-34-1	Calcium carbonate	E170
67701-08-0	Fatty acids	-
-	Glycerolester	E471
14808-60-7	Silicium dioxide	E551
_	Oxidized polyethylene wax	E914
77-92-9	Citric acid	E330
-	Methylhydroxypropylcellulose	E464
-	Butylated hydroxytoluene	E321
	Sodium carbonate	E500
	Sodium phosphate	E339
_	Sodium adipate	E356
-	Potassium phosphate	E340
14807-96-6	Talc	E553b
13463-67-7	Titanium dioxide*	E171

^{*} only opaque films containing titanium dioxide

VALIDITY

This statement is valid until 03.06.2026





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Owner: Q-team Authorizer: QA

DISCLAIMER

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- 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

