
DECLARATION OF CONFORMITY

2020 November 10

Applicant (issued declaration):

Stadsing A/S Østre
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Product:

Packaging for food products made from combined material, Eco.

Eco OpSalad 350 BE (350 units/box) complete with PET lid
Dimensions: 121*106*55 mm
Volume: 350 ml

Eco OpSalad 400 BE (400 units/box) complete with PET lid
Dimensions: 145*95*45 mm
Volume: 400 ml

Eco OpSalad 450 BE (400 units/box) complete with PET lid
Dimensions: 145*100*55 mm
Volume: 450 ml

Eco OpSalad 500 BE (400 units/box) complete with PET lid
Dimensions: 165*120*45 mm
Volume: 500 ml

Article 19587

Eco OpSalad 800 BE (200 units/box) complete with PET lid
Dimensions: 207*127*55 mm
Volume: 800 ml

Eco OpSalad 900 BE (150 units/box) complete with PET lid
Dimensions: 150*150*50 mm
Volume: 900 ml

Article 19588

Eco OpSalad 900 BE (200 units/box) complete with PET lid
Dimensions: 150*150*50 mm
Volume: 900 ml

Eco OpSalad 1000 BE (150 units/box) complete with PET lid
Dimensions: 220*160*55 mm

Volume: 1000 ml

Eco OpSalad 1200 BE (150units/box) complete with PET lid

Dimensions: 165*165*65 mm

Volume: 1200 ml

Compound:

Kraftcardboard

Water-based dispersion glue (Aquence FB Henkel)

PET film, 10 microns, black

Lid: transparent polyethylene terephthalate (PET)

Compliance is confirmed by documentation from suppliers.

Time and temperature of use in contact with food:

Suitable for storing food in low-temperature refrigerator (up to -30 °C),

and it is also applicable for heating food in a microwave oven at a temperature not exceeding 100 °C.

When warming up, remove the lid from the box.

Not intended for baking food.

Types of food contact: The product is suitable for contact with the following types of food

-Greasy

-Dry

-Wet

Storage conditions:

Indoors, excluding direct sunlight, at temperatures from + 5 to +25 °C, with a relative humidity of 40% -80%.

Guaranteed shelf life: 3 years

Specific migration of metals according to Regulation (EU) No 10/2011:

Simulant: 3% acetic acid

Duration: 10 days

Temperature: 40+/-2°C

Approach: filled (7 dm²/L)

Aluminium (Al)	mg/kg	< 0.1
Barium (Ba)	mg/kg	< 0.1
Cobalt (Co) /	mg/kg	< 0.01
Eisen (Fe) / Iron (Fe)	mg/kg	< 1.0
Kupfer (Cu) / Copper (Li)	mg/kg	< 0.5
Lithium (Li)	mg/kg	< 0.1
Mangan (Mn)	mg/kg	< 0.1
Nickel (Ni)	mg/kg	< 0.01
Zink (Zn)	mg/kg	< 1.0

Overall migration for caps to Regulation (EU) No 10/2011:

Tested parameter	Test result	Test method
Overall migration to food stimulant A (Ethanol 10%)	< 1 mg/dm surface area of sample	EN 1186-3:2002
Overall migration to food stimulant B (Acetic acid 3%)	< 1 mg/dm surface area of sample	EN 1186-3:2002
Overall migration to food stimulant D2 (Vegetable oil)	< 3 mg/dm surface area of sample	EN 1186-2:2002

Overall migration tests were carried out by immersing sample material in corresponding food stimulants and exposing 10 days at q temperature of +40C.

Certificates:

Quality Management System ISO 9001:2015 (№0001113418)

Food Safety Management System ISO 22000:2018 (№0001113419)

Test Data Report № 3977260 from 14.09.2018, «SGS INSTITUT FRESENIUS GmbH»

Test Data Report №89593 A «LATVIAN CERTIFICATION CENTRE» (« LATSERT»)

Complies with EU requirements:

- REGULATION (EC) № 1935/2004

In accordance with EC Commission Regulation No. 1935/2004 Articles 3, 11 (5), 15 and 17, the product is intended to come into contact with food.

- COMMISSION REGULATION № 10/2011

The monomers and special additives used in the manufacture of the product are listed in Annex I of the Commission Regulation (EC) No 10/2011 of 14 January 2011 on plastic materials intended for contact with food. Taking into account the current amendments (EU) 2017/752.

- COMMISSION REGULATION № 2023/2006

The product is manufactured in accordance with the EU Commission Regulation No 2023/2006 of December 22, 2006 on Good Manufacturing Practice for Materials in Contact with Food (GMP).

- 36 BfR-Recommendation (XXXVI. Papiere, Kartons und Pappen für den Lebensmittelkontakt)

The German Recommendation 36 for the health assessment of materials and objects for food contact within the framework of the Food and Feed Code.

According to the customer`s request the packaging can be printed on the outer side and on the inner side (in case there is a barrier layer covering mentioned inks) in compliance with EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles.

November 2011 - corrigendum July 2012 - (Replaces the September 2009 version)