



# **Food Contact Material Product Declaration of Compliance**

We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation							
The identity, address and web site of the business operator issuing the DoC	Stadsing A/S Østre Fælledvej 13, 9400 Nørresundby, Denmark +45 70 15 34 00 - info@stadsing.dk						
Trade Name	27457 -Fastfood box 1-rums, 230x157x45/80mm, bagasse,hvid						
Sample character	Bagasse biodegradable products like plates, bowls, cups etc						
All layer in the material(start with food contact layer)	Bagasse board ( composted within 90 days)						

#### Suitable for food type

01. Drink		02. Cereals,cereal product, pastry		03. Chocolate, sugar and products		Implemented system		
01.01A		2.01	2.04	03.01		ISO9000	ISO22000	
01.02		2.02	02.05A	03.02A.I		Traceability, Art. 17, L 1935/2004		
		2.03	02.06A	03.03		Yes		
04. Fruit, vegetable and product		05. Fats and oils		06. Animal product and egg		GMP, L 2023/2006		
	04.04	05.01		06.01	06.04A	Yes		
04.02C	04.05D	05.02		06.02	06.05B	Foreseeable Co	ontact time& ten	nperature
						Temperature	<100℃, time<60	min
07. Milk product		08. Miscellaneous product				Temperature<=25℃, time<48h		
07.01A		08.01	08.05	08.09	08.13	A:10%EtOH	В:3%НАс	C:20%EtOH
	07.04B		08.06B		08.14	D1:50%EtOH	D2:Oil E:MPPO	x=Screening,
		08.03A.I		08.11B	08.15	*Food type 01	.04, D2=95%EtOl	1
		08.04A	08.08B	08.12		**Whole eggs		

## **Restriction and specifications**

### **Testing Reslut**

Standards Items		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Fastness of fluorescent paper and board		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Preserving effect		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Sensorial odour and taste test		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: specific migration of Benzophenone and 4-methybenzophenone		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Extractable formaldehyde		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Extractable heavy metals		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Extractable Glyoxal		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Pentachlorophenol (PCP) content		
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Extractable primary Aromatic Amine		

### **Legislation Compliance**

We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation:

- EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;
- Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;
- BfR plastics Recommendation XXXVI (Food contact Substance for paper and paper board);
- Germany Food Article of Daily Use and Feed Code 2005(LFGB);

This product group is PFOA, PFOS free
No "duel use additive" were added in this product group

Signature and Stamp of Product/production responsible:

# Bettina Bonde

Clarification of signature: Bettina Bonde Position: Product Manager Date: 01.03.2024

#### FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

1 Drinks

**01.01** Non-alc or beverage of an alcoholic str<6%vol

A. Clear beverage, B. Opaque

01.02 Alcoholic beverage of an alcoholic str of 6-20%vol

01.03 Alcoholic beverage of an alcoholic str>20%

01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal product, pastry, cake and other baker's ware

02.01 Starches

02.02 Cereals, unprocessed, puffed, in flakes

02.03 Fine and coarse flour of cereals

02.04 Dry and fresh pasta

02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other

02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other

3 Chocolate, sugar and products thereof, confectionery product

03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.

**03.02** Confectionery product://A. In solid form /I. With fatty subst. on surface /II.

Other //B. In paste form :/I With fatty subst. On surface //II. Moist

03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey

4 Fruit, vegetable, and product thereof

04.01 whole fruit, fresh or chilled, unpeeled

**04.02** Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its own juice //C. Preserved i n a liquid medium oily.

 $\textbf{04.03} \; \text{Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream}$ 

**04.04** Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure , pasted, in own juice

**04.05** Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure, paste, in own juice

5 Fats and oils

05.01 Animal and vegetable fats and oils, whether nature or treated

**05.02** Margarine, butter and fats made from water emulsions in oil

6 Animal product and egg

06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based

06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled

06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled

06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated

**06.04** Preserved meat: /A. In a fatty or oily m /B. In an aqueous m

**06.05** Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and

7 Milk products

07.01 Milk /A. Milk and milk based beverage /B. Milk power

07.02 Fermented milk such as yogurt, buttermilk and the like

07.03 Cream and sour cream

**07.04** Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.

Processed /D. Preserved; I. In an oily m: II.In and aqueous m

8 Miscellaneous product

**08.01** Vinegar

08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin

**08.03** preparations for soups, homogen. Composite foods, preparations, /A. In power form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty character: II. Other

08.04 Sauces: /A. Aqueous /B. Of a fatty surface

**08.05** Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B. Other

**08.07** Ice cream

08.08 Dried food /A. With a fatty surface /B.Other

**08.09** Frozen or deep-frozen food

 $\textbf{08.10} \ \mathsf{Concentrated} \ \mathsf{extracts} \ \mathsf{of} \ \mathsf{an} \ \mathsf{alcoholic} \ \mathsf{strength} {\gt=} \mathsf{6\%} \ \mathsf{vol}$ 

08.11 Cocoa /A. Cocoa powder /B.Cocoa paste

08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc

08.14 Spices and seasoning in the natural state

**08.15** Spices and seasonings in an oily medium, e.g. Pesto and curry paste