



We Decla	re That Ou	r Article I	s Ma	nufacture	ed In Acc	ordance	With The EU Re	levant Regul	ation			
The ide	atity addross a	ad wah sita a	f tha hi	ıcinocc				Stadsing	A/S			
The identity, address and web site of the business operator issuing the DoC Trade Name Sample character				Østre Fælledvej 13, 9400 Nørresundby, Denmark								
				+45 70 15 34 00 - info@stadsing.dk								
				19269 - Bæger til koldt, 230 ml, 96/80x60 mm, grøn								
All layer in the material(start with food contact layer)					PE-coating/Paper							
Suitable for	food type											
01. Drink			02. Cereals,cereal product, pa			у	03. Chocolate, sugar	3. Chocolate, sugar and products		Implemented system		
01.01	01.03 02		02.01		02.04		03.01	03.03		BRC Packaging Standard		
01.02		0:	02.02		02.05		03.02			Traceability, Art. 17, L 1935/2004		
			02.03		02.06					Yes		
04. Fruit, vegetable and product 05. Fats and oils					06. Animal product a			GMP, L 2023/2006				
		0	5.01				06.01	06.04	Yes	3		
04.02 04.05		0	05.02				06.02B	06.05		Foreseeable Contact time& temperature		
04.03							06.03	06.05**		Temperature<100℃, time<60min		
07. Milk prod				ellaneous pr				<u> </u>				
07.01 07.03			08.01		08.05		08.09			A:10%EtOH B:3%HAc C:20%EtOH		
07.02	07.04		3.02		08.06		08.10	08.14	D1	:50%EtOH D2:Oil E:M	PPO x=Screening	
			08.03		08.07		08.11	08.15		*Food type 01.04, D2=95%EtOH		
		0	8.04		08.08		08.12		**	Whole eggs		
	and specification											
Overall Migration(mg/dm2)							Specific migrati	Specific migration(mg/kg)				
Simulants	Α	В	С	ı	D1	D2	Food simulant	Element	Result	Detection limit	limit	
Time(min)		60				60	3%(w/v)	Barium	ND	0.1	1	
Temp ℃		100				100	acetic acid in	Cobalt	ND	0.03	0.05	
Result	ND					ND 10	aqueous	Copper	ND	1	5	
Limit(Max) Comment	10					10	solution	Iron Lithium	ND ND	0.1	0.6	
	PASS					PASS	(100°C,60min)	Manganese	ND	0.1	0.6	
							(100 C,bumin)	Zinc	ND	5	25	

- 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;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food;

No "PFAS", "duel use additive", "AZO-colorants", "PVC", "Bisphenol A", "Antibacterial substances", "Phthalates", "Short Chained Chlorinated Paraffines, SCCP" were added in this product group.

Signature and Stamp of Product/production responsible:

Bettina Bonde

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

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS						
1 Drinks	6 Animal product and egg					
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based					
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled					
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled					
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated					
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m					
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and					
02.01 Starches	cooked					
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products					
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power					
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like					
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream					
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.					
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m					
03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product					
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	08.01 Vinegar					
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin					
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power					
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty					
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other					
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface					
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,					
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other					
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	08.07 Ice cream					

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

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

08.14 Spices and seasoning in the natural state

08.10 Concentrated extracts of an alcoholic strength>=6% vol

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

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

08.09 Frozen or deep-frozen food

pasted, in own juice

paste, in own juice

5 Fats and oils

04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,

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

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