



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

## We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation Stadsing A/S The identity, address and web site of the business operator issuing the DoC PET plastic Stadsing A/S Stadsing A/S Stadsing A/S Stadsing A/S All Stadsing

PET plastic

Suitable for food type

All layer in the material(start with food contact layer)

01. Drink		02. Cereals, cereal product, pastry		03. Chocolate, sugar and products		Implemented system		
				03.01	03.03B			
			02.05A	03.02A.I		Traceability, Art. 17, L 1935/2004		
			02.06A			Yes		
04. Fruit, vegetable and product		05. Fats and oils		06. Animal product and egg		GMP, L 2023/2006		
04.01	04.04	05.01		06.01	06.04A	Yes		
04.02C.I	04.05B	05.02		06.02		Foreseeable Contact time& temperature		
04.03C				06.03	06.05**	Temperature<40℃, time<10day		
07. Milk product		08. Miscellaneous p	roduct					
		08.01	08.05			A:10%EtOH B:3%HAc C:20%EtOH		
	07.04B	08.02	08.06A			D1:50%EtOH D2:Oil E:MPPO x=Screening,		
		08.03A.I		08.11B	08.15	*Food type 01.04, D2=95%EtOH		
		08.04B	08.08A			**Whole eggs		

## **Restriction and specifications**

Overall Migration(mg/dm2)						Specific migration(mg/kg)				
Simulants	А	В	С	D1	D2	Food simulant	Element	Result	Detection limit	limit
Time	1h, 10 day	1h, 10 day			1h, 10 day	3%(w/v )	Barium	ND	0.1	1
Temp ℃	100, 40	100, 40			100, 40		Cobalt	ND	0.03	0.05
Result	ND, ND	ND, ND			ND, ND	acetic acid in	Copper	ND	1	5
Limit(Max)	10				10	aqueous	Iron	ND	5	48
						solution	Lithium	ND	0.1	0.6
Comment	PASS	PASS			PASS	(20℃,10day)	Manganese	ND	0.1	0.6
							Zinc	ND	5	25

## **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;
- · Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food;
- European Directive 94/62/EC and Amendments 2004/12/EC & 005/20/EC & 2013/2/EU on packaging and packaging waste
- The minimum weight and volume for the package is selected.
- The concentration of heavy metals does not exceed 100 pm of the weight of the package.
- Chemical substances are reduced to the minimum sufficient amount EN 13695:2004
- Recyclability and reuse (EN13429:2007; EN 13430:2007; EN 13431:2007; EN 13432

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	6 Animal product and egg				
<b>01.01</b> Non-alc or beverage of an alcoholic str<6%vol	<b>06.01</b> Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based				
A. Clear beverage, B. Opaque	<b>06.02</b> Crustaceans and molluscs /A. Fresh with shells /B shelled				
<b>01.02</b> Alcoholic beverage of an alcoholic str of 6-20%vol	<b>06.03</b> Meat of all zoological species /A. Fresh with shells /B. Shelled				
<b>01.03</b> 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				
<b>02.01</b> Starches	cooked				
<b>02.02</b> 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				
<b>02.04</b> Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like				
<b>02.05</b> Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream				
<b>02.06</b> Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	<b>07.04</b> 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				
<b>03.01</b> Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product				
<b>03.02</b> Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	<b>08.01</b> 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				
<b>03.03</b> Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	<b>08.03</b> 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				
<b>04.01</b> whole fruit, fresh or chilled, unpeeled	character: II. Other				
<b>04.02</b> Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	<b>08.04</b> Sauces: /A. Aqueous /B. Of a fatty surface				
own juice //C. Preserved i n a liquid medium oily.	<b>08.05</b> Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,				
<b>04.03</b> Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other				
<b>04.04</b> Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	<b>08.07</b> Ice cream				
pasted, in own juice	<b>08.08</b> Dried food /A. With a fatty surface /B.Other				

**08.09** Frozen or deep-frozen food

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

**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

paste, in own juice

5 Fats and oils