



# 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 Sample character	19268 - Bæger til koldt, 150 ml, 86/70x50 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, pastry	03. Chocolate, sugar and products	Implemented system
01.01	02.01	03.01	BRC Packaging Standard
01.02	02.02	03.02	Traceability, Art. 17, L 1935/2004
	02.03		Yes
04. Fruit, vegetable and product	05. Fats and oils	06. Animal product and egg	GMP, L 2023/2006
	05.01	06.01	Yes
04.02	05.02	06.02B	Foreseeable Contact time& temperature
04.03		06.03	Temperature<100°C, time<60min
07. Milk product	08. Miscellaneous product		
07.01	08.01	08.09	A:10%EtOH B:3%HAc C:20%EtOH
07.02	08.02	08.10	D1:50%EtOH D2:Oil E:MPPO x=Screening,
	08.03	08.11	*Food type 01.04, D2=95%EtOH
	08.04	08.12	**Whole eggs

### Restriction and specifications

Overall Migration(mg/dm2)						Specific migration(mg/kg)				
Simulants	A	B	C	D1	D2	Food simulant	Element	Result	Detection limit	limit
Time(min)		60			60	3%(w/v ) acetic acid in aqueous solution (100℃,60min)	Barium	ND	0.1	1
Temp °C		100			100		Cobalt	ND	0.03	0.05
Result		ND			ND		Copper	ND	1	5
Limit(Max)		10			10		Iron	ND	5	48
Comment		PASS			PASS		Lithium	ND	0.1	0.6
							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;

No "PFAS", "dual 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

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.

**04.03** 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 cooked

### 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

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