

We Decla	re That Our Artio	cle Is Manufacture	ed In Accorda	nce With The EU	Relevant Regulat	ion										
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 All layer in the material(start with food contact layer)			27456 - Hamburgerbox, 152x150x42/82mm, bagasse, hvid Bagasse biodegradable products like plates, bowls, cups etc Bagasse board (composted within 90 days)													
									uitable for	food type		1				
									1. Drink		02. Cereals,cereal pro	oduct, pastry	03. Chocolate, su	gar and products	Implemented system	
1.01A		2.01	2.04	03.01		ISO9000 ISO22	000									
1.02		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		05. Fats and oils	1	06. Animal product and egg		GMP, L 2023/2006										
	04.04	05.01		06.01	06.04A	Yes										
4.02C	04.05D	05.02		06.02	06.05B	Foreseeable Contact t	ime& temperature									
						Temperature<100℃,										
07. Milk product 08. Miscellaneous p			oduct	, time<48h												
07.01A		08.01	08.05	08.09	08.13		D1:50%EtOH D2:Oil E:MPPO x=Screenin									
	07.04B		08.06B		08.14											
		08.03A.I		08.11B	08.15	*Food type 01.04, D2=	95%EtOH									
		08.04A	08.08B	08.12		**Whole eggs	eggs									
	nd specifications															
esting Reslu							Result									
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 Bik recommendation: specific migration of Benzophenone and 4-methybenzophenone																
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BiR recommendation: Specific Ingration of Benzophenone and 4-methybenzophenone																
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Extractable formation your section of the s																
Germany Food Article of Daily Use and Feed Code 2005(LFGB) and BfR recommendation: Extractable Reavy metals																
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 Bik recommendation: Fendation primary Aromatic Amine																
	Compliance		,				Pass									
-	•	ad the requirements on n	roducts intended f	or use in contact with for	od as describe in followi	ng Furonean legislation										
ve certify th						ng European legislation: mending Directive 80/590/EC	89/109/FC·									
FLI Frame				, to requirements for all l	oou contact matchals di	menaning Directive 00/ JOU/ LC	, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,, ,									
			_	nufacturing practice for f		-										

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 F	Position: Product Manager	Da	te: 01.03.2024			
FOR MATER	RIALS AND ARTICLES IN C	CONTACT WITH FOODS	TUFFS			
1 Drinks	6 A	6 Animal product and egg				
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.0	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based				
A. Clear beverage, B. Opaque	06.0	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled				
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.0	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled				
01.03 Alcoholic beverage of an alcoholic str>20%	06.0	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated				
01.04 Other: undenaturated ethylalcohol	06.0	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	06.0	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 M	7 Milk products				
02.03 Fine and coarse flour of cereals	07.0	07.01 Milk /A. Milk and milk based beverage /B. Milk power				
02.04 Dry and fresh pasta	07.0	07.02 Fermented milk such as yogurt, buttermilk and the like				
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /E	3. Other 07.	07.03 Cream and sour cream				
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surfa	ace /B. Other 07.0	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.				
3 Chocolate, sugar and products thereof, confectionery produ	ct	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 M	8 Miscellaneous product				
03.02 Confectionery product://A. In solid form /I. With fatty	subst. on surface /II. 08.0	08.01 Vinegar				
Other //B. In paste form :/I With fatty subst. On surface ,	//II. Moist 08.0	02 Fired or roasted foods:/A. Fi	red potatoes /B. Of animal orig	in		
03.03 Sugar and sugar product /A. In solid form / B. Molasses, s	syrup, honey 08.0	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	a fatty surface			
own juice //C. Preserved i n a liquid medium oily.	08.0	05 Mustard(expect mustard in p	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	C. In the form of pure , 08.	08.07 Ice cream				
pasted, in own juice	08.0	08 Dried food /A. With a fatty s	urface /B.Other			
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /	C. In the form of pure, 08.	09 Frozen or deep-frozen food				
paste, in own juice	08.1	10 Concentrated extracts of an	alcoholic strength>=6% vol			
5 Fats and oils	08.1	08.11 Cocoa /A. Cocoa powder /B.Cocoa paste				
05.01 Animal and vegetable fats and oils, whether nature or	treated 08. :	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc				
05.02 Margarine, butter and fats made from water emulsions in	n oil 08. :	08.14 Spices and seasoning in the natural state				
	08.:	15 Spices and seasonings in an	oily medium, e.g. Pesto and cu	rry paste		