

# **DECLARATION OF CONFORMITY**

2024 August 18

## **Applicant (issued declaration):**

Stadsing A/S Østre Fælledvej 13 9400 Nørresundby, Danmark Tlf: 70 15 34 00 / www.stadsing.dk / info@stadsing.dk

**Product:** Packaging for food products made from combined material, Eco.

19583 - ECO PRIZMA 550 (250 units/box) complete with PET lid Dimensions: 128\*128\*45mm Volume: 550 ml

### **Compound:**

Paperboard 280g/m<sup>2</sup> 700 Water-based dispersion glue (Aquence FB Henkel) Polypropylene film BOPP 20 µm Lid: transparent polyethylene terephthalate (PET)

Compliance is confirmed by documentation from suppliers.

### Time and temperature of use in contact with food:

Suitable for storing food in low-temperature refrigerator (up to -30  $^{\circ}$ C), and it is also applicable for heating food in a microwave oven at a temperature not exceeding 100  $^{\circ}$ C. When warming up, remove the lid from the box. Not intended for baking food.

Types of food contact: The product is suitable for contact with the following types of food

-Greasy -Dry -Wet

### **Storage conditions:**

Indoors, excluding direct sunlight, at temperatures from + 5 to +25 °C, with a relative humidity of 40% -80%.

### Guaranteed shelf life: 3 years

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# Specific migration of metals according to Regulation (EU) No 10/2011:

Simulant: 3% acetic acid Duration: 10 days Temperature: 40+/-2°C Approach: filled (7 dm<sup>2</sup>/L)

Aluminium (Al)	mg/kg	< 0.1
Barium (Ba)	mg/kg	< 0.1
Cobalt (Co) /	mg/kg	< 0.01
Eisen (Fe) / Iron (Fe)	mg/kg	< 1.0
Kupfer (Cu) / Copper (Li)	mg/kg	< 0.5
Lithium (Li)	mg/kg	< 0.1
Mangan (Mn)	mg/kg	< 0.1
Nickel (Ni)	mg/kg	< 0.01
Zink (Zn)	mg/kg	< 1.0

## **Overall migration for lids to Regulation (EU) No 10/2011:**

Tested parameter	Test result	Test method
Overall migration to food stimulant A	< 1 mg/dm surface area of sample	EN 1186-3:2002
(Ethanol 10%)		
Overall migration to food stimulant B (Acetic	< 1 mg/dm surface area of sample	EN 1186-3:2002
acid 3%)		
Overall migration to food stimulant D2	< 3 mg/dm surface area of sample	EN 1186-2:2002
(Vegetable oil)		

Overall migration tests were carried out by immersing sample material in corresponding food stimulants and exposing 10 days at temperature of +40 °C.

### **Certificates:**

Quality Management System ISO 9001:2015 (№0001113418) Food Safety Management System ISO 22000:2018 ( №0001113419) Test Data Report № 3977260 from 14.09.2018, «SGS INSTITUT FRESENIUS GmbH» Test Data Report №89593 A «LATVIAN CERTIFICATION CENTRE» (« LATSERT»)

### **Complies with EU requirements:**

- REGULATION (EC) № 1935/2004

In accordance with EC Commission Regulation No. 1935/2004 Articles 3, 11 (5), 15 and 17, the product is intended to come into contact with food.

### - COMMISSION REGULATION № 10/2011

The monomers and special additives used in the manufacture of the product are listed in Annex I of the Commission Regulation (EC) No 10/2011 of 14 January 2011 on plastic materials intended for contact with food. Taking into account the current amendments (EU) 2017/752.

- COMMISSION REGULATION № 2023/2006

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The product is manufactured in accordance with the EU Commission Regulation No 2023/2006 of December 22, 2006 on Good Manufacturing Practice for Materials in Contact with Food (GMP).

According to the customer's request the packaging can be printed on the outer side and on the inner side (in case there is a barrier layer covering mentioned inks) in compliance with EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles.

November 2011 - corrigendum July 2012 - (Replaces the September 2009 version)

Bettina Bonde Product Manager

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