

Declaration of Compliance 104465

We declare under our sole responsibility that the products described below comply with Framework Regulation (EC) No.1935/2004 of 27 October 2004 (on materials and articles intended to come into contact with food)(a.3, a 11(5), a.15, a.17), Commission regulation(EU) 10/2011/EC of 14 January 2011 with all amendments: No. 321/2011 (01.04.2011), No.1282/2011(28.11.11), No.1183/2012(30.11.2013), No.202/2014 (03.03.2014) , No.2015/174 (05.02.2015), No2016/1416(24.08.16), No 2017/752;Regulation (EC) No.2023/2066 of 22 December 2006 (on good manufacturing practice for materials and articles intended to come into contact with food), Regulation No.808 of the Cabinet of Ministers of the Republic of Latvia (on materials and articles intended to come into contact with food) of 09 November 2011.

• Assortment of PP caps

Product/color code	Colour	Raw material	Raw material manufacturer	Additive	Additive supplier
PP cap 63RTS.K5B.016	white	Moplen HP648T	LayondellBasell (USA) Slovnaft (Slovak Republic)	10-11477	Vilkritis, Lithuania

• **Application:** PP caps are intended to come into contact with

- dry foods
- fatty foods
- moist food
- acid food pH< 4.5

Information about resistance (Report of analysis No.270360/17/JSHB):

PP caps

No.	Food simulant	Test conditions	Result
1.	Water	4 hours at 50C	Visual changes not found
2.	Water	24 hours at -23C	Visual changes not found

Organoleptic information:

Odour- no noticeable deviation of the odour

Flavor- no noticeable deviation of the flavor

• **Packaging:** PP caps are packed in carton boxes with PE liner on wooden pallets.

- **Storage:** Should be stored in a dry and clean storage to avoid (cross) contamination, damage, deformation, far from sources of foreign smells. Do not expose the pallets to direct sunlight, this will cause the products to deform. PP caps should be stored at temperatures between -23 and 40°C. Before usage it is strictly recommended:

PP caps should be kept not less than 24 hours in any production area at the temperature corresponding to processing temperature.

- **Transportation:** transport must be carried out under the best hygienic and technical conditions to ensure proper conservation of packaging, able to prevent dirt, moisture and any possible damage. The transport must be carried out with covered vehicles. Transportation temperature between -23°C and +40°C.

- **Recommended shelf life**-2 years from production date.

- **Heavy metals data.**

Heavy metals	Content
Pb, Cd, Hg, Cr,	≤ 100mg/kg are in compliance with Directive 94/62/EC including amendments

- **Data of the overall migration:**

Material HM 5046

Food simulant	Test condition	Test method	Test result	Food contact surface area/food simulant volume
3% acetic acid	10 days, 60°C	PN-EN 1186-1:2005; PN-EN 1186-3:2005	< 0,5mg/dm ²	1.35dm ² /135 ml
10% ethanol	10 days, 60°C	PN-EN 11861:2005 PN-EN 1186-3:2005	< 0,5mg/dm ²	1.35dm ² /135 ml
Olive oil	10 days, 60°C	PN-EN 1186-1:2005; PN-EN 1186-2:2004	< 5,0mg/dm ²	1.35dm ² /135 ml

Global migration does not exceed 10mg/dm².

- **Data of the Specific migration in the raw material:**

Chemical name	Cas No./Reference No	SML
9,9-bis(methoximethyl)9H-fluorene	Reference No.39815	0.05 mg/kg*****
(C8-C18)amine	Reference No.39090	1.2mg/kg*****
(C8-C18)amine	Reference No.39120	1.2mg/kg*****
Oktadecils 3(3,5-ditert-butyl-4hidroksifenils)propionate	Reference No.68320	6.0mg/kg*****
Lubricant	Reference No.24550&8904	25mg/kg*****

Monoethyl-3,5-di-tert-butyl-4-hydroxy-benzylphosphonat, Calciumsalz	Cas. No.0065140-91-2	6.0mg/kg*
Iron		48 mg/kg**
Copper		5 mg/kg***
Amides, coco, N,N-bis(hydroxyethyl)	Cas.No.61791-31-9	1.2 mg/kg****

* Only presents in the articles with colour masterbatch 13-11555, 15-11036,11-12260 16-11193, 16-12125, 19-11100, 16-11192

** Only presents in the articles with colour masterbatch 16-11760, 17-12258, 13-11131

*** Only presents in the articles with colour masterbatch 16-12125,11-12260

**** Only presents in the articles with colour masterbatch Rifratene PE Bronzo HR/30 2% AT

***** Presents in **10-11477**, 11-12260, 17-12258, 16-12125, 19-11100,18-11476,13-11565,13-11131,15-11036,16-11192,16-11193, 14-11547,16-11760,13-11555

Polypropylene Moplen HP648T–there are no SMLs specified by the regulations for the components (monomers/additives) of this resin.

Information about SML regarding caps.

Chemical name	Food simulant	Test condition	Test method	Test result	Report of the test
9,9-bis(methoximethyl)9H-fluorene	95% ethanol	10 days, 40°C	DIN EN13130-1(2004/08)GC-QTOF-MS/FID	0,029mg/kg	Report of analysis No.PV-2016-P-80925.01

The Specific migration levels do not exceed the restrictions as laid down per Commission Regulation (EU) 10/2011/EC (both Annex I and Annex II, including its amendments).

For our diverse and very extensive product range measurements are not possible in each individual cases. We measure on different articles on a random basis the global migration. Furthermore we assure, that generally we only use raw materials for the production of caps with food contact which have a certificate according to the current law for food approval.

• **Conformity to EU law requirements:** The product herewith complies with the essential requirements of EU laws:

82/711/EEC

85/752/EEC

90/128/EEC

94/62/EC

1935/2004/EEC (a.3 ;a.11(5);a.15;a.17)

2023/2006/EC

2008/282/EC

10/2011/EC with all amendments.

PP caps does not contain any hazardous materials such as heavy metal, asbestos, etc.

In PP caps production we do not use any DUAL-additives listed on Regulation (EC)

1333/208 or Regulation (EC)1334/2008.

We herewith confirm that PP caps are produced from PP raw materials (which are mineral origin). We declare that environment does not have the GMO and allergens (cereals containing gluten (wheat, rye, barley, oats, spelt or their hybridised strains) and products thereof; crustaceans and products thereof; eggs and products thereof; fish and products thereof; peanuts and products thereof ; soybeans and products thereof; milk and products thereof(including lactose);nuts i.e.Almond, Hazelnut, Walnut, Pecan nut, Brazil nut, Pistacio nut, Macadamia nut and Queensland nut and products thereof; celery and products thereof; mustard and products thereof; sesame seeds and products thereof; sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/liter expressed as SO₂ ; molluscs and products thereof; lupins and products thereof) that could affect cross-contamination during the production of package.

The declaration will renewed when substantial changes in the production bring about changes in the migration or when new data are .

QAM

Marupe, 10.11.2022