

Products

HDPE D200 to D500 kg/m³ with HDPE Coating

multi-layer = film/foam/film, color: 050 natural, 005 white

Confirmation of Compliance

Our foam products (multi-layer = film/foam/film, color: 050 natural, 005 white) of the product group

D200 to D500
with HDPE coating

comply with the requirements of Regulation (EU) No 10/2011 and of (framework) Regulation (EC)No 1935/2004, both as in force on the declaration's effective date (see header).

Specifications for products used in contact with food

- a) Tested food simulants, test conditions and results:
(Performed by an accredited laboratory)

	Food simulant	Abbreviation	Test conditions		Migration limits (mg/dm ²)
			time	temperature	
OML ¹⁾	Ethanol 10 % (v/v)	Food simulant A	10 d	40 °C	< 10
	Acetic acid 3 w% (w/v)	Food simulant B	10 d	40 °C	< 10
	Vegetable oil	Food simulant D2	10 d	40 °C	< 10
SML ²⁾	Ethanol 10 % (v/v)*	Food simulant A	10 d	60 °C	see Section 4b)
	Acetic acid 3 w% (w/v)*	Food simulant B	10 d	60 °C	
	Vegetable oil*	Food simulant D2	10 d	60 °C	
	* or alternatively: total content-in-product determination using GC/MS				

¹⁾ OML: Overall Migration Limit

²⁾ SML: Specific Migration Limit

b) Ingredients which are subject to limitations and/or specifications (according to Annex I and II of Regulation (EU) No 10/2011)

• Ingredients of the Union list - SML:

	FCM subst. No	Ref. No	CAS No	Substance name	FRF ³⁾ applicable	SML [mg/kg]	Group restriction no	Restrictions, specifications, notes
FOAM	141	13380	77-99-6	1,1,1-trimethylpropane	no	≤ 6		
		25600						
		94960						
	264	22660	111-66-0	1-octene	no	≤ 15		
	433	68320	2082-79-3	octadecyl-3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate	yes	≤ 6		
COATING	106	24550	57-11-4	Lubricant, expressed as Zinc	no			
		89040						
	433	68320	2082-79-3	octadecyl-3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate	yes	≤ 6		

³⁾ FRF is applicable for foods with fatty contents > 20%

• Group restrictions - SML:

Group restriction no	FCM subst. no	SML (T) [mg/kg]	Group restriction specification
None.			

• Metals - SML:

Substance name	SML [mg/kg]
Zinc	<5

• Migration of primary aromatic amines excluding those in the Unions list: Amount < 0.01 mg/kg

Applicability

Suitable to come into contact with the following foods:

General	Examples*	Intended food contact conditions**
Foods with hydrophilic character	Non-alcoholic beverages, molasses, sugar syrups, honey, etc.	- Any long term storage at room temperature or below; - Heating up to 70 °C for up to 2 hours; - Heating up to 100 °C for up to 15 minutes;
- and pH < 4.5	Ciders, fruit nectars, lemonades, etc.	
- and an alcohol content of up to 20 %	Alcoholic beverages of an alcoholic strength of up to 20 %vol, etc.	
Foods with lipophilic character	Cakes, bread, chocolate, etc.	
- and alcoholic content of above 20 %	Alcoholic beverages of an alcoholic strength above 20 %vol, cream liquors, etc	
- oil in water emulsions	Mayonnaise, salad creams, etc.	
Foods which contain free fats at the surface	Nuts in paste or cream form, natural cheese, etc.	

* Annex III Table 2 of Regulation (EU) No 10/2011

** Annex V Table 3 of Regulation (EU) No 10/2011

Ingredients which are subject to food additives restrictions (Dual Use Additives)

	FCM subst. Nr.	Substance name	CAS-Nr.	EC-Nr.	Restrictions / Limits	Theoretical migration value (calculated)	Purity criteria
FOAM	610	Titanium dioxide	13436-67-7	E 171	Quantum salis (directive 94/36/EC, Annex V, Part1)	<1mg/kg	According to Directive 95/45/EC
	638	Polyethylenglycol	25322-68-3	E 1521	-	-	-
	37	Fats and oils, hydrogenated, from animal or vegetable food sources					
	139	Citric acid	77-92-9	E330			
	21	Carbonic acid, salts					
	395	Calcium oxide	1305-62-0	E 529			
		Monosodium citrate		E 331			
		Sodium bicarbonate		E 500			
	Calcium bicarbonate		E 170				
COATING	610	Titanium dioxide	13436-67-7	E 171	Quantum salis (directive 94/36/EC, Annex V, Part1)	<1mg/kg	According to Directive 95/45/EC

7. Prepared / controlled:

Date: 30.01.2020

Disclaimer:

All Information concerning technical/physical/chemical data and properties of our semi-finished foams are in accordance to the current state of the art and drawn on measurements, publications and our practical experience. All information in this document is correct in good faith. We have no control over the application of our foams and no legal responsibility for inappropriate usage is accepted. Control and approval of the final product in due consideration of the actual application as well as of conformity with European and national regulations are the responsibility of the foam applicant. The manufacturer of products and articles in contact with food - made from our foams - must ensure that the end products or articles meet the general regulatory requirements and do not cause an unacceptable change in the composition of the food or deterioration in the organoleptic properties. Liability above the legal obligations is not accepted.

The present confirmation is valid until the amendment of the referring regulations, maximum 2 years starting from the validity date.