

DECLARATION OF COMPLIANCE

We **Supplier:**
Veriplast Holland BV

Producer:
Confidential

hereby declare that the articles we produce from **PS crystal clear**:

description	article-no.:
Standard drinking glasses	10100 – 10500; 10500T; 10600-11000; 11102-11302; 11400-11600; 11800-12100
Exclusive glasses	201xx – 207xx; 20800; 21000; 21200-21600; 21700;21800; 22000; 22200; 22400; 22600-22800; 229xx;23000; 23100; 23200; 23300; 23400; 23405; 236xx; 237xx
Cups	30200; 30402, 30500, 30600
Plates	40100; 40400
Cutlery	505xx
dressing cup crystal clear	610xx
ice cup	701xx-707xx; 709xx; 710xx
ice cup ROYAL	71100; 71200; 71300; 71400
lid for ice cream cup	70800

meet the requirements of the regulation 10/2011/EC (latest amended by reg. 321/2011) and regulation 1935/2004/EC. Good manufacturing practice according to regulation 2023/2006 is applied.

Based on the informations given by our suppliers:

1. we confirm the compliance of the components contained in the articles (PS 143E; PS 678E; PS 1540; PS 500) with the plastic regulation 10/2011 (incl. amendments).
According to the above mentioned regulation the overall migration should not exceed 10 mg/dm² or 60 mg/kg
2. following monomers and additives contained in the components are subject to restrictions (e.g. SML) under the plastic regulation 10/2011/EC and its amendments:
ref.no. **89040**: zinc salts (SML 25 mg/kg expressed as Zn)
3. The plastics the articles are made from may contain dual use additives according to reg. 10/2011/EC like salts of stearic acid, silicon oil or glycerol etc. which are mentioned in the respective EU regulations 1333/2008/EC or 1334/2008/EC

Migration tests on the article material performed by an independent institute showed that under following test conditions overall migration (see 1.) and specific migration* (see 2.; SML) fall considerable below the respective SML given by regulation 10/2011 including amendments.

Migration limits are not exceeded under following conditions:

foodstuff	food simulant	test condition	exposure period
aqueous+acidic	3% acetic acid	hot filling (80 °C)	24 h with 40 °C
alcoholic+fatty	95% ethanol	hot filling (60 °C)	24 h with 40 °C
fatty	isooctane	hot filling (50 °C)	1 h with 20 °C

The maximum filling temperature should not exceed 90 °C.

Organoleptic testings showed no distinct change of smell and taste under following test conditions:

foodstuff	food simulant	test condition	exposure period
aqueous	water	hot filling (100 °C)	24 h at 40 °C
acidic	apple juice	hot filling (80 °C)	24 h with 40 °C
alcoholic	10% ethanol	hot filling (60 °C)	24 h with 40 °C
fatty	butter / oil	rt*	24 h

rt*=room temperature

Ratio of food contact area to volume of the food simulant: 0,6 cm⁻¹ up to 0,97 cm⁻¹.

The above mentioned articles are intended to be used for the consumption of foodstuff. Restricted storage of foodstuff is acceptable, when storage conditions are covered by the conditions of the above mentioned migration and organoleptic testings. The articles are not suitable for deep-freezing.

This declaration is valid from the stated version date until this document is superseded. It will be renewed in case of regulatory and/or legal changes as well as possible changes in our products. We, therefore recommend our customers to verify the regulatory status periodically by accessing our Quality department

Head of QM/QA



2011-05-02