



# Declaration of conformity

## for materials made of plastic, which come into contact with food

We hereby declare that the PP adhesion sealing bag product (only the material, not the glue) complies with the provisions of Regulation (EU) 10/2011 including addenda, Regulation (EC) 1935/2004 (article 3, article 11 paragraph 5, article 15, article 17) and Regulation (EC) 2023/2006.

The complete migration and the specific migrations are below the legal limit values if used in accordance with specifications. The test was performed in accordance with Regulation (EU) 10/2011 (appendix V).

The materials and raw materials used comply with the Regulation on plastic materials (EU) 10/2011.

No functional barriers made of plastic are used in the aforementioned product.

**The following substances with limitation are used in the aforementioned product:**

**Listed in accordance with the Regulation on plastic materials (EU) 10/2011, appendix I:**

### Substance designation:

Fatty acids (FCM 879), palmitic acid (FCM 105), oleamide (FCM 335), erucamide (FCM 271), Irgafos 168 (FCM 671), caprylic acid (FCM 304) stearic acid (FCM 106), ATBC (FCM 138)

### Unlisted substances / NIAS (risk assessment was performed):

Substance designation:	CAS-number:	Ingestion quantity of packed food (g/person/day):
2,4-Di-tert-Butylphenol	96-76-4	>5000
2,6-Di-tert-butylbenzoquinon	719-22-2	1500
7,9-Di-tert-butyl-1-oxaspiro(4,5)deca-6,9-dien-2,8-dion	82304-66-3	272
Nonanal	124-19-6	>5000
Octanal	124-13-0	>5000
Chlorbenzaldehyd Isomer	N/A	2200

### Notes regarding "dual-use substances":

The aforementioned product does not contain any additives permitted in plastics and for direct addition to food.

### Specification on the intended usage or limitations:

- Type/types of food that are to come into contact with the material: **All types of food**
- Duration and temperature of treatment and storage when in contact with the food: **Any long-term storage at room temperature or below, including heating up to 70°C for up to 2 hours or heating up to 100°C for up to 15 minutes.**
- Ratio of the surface that comes into contact with the food to the volume; this was used to define the conformity of the material or object: **6dm<sup>2</sup> /kg food**

Product traceability in accordance with Regulation (EC) 1935/2004 is guaranteed by the batch number on the box.



---

This confirmation applies to the product supplied by us and its use as specified.

The conformity check was performed in accordance with the aforementioned regulations; the product then complies with the legal specification if the specified food contact conditions are adhered to.

If the application purpose changes, the user is obliged to perform a conformity and suitability check.

Rielasingen-Worblingen, 01.01.2019

pp Katharina Gericke

Validity: until withdrawn or re-issued