



### Declaration of Compliance

for articles intended to come into contact with food  
(according the regulation **EC 1935/2004**)

Hereby we declare that our article

***Container (600x400x180mm), PP, green"415", article number:4128760415***

***Container (600x400x350mm), PP, green"415", article number:4130760415***

***Container (600x400x220mm), PP, green"415", article number:7925760415***

In use at: Resellers'; traders' and their  
customers in  
Latvia  
Lithuania  
Estonia  
Sweden  
Denmark  
Finland  
Norway  
Iceland

and the materials used to manufacture these article(s) comply with the regulation **EC 1935/2004** in valid version at the time of the distribution of this declaration and corresponds as well to the regulation over good manufacturing practice for materials and articles intended to come into contact with food (GMP) **2023/2006/EC**.

The overall migration and the specific migration are -within intended use- under the legal limit values in accordance with the regulation **EU 10/2011**. The used raw materials and additives comply with the consumer article regulation (and/or correspondences) into the European plastic regulation **EU 10/2011** as well as the transition periods and changes of this guideline valid at the time of the distribution of this declaration.

The above mentioned product may contain substances with specific migration limit (SML), Annex II and maximum permitted quantity (QM), which are specified in the regulation **EU 10/2011** with the respective limit values. The limit values of the total and specific migration are not reached or exceeded.

Specifications to the intended use or restrictions:

1. Type or types of food, which are intended to come into contact with the product:  
***Food stuff covered by simulant A, B and D2 – (all types of food).***
2. Type or types of food, which are not intended to come into contact with the product:  
***Prolonged contact with hot products (above 30°C).***
3. Time and temperature of treatment and storage in direct contact with the food:  
***Any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where  $70\text{ °C} \leq T \leq 100\text{ °C}$  for a maximum of  $t = 120/2^{((T-70)/10)}$  minutes.***

To estimate the relationship between the surface area and the quantity of food in contact, the migration is calculated using the conventional surface area/volume conversion factor of 6 dm<sup>2</sup>/kg.



Schoeller Allibert

No “**plastic functional barrier**” is used. Substances also authorised as direct food additives ("**Dual use additives**") are listed below or either not used for the manufacturing of this product, kind of not migrating, or only present in quantities that in case of their migration don't allow relevant contribution to exceed of the limits as set in the applicable food legislation.

**Dual Use additives** used:

E170.

Toxicological evaluation of **non-intentionally added substances** (NIAS) in the screening tests of a representative sample with Simulant: 95% ethanol, test conditions: 10 days at 40 °C. The limit values of the NIAS migration are not reached or exceeded. The assignment of substances to the toxicity classes according to Cramer's principles and other toxicological assessment methods were used to assess the acceptable level of specific migration.

The user himself has to assure the suitability of the product regarding the intended filling goods and the operating conditions, since these can deviate from the standardized conditions in the directives and regulations. The responsibility regarding the suitability of the product(s) for the intended use and the preservation of migration values under condition of use remains at the user!

This declaration is valid up to revocation and replaces all previous declarations for this article which are not valid anymore.

Schoeller Allibert Services BV,  
Hardenberg, 2023 12-07

\* **Note:** ‘hot-fill’ means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.