

DECLARATION OF CONFORMITY

acc. to EU regulation 10/2011 and amendments up to and including Commission Regulation (EU) 2018/213, (EU) 2018/79 and 2019/1338 for plastic materials intended into contact with food

MANUFACTURER:

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IDENTITY OF ARTICLE

Sheets: extruded, flat panels made from PETG

(PETG raw material supplier: Eastman, Spectar[™] Copolyester*)

TRADENAME

HIPEX®G

CONFORMANCE WITH REGULATIONS

Our sheets are in conformity with the requirements of **EU regulation1935/2004/EU** (inclusive article 3, **Good Manufacturing Practice** GMP, **EU 2023/2006**) on materials and articles intended to come into contact with food, repealing Directives 80/590/EEC and 89/109/EEC. The used monomers and other raw materials meet the requirements of **EU regulation No 10/2011**. The sheets correspond to the requested specific migration restrictions of the used raw materials.

No addition of dual-use additives therefore we confirm compliance with the purity demands of 2008/60/EC, 2008/84/EC and 95/45/EC.

Remark regarding the requirements of GMP:

The printed standard – protection foil is not proved for food contact. In case of food contact application of HIPEX® G sheets a blank, harmless foil can be ordered.

Please consider this when ordering sheets.



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SHEETS ARE MADE FROM PETG GRANULES (SPECTAR™ CO POLYESTER) OF EASTMAN COMPANY*.

Following substances of PETG are under restriction of (EU) regulation 10/2011:

Substances of the groups 28 and 2 with specific migration limits

Group restriction-n°	FCM N°	SML(T) [mg / kg] of food
Group 28		7.5
Terephthalic acid	785	
Terephthalate, dimethylester	288	
Group 2	227	30
Ethylene glycol	<i>LL</i> ;	55

COMPLIANCE TESTS FOR OVERALL MIGRATION

Examinations to verify the specific migration limits were carried out in accordance with the specification of ordinance **EU 10/2011** and **FDA regulation 21 CFR 177.13.15** at Eastman* laboratories, with 3% acetic acid, 10% ethanol and simulant D, amongst others, according to conditions OM 2 (including 2 hours at 70°C followed by 10 days at 40°C). Test conditions OM2 also cover requirements of OM1 and OM3. The final product meets the overall migration limit of 60 mg/kg of food or 10 mg/square decimeter.

Results of	Specific migration limits [mg/kg]	Area related migration [mg/dm²]	
Terephthalic acid	7,5 mg/kg	0.002 - 0.26	
Ethyleneglycol	30 mg/kg		

Results are far below the required overall migration limits of 60mg/kg or <10mg/dm².



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SPECIFICATION ON THE USE OF THE SHEETS IN CONTACT WITH FOOD

ANY FOOD CONTACT is possible:

Under refrigeration- and cooling conditions, any long term storage at room temperature and below, including heating up to 70 °C for max. 2 hours. If the sheets are heated over a longer period of time, they may deform. The continuous service temperature of HIPEX® G is 60°C.

The data are for orientation and apply only to the original sheets and not to consumer goods made from them.

Application conditions which go further the standard test conditions, mentioned above in accordance with Regulation 10/2011/EC, have not been tested. The manufacturer of the consumer goods has to provide these proofs on his own responsibility.

SPECIAL NOTICES:

HIPEX®G UVP sheets are <u>not suitable</u> for direct contact with food.

We deliver plastic sheets, which are subject to further processing steps.

Machining, thermal forming, assembling, gluing and as well surface treatments as printing, polishing, could influence and contaminate the product. So the above – mentioned declaration does not relate to finished article only to the delivered sheets. The manufacturer or user has to verify whether the product is suitable for its final application, e.g. whether the final product might affect the taste or smell of food or whether the limitations (e.g. global migration, specific limits and other analytic requirements) are observed.

The information in this certificate is based on our knowledge and experience to date. It does not release the user from the obligation of carrying out own tests and trials, in view of the many factors that may affect processing and application; neither do they imply any legally binding assurance of certain properties or of suitability for a specific purpose. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed.