



# Food Contact Material Product Declaration of Compliance



Valid to 2025.03.01

## We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation

The identity, address and web site of the business operator issuing the DoC	ZIP TRADING OVERSEAS AB Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist. CN-310 000 Hangzhou, Zhejiang, China www.ziptrading.biz
Trade Name Sample character	Paper Lid - for Cup, Bowl (PP) PP plastic
All layer in the material(start with food contact layer)	PP plastic

### Suitable for food type

01. Drink	02. Cereals, cereal product, pastry	03. Chocolate, sugar and products	Implemented system
01.01A 01.03		03.01 03.03B	ISO9000
01.02	02.05A 02.06A	03.02A.I	Traceability, Art. 17, L 1935/2004 Yes
04. Fruit, vegetable and product	05. Fats and oils	06. Animal product and egg	GMP, L 2023/2006
04.01 04.04	05.01	06.01 06.04	Yes
04.02B 04.05B	05.02	06.02	Foreseeable Contact time & temperature Temperature < 100 °C, time < 60 min
04.03C		06.03 06.05**	
07. Milk product	08. Miscellaneous product		A:10%EtOH B:3%HAc C:20%EtOH D1:50%EtOH D2:Oil E:MPPO x=Screening, *Food type 01.04, D2=95%EtOH **Whole eggs
	08.01 08.05		
07.04B	08.02 08.06A		
	08.03A.I 08.07	08.11B 08.15	
	08.04 08.08A		

### Restriction and specifications

Overall Migration (mg/dm <sup>2</sup> )						Specific migration (mg/kg)				
Simulants	A	B	C	D1	D2	Food simulant	Element	Result	Detection limit	limit
Time (min)		60			60	3%(w/v) acetic acid in aqueous solution (100°C, 60min)	Barium	ND	0.1	1
Temp °C		100			100		Cobalt	ND	0.03	0.05
Result		ND			1		Copper	ND	1	5
Limit (Max)		10			10		Iron	ND	5	48
Comment		PASS			PASS		Lithium	ND	0.1	0.6
							Manganese	ND	0.1	0.6
						Zinc	ND	5	25	

### Legislation Compliance

We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation:

- EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;
- Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food;

No "dual use additive" were added in this product group, No PVC contain in packaging material

Signature and Stamp of Product/production responsible:

*Kevin Xiang*

Clarification of signature: Kevin Xiang

Position: Supplier auditor

Date: 2023.03.01

## FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

### 1 Drinks

**01.01** Non-alc or beverage of an alcoholic str<6%vol

A. Clear beverage, B. Opaque

**01.02** Alcoholic beverage of an alcoholic str of 6-20%vol

**01.03** Alcoholic beverage of an alcoholic str>20%

**01.04** Other: undenaturated ethylalcohol

### 2 Cereals, cereal product, pastry, cake and other baker's ware

**02.01** Starches

**02.02** Cereals, unprocessed, puffed , in flakes

**02.03** Fine and coarse flour of cereals

**02.04** Dry and fresh pasta

**02.05** Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other

**02.06** Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other

### 3 Chocolate, sugar and products thereof, confectionery product

**03.01** Chocolate, ch. coated prod, substitutes and prod coated with substit.

**03.02** Confectionery product://A. In solid form /I. With fatty subst. on surface /II. Other //B. In paste form :/I With fatty subst. On surface //II. Moist

**03.03** Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey

### 4 Fruit, vegetable, and product thereof

**04.01** whole fruit, fresh or chilled, unpeeled

**04.02** Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its own juice //C. Preserved i n a liquid medium oily.

**04.03** Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream

**04.04** Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure , pasted, in own juice

**04.05** Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure, paste, in own juice

### 5 Fats and oils

**05.01** Animal and vegetable fats and oils, whether nature or treated

**05.02** Margarine, butter and fats made from water emulsions in oil

### 6 Animal product and egg

**06.01** Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based

**06.02** Crustaceans and molluscs /A. Fresh with shells /B. Shelled

**06.03** Meat of all zoological species /A. Fresh with shells /B. Shelled

**06.03** Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated

**06.04** Preserved meat: /A. In a fatty or oily m /B. In an aqueous m

**06.05** Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked

### 7 Milk products

**07.01** Milk /A. Milk and milk based beverage /B. Milk power

**07.02** Fermented milk such as yogurt, buttermilk and the like

### 07.03 Cream and sour cream

**07.04** Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C. Processed /D. Preserved; I. In an oily m: II.In and aqueous m

### 8 Miscellaneous product

**08.01** Vinegar

**08.02** Fired or roasted foods:/A. Fired potatoes /B. Of animal origin

**08.03** preparations for soups, homogen. Composite foods, preparations, /A. In power form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty character: II. Other

**08.04** Sauces: /A. Aqueous /B. Of a fatty surface

**08.05** Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B. Other

**08.07** Ice cream

**08.08** Dried food /A. With a fatty surface /B.Other

**08.09** Frozen or deep-frozen food

**08.10** Concentrated extracts of an alcoholic strength>=6% vol

**08.11** Cocoa /A. Cocoa powder /B.Cocoa paste

**08.12** Coffee, roasted or unroasted, decaffeinated or soluble, etc

**08.14** Spices and seasoning in the natural state

**08.15** Spices and seasonings in an oily medium, e.g. Pesto and curry paste