

## DECLARATION OF COMPLIANCE

| Description | Material            | Article Number |
|-------------|---------------------|----------------|
| Tray        | PP<br>(Mineral 5 %) | 155054         |

Duni declares that the article meets the requirements of:

- Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004 (Framework regulation)
- EU Regulation 2023/2006/EC (GMP)
- EU Regulation 10/2011/EC with amendments (Plastic regulation)

### Overall migration (1)

According to the above-mentioned regulation EU Regulation 10/2011, the overall migration does not exceed 10 mg/dm<sup>2</sup> or 60 mg/kg.

### Specific migration (2)

This article contains monomers or additives subject to restrictions under the plastic regulation 10/2011 and its amendments. A specific migration test proves that these are within the limits. Following substances are subjected to SML values:

| Ref. No | CAS No     | Substance  | SML (mg/kg) according to 10/2011/EC* |
|---------|------------|--|--------------------------------------|
| 39090   | -          | N,N-bis(2-hydroxyethyl)alkyl(C 8- C 18)amine                       | 1,2**                                |
| 66360   | 85209-91-2 | Sodium salt 2, 2-methylene bis (4,6-di-tert-butylphenyl) phosphate | 5                                    |

\* The specific migration limit applicable for the substance. It is expressed in mg substance per kg food. It is indicated ND if the substance shall not migrate in detectable quantities.

\*\* Expressed as tertiary amine

### Area of use

Based on the migration tests and Declaration of Compliance, the trays can be used with all types of food under following conditions:

- Storage at room temperature or below for as long as the food are considered safe to consume and with kept desired quality.
- Warm keeping at 70°C for up to 4 hours.
- Hotfill<sup>1</sup>-conditions at 100°C for appr. 15 min.
- Microwave use for warming of food up to 3 minutes at maximum 900 W. Be aware different microwave ovens may heat unevenly and can create hot spots causing the plastic to lose its stability. Always remove it with care to avoid burn injuries.
- The trays are **not** suitable for use in conventional oven.

The material has been evaluated at high temperature conditions corresponding to temperature applications up to 121°C (see Test conditions) However, because of deteriorating performance and stability as well as due to the risk of burn injuries, use at this temperature should be handled with utmost care.

### Test conditions

Migration tests on the article material performed by an independent institute showed that under the following test conditions, overall migration (see 1.) falls considerably below the limit given by regulation 10/2011.

#### *Overall migration (OM5<sup>2</sup>- 2 hours at 100 °C)*

|                       |                                      |
|-----------------------|--------------------------------------|
| <i>3% Acetic acid</i> | <i>2 h 100°C + 10 days 40°C</i>      |
| <i>10% Ethanol</i>    | <i>2 h 100°C + 10 days 40°C</i>      |
| <i>50 % Ethanol</i>   | <i>10 days 40°C / 2 h reflux</i>     |
| <i>95 % Ethanol</i>   | <i>3,5 hours 60°C + 10 days 40°C</i> |
| <i>Isooctane</i>      | <i>2 days 20°C</i>                   |

#### *Specific migration on metals and PAA*

|                       |                  |
|-----------------------|------------------|
| <i>3% Acetic acid</i> | <i>2 h 100°C</i> |
|-----------------------|------------------|

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<sup>1</sup> Definition from COMMISSION REGULATION (EU) 2016/1416: "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.

<sup>2</sup> OM5 Standardised testing conditions corresponds to high temperature applications up to 121 °C defined in Annex V, Chapter 3, table 3 in COMMISSION REGULATION (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.

The ratio of food contact surface area to volume used is 6 dm<sup>2</sup>/kg

Dual Additives that might be present in the product:

| <b>CAS No</b> | <b>E-number</b> | <b>Substance</b>      |
|---------------|-----------------|-----------------------|
| 31566-31-1    | E471            | Glycerol monostearate |
| 14807-96-6    | E553b           | Talc                  |
| 1592-23-0     | E470a           | Calcium stearate      |

The product does not contain any functional barrier.

Please be advised that Duni Group does not add anything into the product.

This document of compliance is based on:

- Documentation from suppliers
- Global migration test
- Specific migration

This document was issued electronically and is therefore valid without signature.