

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

PP-Bodenbeutel 115x190mm

mit der folgenden Artikel-Nummer:

320119

Hiermit bestätigen wir auf der Grundlage der uns vorliegenden Lebensmittelunbedenklichkeits-
erklärung des Produzenten, dass die von uns oben genannten Artikel für den Kontakt mit Lebensmitteln
geeignet sind und den dafür vorgesehenen Gesetzen sowie Richtlinien entsprechen.

Zum eigenen Schutz unserer Lieferquellen sind Vorlieferant und Untersuchungslabor sowie dritte
beteiligte Personen unkenntlich gemacht. Die uns vorliegende Originalerklärung kann den zuständigen
Behörden auf Verlangen zur Verfügung gestellt werden.

Lebensmittelunbedenklichkeitserklärung des Lieferanten:

ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED TO COME INTO CONTACT WITH FOOD

1. IDENTIFICATION OF MATERIAL

Trade nomenclature of product

■■■■■■■■■■ -BAGS CROSS.BOTT.M.107

structure: OPP/PADH/PADH/ADD::CEL

Description Transparent biaxially oriented co-extruded polypropylene film

Note: ADD or ADH::CEL or PADH = added material outside on the bottom (on bag)

muster 107 - a flat bag with hexagonal bottom

According to customer requirements the film is supplied with printing or without printing. The printing method is determined according to the customer's requirement.



Labelling: the product is intended to come into contact with food

2.INTENDED FOOD CONTACT

a) the type of food or process for which the material is intended:

- 02.04 - dry pasta e.g. macaroni, spaghetti and similar products and fresh pasta
- 03.01 - confectionery products substitutes and products coated with substitutes
- 03.02 – confectionery products (A,B)
- 03.03 – sugar and sugar products
- 04.03 – nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine kernels and others)
- 08.02 – fried or roasted foods
- 08.07 – fried or roasted foods
- 08.13 - aromatic herbs and other herbs such as camomile, mallow, mint, tea, lime blossom and others
- 08.14 - spices and seasonings in the natural state such as cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, salt and other

b) Time and temperature of treatment and storage in contact with the food.

The food safety of product was verified under the test conditions of 10 days / 40°C. Under these conditions, no exceedances occurred allowed migration limits. The test covers storage times at room temperature, in the refrigerated and frozen state of the food.

The storage time should be determined by the nature of the packaged food products.

c) Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article: 6dm²/kg.

d) The mentioned product does not contain any functional plastic barrier.

3.LEGAL COMPLIANCE

██████████ declares that the above listed packaging films, when leaving the factory, have a composition that complies with the following requirements for food contact applications:

a) EU regulatory text(s)

Regulation of the European Parliament and of the Council (EC) No.1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EC and 89/109/EEC

Commission Regulation (EC) No.10/2011 on plastic materials and articles intended to come into contact with food (including its amendments up to Commission Regulation (EU) No.321/2011, 1282/2011, 1183/2012, 202/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831, 2019/37, 2019/1338, 2020/1245

Commission Regulation (EC) No.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Commission Regulation (EC) No.1895/2005 on the restriction of use of certain epoxy derivatives in materials and article intended to come into contact with food (BADGE/NOGE/BFDGE)

b) National legislation

Decree of the Ministry of Agriculture and the Ministry of Health of the Slovak Republic of 9 June 2003 No. 1799 / 2003-100, which issues the fifth chapter of the second part of the Food Code of the Slovak Republic regulating materials and articles intended for contact with food, as amended.

Decree of the Ministry of Agriculture and the Ministry of Health of the Slovak Republic of 6 February 2006 No. 06267/2006-SL / , which issues the title of the Food Code of the Slovak Republic regulating microbiological requirements for food and packaging.

c) Specific text(s)

EuPIA "Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles" - November 2011 corrigendum July 2012 EuPIA "Exclusion Policy for Printing Inks and Related Products" - 3 rd Edition, November 2016 (corrigendum December 2018)

4.MIGRATION

Based on the documentation we received from our raw materials suppliers and analytic test conducted with European guidelines 10/2011 the amount of substances is lower than the specific migration limit. The conditions of model migration tests and the selection of foodstuff simulators comply with the requirements of Regulation (EU) No.10/2011 (inclusive of all amendments and supplements) relating to plastic materials and articles intended to come into contact with foodstuffs. The area limit value of 10mg/dm² is maintained under the following test conditions:

Data stated on the DoC are in accordance with the results stated on the test reports from the accredited laboratories of RUVZ Poprad and ITC Zlín.

a) Overall migration

Testing Conditions			
Testing food simulants	Time	Temperature	Results (mg/dm ²)
A:10% ethanol	10 days	40+/-1°C	1.75
B:3% acetic acid	10 days	40+/-1°C	3.00
C:50% ethanol	10 days	40+/-1°C	<1.50
D1:50% ethanol	10 days	40+/-1°C	<1.50
D2 olive oil	10 days	40+/-2°C	<2
E:MPPO	10 days	40+/-2°C	<2

Test report No.: 6876-6887,6889/2021 - RUVZ Poprad (19/2021)

Test report No.: 472114858-01 – ITC Zlín (19/2021)

LOQ = limit of quantitation

b) Specific migration

The required SML- and/or QM or QMA - limits according to EU Regulation No.10/2011 (inclusive of all amendments and supplements) are met.

Testing Conditions				
Specific migration	Simulant used	Time	Temperature	Results (mg/kg)
1-octene	95% ethanol	10 days	60+/-2°C	≤0.8
bisphenol A	95% ethanol	10 days	60+/-2°C	≤0.004
bisphenol F	95% ethanol	10 days	60+/-2°C	≤0.01
bisphenol S	95% ethanol	10 days	60+/-2°C	≤0.02
formaldehyde	B: 3% acetic acid	10 days	60+/-2°C	<3.0
primary aromatic amine	B: 3% acetic acid	10 days	60+/-2°C	≤0.0025
diisocyanates	deionized water	10 days	60+/-2°C	≤0.08
2,6-di-tert-butyl-p- cresol	B: 3% acetic acid	10 days	60+/-2°C	≤0.05
octadecyl 3-(3,5-di- tert-butyl-4-hydroxyphenyl)propionate	95% ethanol	10 days	60+/-2°C	<0.15
2,5-bis (5-tert-butyl- 2-benzoxazolyl) thiophene	95% ethanol	10 days	60+/-2°C	≤0.001
ethynglycol(EG)	95% ethanol	10 days	60+/-2°C	≤1.0
diethynglycol (DEG)	95% ethanol	10 days	60+/-2°C	≤1.0

1-hexene	95% ethanol	10 days	60+/-2°C	≤0.25
Al	B: 3%acetic acid	10 days	60+/-2°C	≤0.002
Al	deionized water	10 days	60+/-2°C	≤0.002
BADGE	95% ethanol	10 days	60+/-2°C	≤0.004
BFDGE	95% ethanol	10 days	60+/-2°C	≤0.007
NOGE	95% ethanol	10 days	60+/-2°C	≤0.03
DMP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
DEP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
DIBP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
DBP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
BBP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
DEHP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
DINP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.3
DAP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05
DIDP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.6
DCHP-phthalic acid	95% ethanol	10 days	60+/-2°C	≤0.05

Test report No.: 6876-6887,6889/2021 - RUVZ Poprad (19/2021)

In accordance with Regulation (EU) 2020/1245, the content of the above substances was determined by analytical evaluation. The documentation of the input raw materials from our suppliers and on the basis of our technological procedures show that no salts / acids / bases of other metals from the said Regulation were used in the production process.

c) Sensorial assessment

Data stated on the DoC are in accordance with the results stated on the test reports from the accredited laboratories of RUVZ Poprad.

Test conditions: 10 days at 60°C

Model substance:

- drinking water (simulating soft drinks, non-acid foodstuffs, dairy products, fresh meat)
- powdered sugar (simulating dry foodstuffs of constant consistence)
- milk chocolate (simulating foodstuffs with higher contents of fat and water)

The overall average value change of taste, odour and appearance did not exceed value 1.8 for all types of model substances. There is low probability that packaging films will have negative impact on the organoleptic/sensory properties of food and drinking water.

d) Microbiological examination

Testing Conditions			
Parameter	Temperature	Unit	Number of units
Coliform bacteria	37°C	CFU/dm2	0,0,0,0,0
Moulds (micromycetas)	25°C	CFU/dm2	0,0,0,0,0
The other pathogenic and potentially pathogenic microorganisms	37°C	presence	negative

Test report No.: 6876-6887,6889/2021 - RUVZ Poprad (19/2021)

5.SUBSTANCES

All plastics which are used for the production of [REDACTED] films have been certified by our suppliers as complying with the legislation and recommendation of the European Union.

a) List of additives/monomers having a restriction (in current Regulations as amended by date):

Name of Substances	FCM	Ref.N. and/ CAS N./ or EC N.	Restriction (e.g.SML*,QM* specifications)
2-methyl-1,3-butadiene	FCM 144	19243, 21640 0000078-79-5	SML= ND (1mg/kg in final product)
1-pentene	FCM 245	22900 0000109-67-1	SML= 5 mg/kg
Reaction product of ditert-butylphosphonite with biphenyl, obtained by condensation of 2,4-ditert-butylphenol with Friedel Craft reaction product of phosphorous trichloride and biphenyl	FCM 760	83595 0119345-01-6	SML= 18 mg/kg
3,3-bis(methoxymethyl)-2,5-dimethylhexane	FCM 763	39925 0129228-21-3	SML= 0.05 mg/kg
bis (2,4-dicumylphenyl) pentaerythritol - diphosphite	FCM 773	38840 0154862-43-8	SML= 5 mg/kg
9,9-bis(methoxymethyl) fluorene	FCM 779	39815 0182121-12-6	SML= 0.05 mg/kg

SML = Specific migration limit, QM = Residual content in material

b) Dual-use additives:

With reference to article 11(3) of Regulation 10/2011 as amended, the presence of the dual use additives was determined on the basis of the food declaration of suppliers of raw materials.

The additives listed below are authorized as food additives by Regulation (EC) 1333/2008 as amended.

E Number/FL Number	Name of Additive
E 470a	Sodium, potassium and calcium salts of fatty acids
E 471	Mono-and diglycerides of fatty acids
E 551	Silicium dioxide
E 553b	Talc
E 900	Polydimethylsiloxane

Their migration is lower than the overall migration reported at point 4a) -Overall migration.

6.HEAVY METALS

On the basis of European Parliament and Council Directive No. 94/62/EC on packaging and packaging waste including its amendments up to Directive No. 2004/12, 2005/20, 2013/2, 2015/750, 2018/852 Lead, Cadmium, Mercury, Chrome Hexavalent are not intentionally added on the films. [REDACTED] films have a total heavy metal content, due to incidental sum of concentration, lower than 100 ppm.

Metal content in product / test performed in an accredited laboratory		
Metal	Test result	Unit
Cadmium	0.156	mg/kg
Lead	0.266	mg/kg
Mercury	≤0.3	mg/kg
Chromium6+	<0.103	mg/kg

Test report No.: 6888/2021 - RUVZ Poprad (19/2021)

7.ALLERGENS

The substances listed in the Annex II of the Regulation (EU) No.1169/2011 are not intentionally used in the manufacture or formulation of [REDACTED] films.

8.PHTHALATES

We certify that phthalates subject to the restrictions contained in Regulation (EC) No 1907/2006 of the European Parliament and of the Council (as amended) are not intentionally added in our packaging films. Based on declarations from our raw materials suppliers there could be a presences of traces of phthalates like DIBP, DBP,

DEHP, DEP and Ethyl Isobutyl Phthalate. These substances are impurity from the catalytic process used to produce the polyolefine resin.

9.HYGIENE

_____ has got hygiene, cleaning/Housekeeping, and pest control-plan, which may be audited at any time as agreed. The production of the packing material takes place under conditions of good hygiene practice, in particular for the determining of potential dangers, the assessment of the involved risks and a system to control detected dangers (chemical, physical and micro-biological risks in the case of HACCP) for the use with food stuffs. Hygiene certification according to BRC/ISO 22000.

10.TRACEABILITY

In accordance with Regulation (EC) No.1935/2004 Art.17 _____ has implemented an appropriate system which allows the traceability of _____ films up to the raw materials.

11.ACTIVE AND INTELLIGENT MATERIALS

The above mentioned product does not contain additives according to the definitions of the Regulation (EC) No.450/2009 (active and intelligent materials).

12.REACH REGULATION (EC) No.1907/2006

_____ is a downstream user according to article 3 no. 13 the REACH regulation and therefore not obliged to register its products.

On the basis of the declarations received from our raw materials suppliers we can confirm, that our delivered packaging films supplies to you do not contain any SVHCs (Substances of Very High Concern) as published in Annex XIV and/or on the candidate list. _____ will continue to assess and monitor substances in the articles in order to assure compliance with REACH. Should any of the substances contained within the listed articles be included in the future in Annex XIV (or on the candidate list) and be found in a concentration higher than 0.1% w/w (weight to weight), _____ in accordance with Article 33, forward information about these substances with immediate effect.

13.NIAS

_____ that our production is in compliance with EC Regulation No.1935/2004 laying down general safety requirements for all materials and articles intended to come into contact with foodstuffs. We confirm that the films in our production contain no unintentional substances (NIAS).Our statement is based on a suppliers declaration raw material that the materials supplied do not contain NIAS.

RESPONSIBILITIES

This declaration is valid for the product as described and delivered by us.

By following the above mentioned regulations we have fulfilled our duty of care regarding the conformance of the film we supply with legislation governing food contact applications. It is the responsibility of the user to test the suitability of our products for the intended applications. We accept no liability for losses arising from inadequate suitability of our products for the food medium being used by you.

The content of this declaration is strictly confidential and should not be passed on to third parties. However in case your customer requires this information in order to assess compliance and measuring migration as required by law, you are entitled to pass them on to the customer or a neutral institute, under the strict obligation that the information is treated strictly confidential. In each case all amendments of the above mentioned regulations or recommendations are included in their relevant versions up to the time of the issue of this statement.

This declaration will be valid for three years starting from the date of issue and it will be replaced only in case of major changes in the production of the material which might invalidate this document, in case the legislation references are modified or updated and when new products will be introduced in [REDACTED] range. Validity period: issue date plus 3 years

Date of the declaration (dd.mm.yyyy): 15.2.2023

ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

Unsere Bestätigung setzt voraus, dass der Packstoff sachgemäß weiterverarbeitet wird. Die spezielle Eignung dieses Packstoffes kann nur vom sachkundigen Füllguterzeuger oder Abpacker beurteilt werden.

Diese Konformitätserklärung ersetzt zuvor ausgestellte Konformitätserklärungen und besitzt eine allgemeine Gültigkeit ab Ausstellungsdatum bis zum 15.02.2026 bzw. bis zur Änderung der Gesetzeslage.

Göttingen, den 15.02.2023

Nette GmbH
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[Handwritten Signature]

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