

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

Pommes-Frites-Schütte Größe M braun Kraft

mit der folgenden Artikel-Nummer:

43150

Hiermit bestätigen wir auf der Grundlage der uns vorliegenden Lebensmittelunbedenklichkeitserklärung 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.

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 bzw. bis zur Änderung der Gesetzeslage.

Göttingen, den 16.11.2023

Nette GmbH
Göttingen


Lebensmittelunbedenklichkeitserklärung des Lieferanten:

ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

DECLARATION OF CONFORMITY

1. **The identity of the materials, the articles, products from intermediate stages of manufacture or the substances intended for the manufacturing of those materials and articles:**
 - brown Paper Food-Box coated with (PE). The paper is produced from virgin fiber.
2. **Issue date:**2023-11-16
3. **Confirmation that the plastic materials or articles, products come from intermediate stages of manufacture or the substances and meet relevant requirements of EC Regulations and Directives (EC 10/2011 and EC 1935/2004):**

We declare that the products:

brown Paper Food-Box coated with (PE) coated

sold by [REDACTED] for Nette GmbH.

fully comply with

- Regulation (EC) No. 1935/2004 concerning materials and articles intended to come into contact with food,
 - Commission Regulation (EC) No.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food,
 - Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food and its amendments
 - Directive 94/62 on packaging and packaging waste.
 - Europe Resolution AP (2002)1 paper and board materials and articles intended to come into contact with foodstuffs
4. **Adequate information relative to the substances used or products of degradation thereof for which restrictions and/or specifications are set out in Annexes I and II of Regulation 10/2011 to allow the downstream business operators to ensure compliance with those restrictions:**

Paperboard

For the purpose to achieve high chemical and microbiological purity only virgin fibers and food contact approved chemical additives are used as raw material in the production of paperboard. The pulp and paper manufacturing process conforms to established technology involving the use of generally recognized chemicals.

The paperboard complies with Resolution AP (2002)1 paper and board materials and articles intended to come into contact with foodstuffs

Analyses have been performed on representative samples of paperboard.

Heavy metals:

Cadmium (Cd) < 0,002 mg/dm²

Mercury (Hg) < 0,002 mg/dm²

Lead (Pb) < 0,003 mg/dm²

Pentachlorophenol (PCP):. The amount of PCP is < 0.15 mg/kg.

Colour fastness: There was no visible transfer (grade 5) for any of the test fluids.

Bacillus subtilis: Absent

Aspergillus niger: Absent.

Nette GmbH
Elliehäuser Weg 7-11, 37079 Göttingen
Telefon: +49 551 69 47-0
Telefax: +49 551 69 47-27
E-Mail: info@nette-deutschland.de

Niederlassung Leipzig
Oststraße 5, 06231 Bad Dürrenberg OT Nempitz
Telefon: +49 3462 542 65-0
Telefax: +49 3462 542 65-11
E-Mail: leipzig@nette-deutschland.de

Geschäftsführer: Dipl.-Kfm. Michael Nette
Steuer-Nr.: 20/210/22840
Amtsgericht Göttingen HRB 1028
USt-Id-Nr.: DE249606280
ZSVG-Nr.: DE 5544 530 633 838

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Nur die als solche
gekennzeichneten Artikel
sind FSC®-zertifiziert.



brown Paper Food-Box coated with (PE)

Food-Box been tested on representative samples with the following results:

Simulant	Contact time	Temperature (°C)	Limit (mg/dm ²)	Results (mg/dm ²)
3% acetic acid	2 hours	70 °C	< 10	< 3
10 % Ethanol	2 hours	70 °C	< 10	< 3
95% Ethanol	2 hours	60 °C	< 10	< 3
Isooctane	0,5 hour	40 °C	< 10	< 3

Specific migration of heavy metals:

Food-Box not release the following substances in quantities exceeding the **specific migration limits** below:
 Test condition: 3% acetic acid, 70 °C 2hours

Test Item(s)	Max. Permissible Limit	Unit	MDL	Result
				1
				1 st test
Barium(Ba)	1	mg/kg	0.25	ND
Cobalt(Co)	0.05	mg/kg	0.05	ND
Copper(Cu)	5	mg/kg	0.25	ND
Iron(Fe)	48	mg/kg	0.25	ND
Lithium(Li)	0.6	mg/kg	0.5	ND
Manganese(Mn)	0.6	mg/kg	0.05	ND
Zinc(Zn)	5	mg/kg	0.5	ND
Aluminum(Al)	1	mg/kg	0.1	ND
Nickel(Ni)	0.02	mg/kg	0.01	ND
Antimony(Sb)	0.04	mg/kg	0.01	ND
Arsenic(As)	ND	mg/kg	0.01	ND
Cadmium(Cd)	ND	mg/kg	0.002	ND
Chromium(Cr)	ND	mg/kg	0.01	ND
Lead(Pb)	ND	mg/kg	0.01	ND
Mercury(Hg)	ND	mg/kg	0.01	ND
Europium(Eu)	-	mg/kg	0.01	ND
Gadolinium(Gd)	-	mg/kg	0.01	ND
Lanthanum(La)	-	mg/kg	0.01	ND
Terbium(Tb)	-	mg/kg	0.01	ND
Sum of all lanthanide substances	0.05	mg/kg	-	ND

5. Adequate information relative to the substances which are subject to a restriction in food, obtained by experimental data or theoretical calculation about the level of their specific migration and, where appropriate, purity criteria in accordance with Directives 2008/60/EC, 95/45/EC and 2008/84/EC to enable the user of these materials or articles to comply with the relevant EU provisions or, in their absence, with national provisions applicable to food:

Dual use additives in plastic layer

The substances used in the coating plastic does not contain any dual use additives.

6. Specifications on the use of the material or article, such as:

a) type or types of food with which it is intended to be put in contact:

brown Paper Food-Box coated with (PE) coating can be used for all kinds of foodstuffs: dry, moist, and fatty.

b) time and temperature of treatment and storage in contact with the food:

Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.

7. **When a functional barrier is used in a multi-layer material or article, the confirmation that the material or article complies with the requirements of Article 13(2), (3) and (4) or Article 14(2) and (3) of Regulation 10/2011:**

Not applicable

This declaration will be updated when the composition or the manufacturing process will occur significant changes entailing changes in the migration from the materials or articles or when new data becomes available scientific evidence.

Prepared by:

Approved by:

Date and Sign

2023.11.16



ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN