

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

PVC-Frischhaltefolie 30cm/300m

mit der folgenden Artikel-Nummer:

19730

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.

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 05.01.2024

Nette GmbH
Göttingen


Lebensmittelunbedenklichkeitserklärung des Lieferanten:

ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

05.01.2024

Declaration of Conformity

1. The identity and address of the business operator issuing the declaration of compliance:

[REDACTED]

2. The identity and address of the business operator which manufactures or imports the plastic materials or articles or products from intermediate stages of their manufacturing or the substances intended for the manufacturing of those materials and articles:

[REDACTED]

3. 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:

PVC cling film MF (MAX FILM)

The approximate formulation is as follows:

- 70 - 75 % of PVC (K70)
- 20 - 30 % of plasticizers: DEHA [di(2-ethylhexyl) adipate, no. FCM-207] and ESBO (Epoxidized soy bean oil, no. FCM-532), and DOTP [terephthalic acid, bis(2-ethylhexyl)ester], no. FCM-798]
- 5 - 10 % of additives

4. Conformation that the plastic materials or articles, products from intermediate stages of manufacture or the substances meet relevant requirements laid down in the following Regulations and Directives:

We hereby declare that our film MF (MAX FILM) distributed by us fully complied with the E.U. legislation:

- 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 and its amendments 282/2008
- Commission Regulation (EC) 10/2011 including all current amendments
- Directive 94/62 on packaging and packaging waste and its amendments 2004/12, 2005/20, 2013/2.

5. 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:

Overall migration:

Simulant:	Contact Time	Temperature [°C]	Results [mg/dm ²]
10% Ethanol	10 days	20 °C	<0,5
Isooctane	10 days	20 °C	7,9+/-1,4*
3% Acetic acid	10 days	20 °C	<0,5
95% Ethanol	10 days	20 °C	8,8+/-1,2*

* The results received after using the reduction factor 3

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Amtsgericht Göttingen HRB 1028
USt-Id-Nr.: DE249606280
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Nur die als solche
gekennzeichneten Artikel
sind FSC®-zertifiziert.



Specific migration di(2-ethylhexyl) adipate:

Simulant:	Contact Time	Temperature [°C]	Results [mg/dm ²]
Isooctane:	48 h	20 °C	3,1 ± 1,4

* The results received after using the reduction factor 3

We are using the following reduction factor for specific migration:

- reduction factor 3 – for cheese, fish and meat

The sum of the concentrations of heavy metals (Pb, Cd, Hg, Cr) does not exceed 100 ppm

6. 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:

Film which this declaration relates has not dual use additives.

7. Specifications on the use of the material or articles, such as:

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

Produced by us PVC cling film is suitable for all kind of foodstuff, such as bread, confectionery, fruits, vegetables, meat, poultry, fish, mushrooms, meat products and cheese packaging, expected pure fat, oil and food preserved in oily medium.

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

Any storage time under freezing condition or up to 30 days at 5°C < T < -20°C or up to 30 days by < -20°C but limited to the best before date of the food.

- c.) the highest food contact surface area to volume ratio which compliance has been verified in accordance with article 17 and 18 or equivalent information:

1 dm²/100 ml – global migration

6 dm²/ 1 kg food – specific migration

When a functional barrier is used in a multi-layer material or article, the conformation 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.

Suggested storage condition is between 0-30°C in a dry place and expiration for optimal use of 6 months from the date of manufacturing. Before using the roll must be kept for 24 hours at room packing.

The declaration applies only to films stored in suggested conditions.

ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN