

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

PP-Deckel für Rechteckschale 1.050 ml + 1.250 ml

mit der folgenden Artikel-Nummer:

49010501

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 bis zum 12.09.2028 bzw. bis zur Änderung der Gesetzeslage.



Göttingen, den 12.09.2025

Nette GmbH
Göttingen
M. Nette

Lebensmittelunbedenklichkeitserklärung des Lieferanten:

ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

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We certify that the following products ranges: 


Composed of : Transparent antifog PP
Storage except freezing in order to avoid any risk of break-in of to the shock during handling.

Comply with the European and French regulations applicable to them, in their version in force to date:

In terms of suitability for food contact, and in particular:
Commission Regulation (EU) 2024/3190 of 19 December 2024 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonised classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) No 10/2011 and repealing Regulation (EU) 2018/213.
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
- Commission regulation UE n° 10/2011 of 14 January 2011 relating to plastic materials and articles intended to come into contact with foodstuffs.
- COMMISSION REGULATION (EU) 2025/351 of 21 February 2025 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, amending Regulation (EU) 2022/1616 on recycled plastic materials and articles intended to come into contact with foods, and repealing Regulation (EC) No 282/2008, and amending Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food as regards recycled plastic and other matters related to quality control and manufacturing of plastic materials and articles intended to come into contact with food

In the field of environment in the design and manufacture of packaging, and in particular:
- REGULATION (EU) 2025/40 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 19 December 2024 on packaging and packaging waste, amending Regulation (EU) 2019/1020 and Directive (EU) 2019/904, and repealing Directive 94/62/EC
- Directive (EU) 2018/852 of the European parliament and of the council of 30 May 2018 amending Directive 94/62/EC on packaging and packaging waste
- Decree 98-638, repealed by Decree 2007-1467 and reclassified in the regulatory part of the Environment Code: Articles R543-42 to R543-52
NF EN 13428 November 2000 - Packaging - Requirements specific to manufacturing and composition - Prevention by reduction at source.
- EN 13430:2004 Packaging - Requirements for packaging recoverable by material recycling
- EN 13431:2004 Packaging - Requirements for packaging recoverable in the form of energy recovery, including specification of minimum inferior calorific value

We declare that:
The material referred to above, under normal and foreseeable conditions of use, is suitable:

Contact with all types of food products

Corrective factor: 1

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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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Surface Volume Ratio : Our products are intended for all type of food contact for which it is not possible to calculate the real contact surface for all applications. The ratio surface/volume used to determine compliance of the material or object is 6dm² per kg of food

Heavy metal content (Directive 94/62 EC) : **Based on tests**

The duration and temperature of contact with foodstuffs correspond to the conditions of the following global migration tests : (OM5)

Simulating	Duration of the migration	Migration temperature	Comments
Acetic Acid 3% (B)	2 hrs	100°C	
Ethanol 10% (A)	2 hrs	100 °C	
Vegetable Oil (D2)	2 hrs	100 °C	

Test OM 5 covers also food contact conditions described for OM0, OM1, OM2, OM3, OM4. It represents the worst case conditions for all food simulants in contact with polyolefins.

MG0	30 min at 40 °C	Any food contact at cold or ambient temperatures and for a short duration (≤ 30 minutes).
MG1	10 J at 20 ° C	Any contact with the state Frozen and refrigerated.
MG2	10 J at 40 °c	Any long-term storage at room temperature or at a lower temperature, including heating at a maximum of 70 °c for up to 2 hours or heating at a maximum of 100 °c for up to 15 minutes.
MG3	2 hours at 70 °c	Any condition including heating at a maximum of 70 °c during Maximum of 2 hours or heating at a maximum of 100 °c during Maximum 15 minutes, not followed by long-term storage at room temperature or refrigerated.
MG4	1 hour at 100 °c	High temperature Applications for all Simulants To a maximum temperature of 100 °c.
MG5	Either 2 h at 100 °c or at the ebb temperature, i.e. 1 h at 121 °c	High temperature Applications at a maximum temperature of 121 °c

On the basis of the declarations of our suppliers and according to the manufactures, the material **Transparent antifog PP** contain the following substances subject to restrictions:

Ref number	CAS No.	Substances :	LMS (mg/kg)
39815	182121-12-6	9,9-bis(methoxymethyl)fluorene	SML = 0,05 mg/kg
38550	882073-43-0	bis(4-propylbenzylidene) propylsorbitol	SML = 5 mg/kg
14020	0000098-54-4	4-tert-butylphenol	SML = 0.05 mg/Kg
46720	0004130-42-1	2,6-di-tert-butyl-4-ethylphenol	SML = 4.8 mg/Kg
55910	736150-63-3	Glycerides, Castor Oil mono-hydrogenates, Acetates	SML =60 mg/kg
38560	7128-64-5	2,5-bis(5-tert-butyl-2-benzoxazolyl)thiophene	SML = 0,6 mg/kg
/	7429-90-5	aluminium	SML = 1mg/kg as Aluminium

On the basis of the declarations of our suppliers and according to the manufactures, the material **Transparent antifog PP** Can contain the following dual-functionality additives:

No of without	CAS No.	Substances :
E470a	/	sodium, potassium and calcium salts of fatty acids (E470a)
E470	1592-23-0	calcium stearate
E470b	/	magnesium salts of fatty acids (E470b)
E475		polyglycol ester of fatty acids
E304		Ascorbyl Palmitate (E304)

On the basis of the declarations of our suppliers and according to the manufactures, the material **Transparent antifog PP** may contain the following recycled material:

- Not applicable

For packaging containing cardboard, vegetable fiber or paper, please find below the specific migration tests carried out according to the applicable recommendations and regulations :

Product not concerned by the tests of paper, cardboard or vegetable fiber

Substance	CAS (if applicable)		
Not applicable			

Concerned products :

Product	Range	Reference
Couvercle PP clarifié		
COUVERCLE PLAT ARCHIPACK PO		
PAQUETS COUVERCLES PO ARCHIPACK		
COUVERCLE HAUT ARCHIPACK GO		
PAQUETS COUVERCLES GO ARCHIPACK		
PAQUETS COUVERCLE TGO ARCHIPACK		
COUVERCLE COOK800-1000PP Anti buée		
COUVERCLE COOK1250 PP Anti buée		
COUVERCLE COOK250-450PP BOMBÉ Anti buée		
COUVERCLE COOK400-600PP Antu buée		
COUVERCLE POUR WOK 900 CC et 2300 CC POUR RECONDITIONNEMENT		
COUVERCLE POUR WOK 500CC POUR RECONDITIONNEMENT		
COUVERCLE POUR WOK 750CC POUR RECONDITIONNEMENT		
Couvercle PP anti buée pour AVI6		
Couvercle PP anti buée pour AVI7		
COUVERCLE COOK800/1000H70 PP Anti Buée		
COUVERCLE COOK1250H80 PP Anti Buée		
Couvercle PP pour LUXIFOOD		
Couvercle PP pour LUXIFOOD		
Couvercle PP pour LUXIFOOD		
couvercle PP pour LUXIFOOD		
COUVERCLE COOK1250TP2C - PP Anti Buée		
COUVERCLE COOK1250 PP AB		
COUVERCLE COOK1250 3 COMP. PP AB		
Couvercle Anti buée pour Deliveripack 950 ml		
Couvercle Anti buée pour Deliveripack 500 ml		
Couvercle Anti buée pour Deliveripack 750 ml		
COVTA950 2 COMPARTIMENTS PP AB TRANSPARENT		
COUVERCLE PP POTS CARTON Ø150		
COUVERCLE PP POTS CARTON Ø183		
COUVERCLE MARMIPACK 1000 EN PP		
COUVERCLE MARMIPACK 1000 EN PP		
COUVERCLE MARMIPACK 1000 EN PP		
CLOCHE POULET MARMIPACK		
COUVERCLE MARMIPACK 500 EN PP		
COUV. MARMIPACK 500 EN PP (VRAC)		

However, the guarantee may not extend:

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Any subsequent changes in the composition of the product covered by this declaration, by addition of any substance of any nature;

To an implementation that may lead to denatured material;

Improper use of materials

To the verification of the reciprocal compatibility of the material and the conditioned foodstuffs, which is the exclusive responsibility of the user of the packaging which processes the packaged foodstuffs in the light of its industrial process and The composition of these foodstuffs, and in particular the non-modification of the organoleptic characteristics of the conditioned foodstuffs.

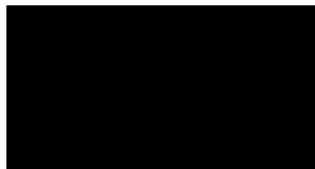
The use at industrial or commercial level of the products covered by this Declaration shall be subject to verification of their conformity with the standards in force and of their technical conformity with respect to the employment to which they are Intended.

This certificate is intended to be issued to customers and users who will request it.

This cancels any prior statement. It will be amended When Will intervene from Substantial changes in the declaration shall take effect from the date shown below for a maximum period of three years. It manufacture of the product, able to change certain essential conditions required by compliance, or where the regulatory references will be modified.

██████████, The 12/9/2025

██████████
Quality Manager



P. 5: Detail of the elements on which this declaration is based:

- . Certification (s) of suppliers of raw materials: Yes
(component of the material subject to the attestation)
- . Analysis of heavy Metals: Yes
- . Global Migration Analysis: Yes
- . Specific migration analysis (substances subject to limitation): Yes
- . Presence of recycled materials according to Regulation 282/2008, No

- . Presence of active or intelligent materials according to Regulation 450/2009 No

- . Other:

ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN