



## Lebensmittelrechtliche Konformitätserklärung

**Für unseren Artikel:**

**Hartp.-Deckel f.Hartp.Siegelsch.2-get. 580+380ml 255x190mm**

**mit der folgenden Artikel-Nummer:**

**272460912**

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 bis zum 05.01.2028 bzw. bis zur Änderung der Gesetzeslage.

Göttingen, den 05.01.2026

**Nette GmbH**  
Göttingen  
*M. Nette*

# Lebensmittelunbedenklichkeitserklärung des Lieferanten:

\*\*\*ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN\*\*\*

## EU Food Contact Declaration of Compliance

### Date Issued:

January 05, 2026

### Issued to:



### Products

██████████<sup>®</sup> Ovenable

### Manufacturing Location



This statement applies only to the identified Products as supplied (not to any finished product) and is based on available data, which may include but is not limited to, supplier compliance statements, product composition, product analysis and our use of good manufacturing practices. While we make reasonable efforts to confirm the validity of information we are provided, we cannot guarantee it is accurate or complete.

This statement reflects available information and regulations as of the Date Issued and is valid for two years.

### Intended End Uses

██████████<sup>®</sup> Ovenable and ██████████<sup>®</sup> PET are technically suitable for contact with dry, aqueous, acidic, alcoholic and fatty foods under the following conditions of use:

- Any long term storage at room temperature or below, including frozen and refrigerated
- Hot filled uses
- High temperature applications up to 220°C for one hour

Page 1  
Revision 2

## EU Food Contact Compliance

██████████<sup>®</sup> Ovenable and ██████████<sup>®</sup> PET complies with EU Framework Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food.

All materials utilized by ██████████ in the extrusion coating of the named paperboard products are in compliance with the compositional requirements of Commission Regulation (EU) 10/2011 on Plastic Materials and Articles Intended to Come into Contact with Foodstuffs. Vinyl chloride monomer is not used to produce this product.

Article 14 of Regulation 10/2011 states that the overall migration limit (OML) and specific migration limit (SML) requirements do not apply to food contact materials that are comprised of multiple materials, including paper and paperboard.

The plastic layer contains the following listed substances.

Substance	CAS #	SML (mg/kg) to food <sup>1</sup>
Ethylene Glycol, Diethyleneglycol	107-21-1, 111-46-6	30 (T) expressed as ethylene glycol
Terephthalic Acid	100-21-0	7.5
Isophthalic Acid	121-91-5	5.0
Antimony Trioxide	1309-64-4	0.04 expressed as antimony

Note 1: Not legally applicable

The plastic layer does not contain dual use additives that are authorized food additives or flavorings.

## Migration Analysis

██████████ has performed migration analysis to demonstrate product safety under (EC) No 1935/2004. The analysis is conducted on the product including all layers and thus may not represent actual migration from the plastic layer alone. The analysis assumes the default ratio of 1 kg food per 6 dm<sup>2</sup>.

The overall migration limit of 10 mg/dm<sup>2</sup> is met under the following conditions.

Food Simulant	Test Condition	Contact Time
3% Acetic Acid	Reflux Temperature	4 hours
10% Ethanol	Reflux Temperature	4 hours
Iso-octane	60° C	4 hours
95% Ethanol	60° C	6 hours
MPPO	175° C	2 hours

The specific migration limit is met under the following conditions.

Specific Migration: Ethylene Glycol, Diethyleneglycol
See note 2

Specific Migration: Terephthalic Acid			
Food Simulant	Test Condition	Contact Time	Results (mg/kg)
3% Acetic Acid	Reflux Temperature	4 hours	<5
10% Ethanol	Reflux Temperature	4 hours	<5
Olive Oil	175° C	2 hours	See note 2

Specific Migration: Isophthalic Acid			
Food Simulant	Test Condition	Contact Time	Results (mg/kg)
3% Acetic Acid	Reflux Temperature	4 hours	<5
10% Ethanol	Reflux Temperature	4 hours	<5
Olive Oil	175° C	2 hours	<5

Specific Migration: Antimony Trioxide			
Food Simulant	Test Condition	Contact Time	Results (mg/kg)
3% Acetic Acid	Reflux Temperature	4 hours	<0.02
10% Ethanol	Reflux Temperature	4 hours	<0.02
Olive Oil	175° C	2 hours	0.03

Note 2: Analysis excluded based on result of overall migration

### Good Manufacturing Practices

██████████ manufacturing sites have the required systems and protocols in place to ensure compliance with Commission Regulation (EC) No. 2023/2006 regarding "Good Manufacturing Practice for Materials and Articles Intended to Come into Contact with Food".

### Germany's BfR Recommendations

The paperboard composition complies with German BfR Recommendation XXXVI Paper and Board for Food Contact (2015).

The responsibility for ensuring regulatory compliance rests with the manufacturer of the finished article.

This Declaration is not a contract or a warranty. It does not alter, amend, supersede or in any way affect any existing terms and conditions of sale or purchase between the parties, including ██████████ Terms and Conditions and/or any contracts or contractual commitments between the parties.

### Authorized Persons:

██████████

██████████  
Converting Plant Manager

██████████

\*\*\*ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN\*\*\*