

## Lebensmittelrechtliche Konformitätserklärung

**Für unseren Artikel:**

**Zellglas-Bodenbeutel 145x235mm**

**mit der folgenden Artikel-Nummer:**

**32123**

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 12.02.2029 bzw. bis zur Änderung der  
Gesetzeslage.

Göttingen, den 12.02.2026

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

# Lebensmittelunbedenklichkeitserklärung des Lieferanten:

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

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

### 1. PRODUCT MANUFACTURER

██████████ ██████████  
██████████  
██████████  
██████████

### 2. PRODUCTS COVERED BY THIS DECLARATION

Structure: CEL ██████████

██████████®

Description:

Transparent regenerated cellulose bags with or without printing.

### 3. THIS DECLARATION IS ISSUED ON 12<sup>TH</sup> FEBRUARY 2026

### 4. REGULATORY COMPLIANCE

We declare and confirm that all types of films, produced by ██████████ ██████████ meet the requirements listed in regulations as follows:

#### **4.1 Food contact regulation**

##### **EU regulation**

- 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/EE with emphasis on Articles 3, 11(5), 15 and 17
- Commission Regulation (EC) No.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food (Articles 4, 5, 6, 7)
- Commission Regulation (EC) No.2007/ 42/ES on Regenerated Cellulose Films Directive (Article 3)
- US Food, Drug and Cosmetic regulation of the United States of America as set out in the Code of Federal Regulations of the US Food and Drug Administration (FDA), under 21 CFR 175.105 (adhesive)

##### **NOT APPLICABLE**

- Commission Regulation (EC) No.10/2011 on plastic materials and articles intended to come into contact with food (including its amendments)

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

Wir sind  
FSC®-zertifiziert.  
TUEV-COC-001347  
FSC® C144366  
Nur die als solche  
gekennzeichneten Artikel  
sind FSC®-zertifiziert.



- Commission Regulation (EC) No.1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food (BADGE/NOGE/BFDGE)
- Commission Regulation (EU) No. 2018/213 on the use of Bisphenol A in varnishes and coatings intended to come into contact with food.
- The above-mentioned products do not contain additives according to the definitions of the Regulation (EC) No.450/2009 (active and intelligent materials)
- Decree of the Ministry of Agriculture and the Ministry of Health of the Slovak Republic of 9<sup>th</sup> 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<sup>th</sup> 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

#### 4.2 EuPIA

- 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<sup>rd</sup> Edition, November 2016 (corrigendum December 2018).
- EuPIA " Good manufacturing Practice Printing Inks for Food Contact Materials".

#### 4.3 Allergen statement

- 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.

#### 4.4 Persistent organic pollutants (POPs')

- The aim of Regulation (EU) No. 2019/1021 on persistent organic pollutants (POPs') is to protect human health and the environment from persistent organic pollutants (POPs'). [REDACTED] as a supplier of food packaging, declares that the products supplied by them do not contain POPs'. The declaration is based on the declarations of the suppliers of raw materials entering the production process.

### 5. MIGRATION LIMITS

The EU rules for food contact plastic materials and articles – set out in Regulation (EU) No 10/2011 do NOT apply to [REDACTED] films/bags.

#### a) Overall and specific migrations

EU legislation does NOT require overall and specific migration tests to be performed on cellulose film [REDACTED] ®

#### b) Dual use additives

The rules set out for plastic food contact materials in Article 11(3) of Regulation (EU) No 10/2011, regarding additives that are also authorised as food additives by Regulation (EC) No 1333/2008 or as flavourings by Regulation (EC) No 1334/2008 (so-called "dual use substances" or "dual use additives" or "multiple function additives"), do NOT apply to [REDACTED] ®

## 6. INTENDED FOOD CONTACT

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

02 - cereals, cereal products, pastry, biscuits, cakes and other bakers' wares

02.05 - pastry, biscuits, cakes, bread, and other bakers' wares, dry (A. With fatty substances on the surface, B. Other)

03 - chocolate, sugar and products thereof confectionery products

03.01 - confectionery products substitutes and products coated with substitutes

03.02 - confectionery products (A. In the solid form)

03.03 - sugar and sugar products (A. In the solid form: crystal or powder)

...and others.

██████████<sup>®</sup> can come into contact with any type of food without restriction. However, it is unsuitable for storing liquid foods.

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

- ██████████<sup>®</sup> films are legal for use in packaging applications where contact with food takes place under temperate or chilled conditions (temperature range: 0 °C to +40 °C).
- ██████████<sup>®</sup> films are also legal for use in ordinary "warm fill" or "hot fill" food packing operations, where the filling operation involves contact with warm or hot foods (initial food temperature: up to 100 °C).
- ██████████<sup>®</sup> films are legal for use in packaging applications where contact with food takes place under frozen conditions (< 0 °C).

For all type of applications, the applicable legislation does not lay down any restriction on contact time.

#### Note:

According with supplier declaration has not evaluated the performance of cellulose film at low temperatures (<0 °C). Cellulose film may be technologically unsuitable for use in packaging applications that would involve processing, treatment or storage at temperatures below -30°C. This is because at very low temperatures the physical properties of the subject films can differ substantially from those exhibited under temperate conditions.

Exposure to temperatures below – 30°C could result in embrittlement of the films, leading to the formation of fragments which could detrimentally affect the functionality of the packaging unit and cause spoilage of the food product due to physical contamination. This could also occur if the films are subjected to rapid cooling (for instance, during processes such as blast freezing, snap freezing or flash freezing).

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



## 7. THE MENTIONED PRODUCT DOES NOT CONTAIN ANY FUNCTIONAL PLASTIC BARRIER

## 8. 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] [REDACTED] range.

**This document is valid for 3 years from the date of issue.**

This document was issued electronically and is therefore valid without signature.

[REDACTED]  
Food Safety Specialist

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

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