

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

alukaschierter Einlegedeckel f. Schale R25L

mit der folgenden Artikel-Nummer:

27160321

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 17.03.2026

Nette GmbH
Göttingen


Lebensmittelunbedenklichkeitserklärung des Lieferanten:

ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

DECLARATION OF COMPLIANCE FOR MATERIALS AND OBJECTS INTENDED TO COME INTO CONTACT WITH FOOD PRODUCTS

To NETTE GMBH

1. PRODUCT IDENTIFICATION:

Laminated cardboard/metallized PET lid, rectangular, circular or oval shape

2. LEGAL CONFORMITY:

We declare that the material described above complies with:

EU Regulations:

- ✓ Regulation 1935/2004/EC
- ✓ Regulation 2023/2006/EC and subsequent updates and modifications
- ✓ Regulation 10/2011/EU and subsequent updates and modifications
- ✓ Regulation 1895/2005/EC

National Legislation:

- ✓ Italian Ministerial Decree 21/03/1973 and subsequent updates and modifications

3. TEST CONDITIONS:

We declare that:

A. OVERALL MIGRATION:

The food category provides overall migration tests carried out under the following conditions:

- simulant: A, B, D1, D2
- time and temperature: see following table

The tests were carried out assuming that 1 kg of food comes into contact with 6 dm² of the product. Below are the results of the tests mentioned above:

SIMULANT	TEST CONDITIONS	U.M.	RESULTS	LIMITS
A (ethanol 10%)	4 h at 100°C	mg/dm ²	< 10	< 10
B (acetic acid 3%)	4 h at 100°C 10 d at 40°C	mg/dm ²	< 10	< 10
D1 (ethanol 50%)	10 d at 40°C	mg/dm ²	< 10	< 10
D2 (rectified olive oil)	2 h at 175°C 10 d at 40°C	mg/dm ²	< 10	< 10

A. SPECIFIC MIGRATION:

The material contains the following substances subject to specific migration limits:

SUBSTANCE NAME	FCM No	CAS No	REF No	SML (mg/kg)	RESTRICTIONS AND SPECIFICATIONS
Aluminium	-	-	-	1	
Polyethyleneglycol (EO = 1-50) mono alkylether (linear and branched, C ₈ -C ₂₀) sulphate, salts	78	-	77897	5	

SUBSTANCE NAME	FCM No	CAS No	REF No	SML (mg/kg)	RESTRICTIONS AND SPECIFICATIONS
Acetaldehyde	128	000075-07-0	10060	6	
Ethylene oxide	129	0000075-21-8	17020	ND	1 mg/kg in final product
Acrylic acid	147	0000079-10-7	10690	6	Expressed as acrylic acid
Methacrylic acid, methyl ester	156	0000080-62-6	21130	6	Expressed as methacrylic acid
Terephthalic acid dichloride	191	0000100-20-9	24940	7,5	Expressed as terephthalic acid
Ethyleneglycol	227	0000107-21-1	16990 53650	30	Expressed as ethyleneglycol
Diethyleneglycol	263	000111-46-6	13326 15760 47680	30	Expressed as ethyleneglycol
Acrylic acid, n-butyl ester	325	0000141-32-2	10780	6	Expressed as acrylic acid
Antimony trioxide	398	001309-64-4	35760	0,04	Expressed as antimony
2-methyl-4-isothiazolin-3-one	451	0002682-20-4	66755	0,5	
Terephthalic acid	785	000100-21-0	24910	7,5	
Polyethyleneglycol (EO = 1-50) ethers of linear and branched primary (C ₈ -C ₂₂) alcohols	799	-	77708	1,5	
Sulphosuccinic acid alkyl (C ₄ -C ₂₀) or cyclohexyl diesters, salts	813	-	91530	5	

The material complies with the specific migration limits and the statement is supported by:

- ☐ Based on calculations (*see Art. 18 Reg. 10/2011/EU*)

The calculations were performed assuming that 1 kg of food comes into contact with 6 dm² of the product

- ☒ Based on analytical tests carried out in the following conditions:

simulant: B

time and temperature: 10 days at 60°C + 8 h at 100°C

The analytical tests were performed assuming that 1 kg of food comes into contact with 6 dm² of the product

- ☐ Screening test on migration of the substances carried in accordance with the relevant legislation, where applicable. (*See Art. 18 Reg. 10/2011/EU and Annex V, Chapter 2, par.2.2*)

The screening tests were performed assuming that 1 kg of food comes into contact with 6 dm² of the product.

4. DUAL USE ADDITIVES:

We declare that in the above described material there are the following substances regulated by Regulation 1333/08/EC and/or Regulation 1334/08/EC (substances called “dual use” additives):

SUBSTANCE NAME	FCM No	CAS No	REF No	FOOD ADDITIVE No
Aluminium	-	-	-	E173
Silicon dioxide	504	0007631-86-9	86240	E551

5. ALLERGENS:

In the supplied product, substances called allergens, as per Annex II of Regulation 1169/2011/EU and subsequent updates and modifications, have not been intentionally added.

6. AROMATIC AMINES (PAA):

The supplied product does not release primary aromatic amines in quantities exceeding detectability limit, as prescribed by Regulation 1245/2020/EU, amendment of Regulation 10/2011/EU.

7. METALS:

The supplied product does not release metals in quantities exceeding the specific migration limits, as prescribed by Regulation 1245/2020/EU, amendment of Regulation 10/2011/EU.

8. ABSENCE OF SUBSTANCES:

The supplied product does not contain mineral oils (MOSH-MOAH), Bisphenol A, Phthalates, PFAS, Nanoparticles. This claim is based on the knowledge of the raw materials used by our suppliers.

9. RAW MATERIALS:

The above material has been manufactured with pure cellulose Kraft cardboard laminated with metallized PET by vinyl adhesive and does not contain recycled plastics material as defined and subject to Regulation 1616/2022/EU.

10. CONDITIONS OF USE:

The above mentioned products can be used in contact with all types of food at ambient temperature and/or refrigerated, including freezing and deep-freezing conditions, at temperatures between -20°C e 80°C.

They cannot be used for cooking in traditional or microwave oven.

11. SUPPORTING DOCUMENTATION:

We inform you that suitable documentation is available in our company to demonstrate and support all the points of this declaration of conformity. This documentation is accessible to the official control authorities who request it.

12. ADDITIONAL INFORMATION:

Industrial or business usage of the material specified herein is subject to ascertainment of the material conformity to legislations in force as well as to the technological suitability of the same for its intended purpose.

13. DECLARATION VALIDITY:

The validity of this certificate shall start from the date specified below. The statement remains valid as long as no substantial changes in the composition and/or in the production process of the material will intervene or will produce considerable modifications of its essential

requirements for compliance, or as long as the legislative references cited therein are not modified or updates in such a manner as to require a new evaluation of the compliance.

 17/03/2026





ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN