

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

Servier-u.Partyplatte 351x243mm

mit der folgenden Artikel-Nummer:

2718702

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
[Handwritten Signature]

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:

- Plain aluminium tray, single- and multi-compartment, rectangular, circular or oval shape
- Plain aluminium rolls
- Flat pre-formed rectangular plain aluminium lids
- Plain aluminium plates

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

National Legislation:

- ✓ Italy: Decreto Ministeriale N° 76 del 18/04/2007
- ✓ France: Arrêté du 27 août 1987
- ✓ France: DGCCRF Aluminium et alliages d'aluminium non revêtus (Fiche 2B)
- ✓ Germany: Lebensmittel- und Futtermittelgesetzbuch (LFGB) and subsequent updates and modifications
- ✓ Switzerland: Ordinance SR 817.023.21 dated 16/12/2016 and subsequent updates and modifications
- ✓ Belgium: Arrêté royal du 17/02/2021
- ✓ Netherlands: Warenwetregeling verpakkingen en gebruiksartikelen and subsequent updates and modifications
- ✓ USA: FDA 21 CFR §182.1 (Substances that are generally recognized as safe - GRAS)

Technical standards:

- ✓ UNI EN 602:2007
- ✓ UNI EN 546-1:2007
- ✓ UNI EN 546-2:2007
- ✓ UNI EN 546-3:2007
- ✓ UNI EN 546-4:2007
- ✓ UNI EN 16773:2016

3. TEST CONDITIONS:

We declare that for the above described material no overall migration tests are foreseen and the material does not contain any substances with specific migration limit.

Release tests with tap water have been performed according to the test conditions considered by the Resolution CM/Res(2020)9 and showed positive results.

4. DUAL USE ADDITIVES:

We declare that in the above described material there are no substances regulated by Regulation 1333/08/EC and/or Regulation 1334/08/EC (substances called "dual use" additives).

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. RAW MATERIALS:

The above material has been manufactured with degreased and pre-lubricated aluminium alloy (rolls excluded).

Chemical composition of aluminium laminate and its alloys is in compliance with technical standard UNI EN 602:2007 and aluminium has been manufactured in compliance with guideline UNI EN 16773:2016.

In the production of plain aluminium a lubricating oil has been used as processing aid. The oil complies with the requirements of M.D. 76/2007 and guideline UNI EN 16773:2016.


The lubricant does not contain G.M.O. substances and potentially allergenic substances.

7. CONDITIONS OF USE:

The above mentioned products can be used for food contact at the following conditions:

- Short-term contact: less than 24 hours at any temperature conditions;
- Prolonged contact: more than 24 hours at refrigerated temperature, including freezing and deep-freezing conditions;
- Prolonged contact: more than 24 hours at ambient temperature limited to the foods listed in Annex IV of M.D. 76/2007:
 - Cocoa and chocolate products
 - Coffee
 - Spices and herbs infusions
 - Sugar
 - Cereals and derived products
 - Dry pasta
 - Bakery products
 - Dried legumes and derived products
 - Dried fruit
 - Dried mushrooms
 - Dried vegetables
 - Confectionery products
 - Bakery products provided that the filling is not in direct contact with aluminium
- Not suitable for contact with strongly acid ($\text{pH} < 4$) or heavily salted foods ($\text{pH} > 8,7$).

The above described products can be used for cooking in:

- Traditional oven at the maximum temperature of 250°C (do not use at direct contact with open flames or electrical resistances)
- Industrial oven at the maximum temperature of 350°C up to 2 hours (do not use at direct contact with open flames or electrical resistances)
- Microwave oven at the maximum power for 15 minutes (only where indicated by the manufacturer - For further information please refer to the following link:


The trays can be used at low temperatures (ambient temperature and/or refrigerated, including freezing and deep-freezing conditions down to -40°C).

8. STORAGE CONDITIONS:

The ideal storage conditions of the material are room temperature (15-20°C preferred), protected from atmospheric agents and in dry places. Under extreme storage conditions the properties of the material may be altered.

9. 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.


10. 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.

Since aluminium products cannot be compared with food products, it is possible to use them without any shelf life limit, if above indicated storage conditions are met.

11. 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