

Lebensmittelrechtliche Konformitätserklärung

Für unseren Artikel:

PE-Frischhaltefolie 30cm/300m f. WRAPMASTER

mit der folgenden Artikel-Nummer:

195301

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 08.05.2028 bzw. bis zur Änderung der Gesetzeslage.

Göttingen, den 08.05.2026

Nette GmbH
Göttingen
[Handwritten signature]

Lebensmittelunbedenklichkeitserklärung des Lieferanten:

ANFANG LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN

Declaration of Compliance – PE Cling Film Products

We, [REDACTED], hereby declare that the products we deliver to your company, referenced by part number [REDACTED] are produced at our plant in [REDACTED], under a certified management system that complies with:

- ISO 9001:2015
- BRC Global Standard for Packaging and Packaging Materials, Issue 7.

We declare that the products fulfil the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following legislation:

- Framework Regulation (EC) No. 1935/2004.
- GMP Regulation (EC) No. 2023/2006.
- Regulation (EU) No. 10/2011 and amendments.
- The Materials and Articles in Contact with Food (England) Regulations 2012 (as amended), and the equivalent regulations in Wales, Scotland and Northern Ireland.

Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and all amendments.

The above film could contain the substances listed below which are subjected to restriction(or SML: Specific Migration Limits) as specified in Regulation (EC) No. 10/2011 (Annex I, Annex II and/or Annex IV) and its following amendments. Modelling and migration testing show that the total additives level in this film is below the limit (checks are made that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	CAS No./PM Ref.	Specific Migration Limit(s) ppm
Octadecyl 3 (3,5-di-tert-butyl-4-hydroxyphenyl) propionate	2082-79-3 / 68320	6
Zinc Stearate	557-05-1 / 89040 (salt)	5
N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	- / 39090	1.2
1-hexene	592-41-6 / 18820	3
4-tert-butylphenol	98-54-4 / 14020	0.05
2,6-di-tert-butyl-4-ethylphenol	4130-42-1 / 46720	4.8
Phosphorous acid, mixture of 2,4-bis (1,1-dimethylpropyl) phenyl and 4- (1,1-dimethylpropyl) phenyl Triesters	- / 74050	10

Bis(2,4-di- <i>t</i> -butylphenyl) Pentaerythritol Diphosphite	26741-53-7 / 38820	0.6
1-Octene	000-66-0	15
Aluminium	-	1 mg/kg of foodstuff or food simulant (Annex II) (*)
Zinc oxide	- / 96240	5
Zinc	-	5

(*) We receive information from some of our suppliers regarding the potential presence of NIAS (non-intentionally added substances) with restrictions as mentioned in Commission Regulation (EU) No 10/2011

and/or national legislations. The potential formation of these degradation products strongly depends on processing conditions. Therefore, we are not able to provide a typical quantity of degradation products occurring after the processing of the material under your specific conditions of use. Some traces may be present in our film, but to the best of our knowledge, the specific migration limit would theoretically not be exceeded.

Dual use additives: This film may contain the following dual use additives which comply with Regulation (EC) No 10/2011. They are also allowed in Regulation (EC) No 1333/2008 and regulation (EC) No 872/2012 :

Direct Food Additive / Flavouring Reference	Substance Name	PM Ref.	CAS No.
E170	Calcium carbonate	/	471-34-1
E551	Silicon dioxide	86240	7631-86-9
E553b	Talc	92080	14807-96-6
E173	Aluminium*	/	/
E307	Alpha-tocopherol	/	59-02-9 / 10191-41-0

(*) Traces – Non Intentionally Added Substances – impurities, reaction products or others – with restrictions as mentioned in Commission Regulation (EU) No. 10/2011 and/or national legislations may be present. The presence of these substances might depend on processing conditions. Therefore, we are not able to give a typical quantity of these substances occurring after processing of the material in your specific conditions of use. Some traces could be present in the film, but to the best of knowledge, theoretically, the restrictions would be met if the product in the way recommended.

NIAS (Non Intentionally Added Substances) and the identified IAS (Intentionally Added Substances) present in the film have been risk assessed by our suppliers in line with Article 19 of Regulation 10/2011 and comply with the requirements of the Framework Regulation 1935/2004. The conversion process can affect the type and quantity of NIAS present, and the user must reassess them to guarantee their compliance. The following substances may be present (migration conditions 10d / 60°C):

2,4-Di-*tert*-Butylphenol CAS 96-76-4

Hexadecane CAS 544-76-3

Octadecane CAS 593-45-3

d-Nonadecane CAS 628-97-7

Ethyl palmitate CAS 628-97-7

Eicosane CAS 112-62-6

Octadecanoic acid CAS 57-11-4

Ethyl oleate CAS 111-62-6

Docosane CAS 629-97-0
Tetracosane CAS 646-31-1
d-DEHP (IS)
possibly Antioxidant
Squalene CAS 111-02-4
probably Tocopherol derivative
Irgafos 168 CAS 31570-04-4
probably Alkylfumarate
Irganox 1076 CAS 2082-79-3
Irgafos 168 ox CAS 95906-11-9

The values obtained for the overall migration and for the specific migration of the substances listed above in

simulants A, B and D2 as specified in regulation EC n°10/2011 and/or by worst case calculation meet the limits in the following conditions with :

- A maximum contact time/temperature of 10 days/40°C (regulation n° 10/2011 and its amendments)
- A surface/volume ratio of 6 (expressed in dm²/ kg or dm²/ L).

This film is suitable for wrapping all kinds of foodstuffs and in the following applications :

- Any food contact in room (ambient) temperatures and for a short duration (≤ 30 minutes), and for any time duration at frozen and refrigerated conditions.

- Any long-term storage at room temperature or below, including when packaged under hot-fill conditions,

and/or heating up to a temperature T where $70\text{ }^{\circ}\text{C} \leq T \leq 100\text{ }^{\circ}\text{C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes.

- Any food contact conditions that include hot-fill and/or heating up to a temperature T where $70\text{ }^{\circ}\text{C} \leq T \leq 100\text{ }^{\circ}\text{C}$ for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by long-term room temperature or refrigerated storage.

It is not suitable in traditional oven, infrared or multipurpose oven.

We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004.

We hereby confirm that we do not use intentionally for the production of our films:

- PVC
- Phthalates
- Bisphenol A (BPA), other hazardous bisphenols, or relevant hazardous bisphenol derivatives
- Nanoparticles
- Allergens
- Epoxy derivatives restricted under Regulation (EC) No 1895/2005
- Biocides as per Regulation EC 528/2012
- PFAS
- GMO
- Substances derived from complex reaction products or biological materials (UVCBs)
- Substances derived from waste.

Testing shows levels of metals and PAA are in line with the requirements of modified regulation 10/2011.

The film does not contain any external recycled materials subject to Commission Regulation (EU) No. 2022/1616 of 15 September 2022 amending Regulation (EC) No. 282/2008 on recycled plastic materials and articles intended to come into contact with food.

We confirm that the film is a mono-material film that does not contain a functional barrier, nor any non-plastic layers such as adhesives, printing inks, varnishes, or coatings.

None of the substances intentionally used in the production of this product have been identified as potentially genotoxic or harmful to human health.

Secondary packaging used such as packaging boxes are not directly in contact with foodstuffs. Consequently, these materials are not subjected to the European Directive 1935/2004 relating to materials and articles intended to come into contact with foodstuffs.

This certificate is only valid when the products are used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics. Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.

Clean PE film can be recycled, where collection is available.

This statement is valid for a period of up to 2 years from date of signature.



Head of Compliance & Quality Management.

Date: 8th May 2026

ENDE LEBENSMITTELUNBEDENKLICHKEITSERKLÄRUNG DES LIEFERANTEN