

**Declaration of Conformity for goods
processed or repacked by AKO in 20-25 kg bags**



THE SPICE COMPANY!

Below please find in parts and extracts the declaration of conformity which we obtained from our supplier of the a.m. packaging material. Our supplier confirmed us in his latest declaration of conformity, dated 01.05.2021, for all products which we process and pack in our company (in bags of 20-25 kg) the following:

This product complies with the following legal requirements or recommendations:

- EU-Framework Regulation on materials and articles intended for food contact: (EC) No. 1935/2004
- Regulation (EU) No. 10/2011 and amendments to date
- Regulation (EU) No. 2023/2006
- German LFGB §§ 30 and 31
- European Guideline 94/62/EC concerning heavy metal content in packaging and packaging waste

Determination of conformity:

In the plastic regulation (EU) No. 10/2011, the following overall migration limits (OML) are defined:

- 10 mg / dm² coming into contact with the food surface
- 60 mg / kg food or food simulant (provided with materials in contact with food for infants and young children)
- For all test results the standard EU factor of 6dm²/1kg is applied

Conditions of use:

We confirm with this declaration that the above article fulfils the statutory provisions for the contact with the following food fillings: drinks, confectionery, fruit and vegetables, fats and oils, animal products, dairy products, dry food mixes with and without fat. We further confirm that no PCR is used (post-consumer recycled material).

Results of the Overall Migration (OML):

Type of Analysis	Reference Standard	Reference Substance	Duration	Result
OM2**	EU10/2011	A - Ethanol 10%	10 days/40°C	< 10 mg/dm ²
OM2	EU10/2011	B - Acetic Acid 3%	10 days/40°C	< 10 mg/dm ²
OM2**	EU10/2011	D2 – Vegetable Oil	10 days/40°C	< 10 mg/dm ²
OM2	EN 14338	E - Tenax	10 days/40°C	< 1 mg/dm ²

** For HDPE films, high temperature applications are possible with the exemption of acidic foods as simulated under OM5 – 2 hrs/100°C.

Information on substances with restrictions (SML) and / or dual-use specifications:

During manufacturing of the granules, which are used for our products, substances with restrictions (SML) and / or dual-use additives are used. We confirm compliance with the limits for the specified types of food and application conditions. According to the information from our raw material suppliers, the substances specified in the table below may be included. The limit values given in brackets are not exceeded in our film formulations. All transparent foils blunt or with slip agents as well as the blue colors typical for the food processing industry are taken into account. For other colors or special technical additives, additional substances with restrictions may arise. The migration limit of these substances are also adhered to in any case. Please contact your account manager for more information.

SML	Dual-Use
FCM 19 N,N-bis(2-hydroxyethyl) alkyl (C8-C18)amine (1,2mg)	E170 / FCM 21 carbonic acid, salts
FCM 69 Tris(nonyl-und/oder dinonylphenyl)phosphit (30mg)	E171 / FCM 610 titanium dioxide
FCM 106 Stearic acid (5mg Zn-salt)	E172 / Eisenoxid
FCM 132 Vinylidene fluoride (5mg)	E470a / FCM 9 acids, C2-C24, aliphatic, linear, monocarboxylic from natural oils and fats
FCM 264 1-octene (15mg)	E470a / Calcium stearate
FCM 282 Hexafluoropropylene (1mg)	E551 / FCM 504 silicon dioxide
FCM 356 1-Hex (3mg)	E553b / FCM 615 Talc
FCM 433 Antioxidant (6mg)	E900 / FCM 575 / Polydimethylsiloxan
Ref No Annex II - Aluminium (1mg)	
Ref No Annex II - Iron (48mg)	
Ref No Annex II - Zinc (5mg)	
Ref No Annex II - Copper (5mg)	

Non-intentionally added substances (NIAS):

Foils made from polyethylene can contain NIAS. We monitor this closely in collaboration with our accredited laboratory. NIAS are identified and evaluated based on a 10 ppb screening with simulation substance Ethanol 95 Vol.-%, 10 days / 60°C, resulting in measurements by means of GC/MS-FID. We can conclude that our foils comply with European regulation on these substances.

Microbiological Analysis:

Testing reference: DIN 54378

Aerobic mesophilic count: <1 CFU/100cm²

Yeasts and moulds: <1 CFU/100cm²

Enterobacteria: <1 CFU/100cm²

Conclusion:

In terms of EU-framework Directive (EC) No. 1935/2004 and §§ 30 and 31 LFGB, published in the Bundesgesetzblatt (Federal Law Gazette) No 55 of 6.09.2005 there are no objections against the use of the product for the manufacture of articles intended for food contact.

This declaration is valid for the product delivered by us as specified above in the condition EXW of the production plant. Gordopack GmbH cannot be held liable for any modification or further processing. Traceability is guaranteed through our batch number. The Regulation (EU) No. 10/2011 provides guidelines for the selection of test conditions to be used for various food products. According to that and under consideration of the food contact conditions stated, the product complies with the stipulations of these Regulations regarding the packaging of food products to be packed. The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the Directives. In particular it is emphasized that in case of printed material, no contact is allowed between the printing ink and the food product.

Notes on storage:

In order not to adversely affect technical properties we recommend the following storage conditions:

- Protect from direct sunlight
- Dry storage at temperatures between 5°C to 30°C
- Opened merchandise, pack again carefully

Technical properties decrease with increasing temperature. Therefore, this product should be used in a temperature range of max. -25°C to +75°C.

Kindly note that we do not give any guaranty for the data given above.

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