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



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 11th December 2018, 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 (EC) No. 2023/2006

LFGB §§ 30 and 31

European Guideline 94/62/EC concerning heavy metal content in packaging and packaging waste

This product is made 0f 100% PE, as well as additives for which a declaration from suppliers concerning compliance with VO EN10/2011 exists.

## **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 fulfills 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 (also for spices). We further confirm that no PCR is used (post-consumer recycled material).

### **Information about restricted substances and / or Dual-Use specifications:**

Substances subject to SML or QM values are used and named; the compliance of the limits is confirmed for the stated types of food and application conditions. These statements are based on the documentation of the issuer of the declaration of compliance.

SML	Dual Use
FCM 106 lubricant (6 mg/kg)	FCM 21
FCM 433 antioxidant (6 mg/kg)	FCM 106 calciumstearate E470A
	FCM 615
	FCM 504 antiblocking (siliciumdioxide)

Next page 2

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



Results of the Overall Migration (OML): Type of Analysis	Reference Standard	Reference Sub-stance	Duration	Result
OM2**	EU10/2011	A - Ethanol 10%	10 days/40°C	< 10 mg/dm2
OM2	EU10/2011	B - Acetic Acid 3%	10 days/40°C	< 10 mg/dm2
OM2**	EU10/2011	D2 – Vegetable Oil	10 days/40°C	< 10 mg/dm2
OM2 ** For HDPE fo 2 hrs/100°C.	EN 14338 ils high temperatur	E - Tenax	10 days/40°C possible, as simula	•

### 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 on the basis of 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 KBE/100cm2

Yeasts and molds: <1 KBE/100cm2 Enterobacteria: <1 KBE/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. We 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. -35°C to +75°C.

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

Rev. 05/ Dezember 2018