

Declaration of Compliance

APET HS CI – 7900 Clear (S089)

The product consists of APET top layer/bottom layer and rPET main layer

Product produced in the above material are produced in compliance with the following legislation:

EU Regulation 1935/2004/EC, Article 3, Article 11, para 5, Article 15, and Article 17
 EU Regulation 10/2011/EC and amendment 321/2011/EC, 1282/2011/EC, 1183/2013/EC, 202/2014/EC, 2015/174/EC, 2016/1416/EC, 2017/752/EC, 2018/79/EC, 2018/213/EC, 2018/831/EC and 2019/37/EC
 EU Regulation 2023/2006/EC (Good Manufacturing Practice) and amendments thereto
 EU Regulation 1895/2005/EC (Epoxy derivatives) and amendments thereto
 EU Regulation 1907/2006/EC (REACH) and amendments thereto
 EU Regulation 282/2008/EC (Recycled plastics) and amendments thereto
 EU Directive 94/62/EC (Packaging and Packaging Waste) and amendments thereto
 Colour masterbatch is in compliance with Resolution AP (89) or BfR Richtlinien Empfehlung IX
 Absorbers are in compliance with Regulation 450/2009/EC and BfR Richtlinien Empfehlung XXXVI / 3 or LIII

Data:

Product can be used for the following types of food:	All
Test conditions: Simulants Conditions/Times	According to Regulation 10/2011/EC (simulant A, B and D2) According to Regulation 10/2011/EC Overall migration: Simulant A (10% ethanol): 10 days/60°C Simulant B (3% acetic acid): 10 days 60°C Simulant D2 (olive oil): 10 days/60°C Specific Migration - All monomers and additives are listed in Annexes I and II of EU Regulation 10/2011 / EC. One or more of the substances are restricted by specific migration limits. All substances with restrictions have been migration tested and the limit values documented in compliance with the restrictions. List of tested substances matches the full list of substances with restriction used in the formulation.
Temperature at use: Min Max Time	-40°C 70°C (max 40°C with absorber) According to OM2 (Commission Regulation 10/2011/EC Annex V Chapter 3) Testing for 10 days at 60 °C shall cover long term storage above 6 months at room temperature and below including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes. Not suitable for heating in microwave oven.
Dual use additives	E338
Use of recycled plastic	Yes
Functional barrier	Yes. The material or article complies with the requirements of Article 13(2), (3) and (4)
S/V ratio at migration test	6 dm ² /kg

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Max. acceptable S/V ratio	30,0 dm ² /kg
Risk assessment - Refer to Article 3 of Regulation (EC) no. 1935/2004	Risk assessment in accordance with the requirements of EU Regulation 10/2011 - Article 19

This document of compliance is made on basis of:

Documentation from suppliers

Global migration

Specific migration

Risk Assessment of substances not included in the EU 10/2011, Annex 1

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Faerch Group



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10/2011/EC
Annex V

Table 3
Standardised testing conditions

Column 1	Column 2	Column 3
Test number	Contact time in days [d] or hours [h] at Contact temperature in [°C]	Intended food contact conditions
OM1	10 d at 20 °C	Any food contact at frozen and refrigerated conditions.
OM2	10 d at 40 °C	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 °C ≤ T ≤ 100 °C for a maximum of $t = 120/2^{((T-70)/10)}$ minutes.
OM3	2 h at 70 °C	Any food contact conditions that include hot-fill and/or heating up to a temperature T where 70 °C ≤ T ≤ 100 °C for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by long term room temperature or refrigerated storage.
OM4	1 h at 100 °C	High temperature applications for all food simulants at temperature up to 100 °C.
OM5	2 h at 100 °C or at reflux or alternatively 1 h at 121 °C	High temperature applications up to 121 °C.
OM6	4 h at 100 °C or at reflux	Any food contact conditions at a temperature exceeding 40 °C, and with foods for which point 4 of Annex III assigns simulants A, B, C or D1.
OM7	2 h at 175 °C	High temperature applications with fatty foods exceeding the conditions of OM5.

Test OM 7 covers also food contact conditions described for OM1, OM2, OM3, OM4, OM5. It represents the worst case conditions for fatty food simulants in contact with non-polyolefins. In case it is technically not feasible to perform OM 7 with food simulant D2 the test can be replaced as set out in paragraph 3.2.

Test OM 6 covers also food contact conditions described for OM1, OM2, OM3, OM4 and OM5. It represents worst case conditions for food simulants A, B and C in contact with non-polyolefins.

Test OM 5 covers also food contact conditions described for OM1, OM2, OM3, OM4. It represents the worst case conditions for all food simulants in contact with polyolefins.

Test OM 2 covers also food contact conditions described for OM1 and OM3.