Declaration of Compliance

Product	**Siliconised baking paper**
Trade name and code	31173 - **Gastro Bagepapir m/silikone, 53x32,5cm, hvid**
Production site	Sweden
Website	www.**stadsing.dk**
Product description	Bleached one or two side silicone treated natural greaseproof paper with excellent heat stability
Typical end-use	Environmentally friendly single and reusable baking paper. Also suitable for cooking and frying.
Fibre source	Virgin fibres
Bleaching	All used pulps are TCF or ECF paper pulp (Total Chlorine Free or Elemental Chlorine Free)

Compliance with European food contact legislation

We hereby certify that, for the purpose of high chemical and microbiological purity, only virgin fibre and food contact approved chemical additives are used as raw material in our production of greaseproof paper grades. The pulp and paper manufacturing process conform to established technology involving the use of generally recognized chemicals.

We hereby declare that the product complies where applicable and under foreseeable conditions of use with:

- Regulation (EC) 1935/2004 on materials and articles to come into contact with food with regards to raw materials and additives.
- Regulation (EC) 2023/2006 on good manufacturing practise (GMP) for materials and articles intended to come into contact with food.

Compliance with US food contact legislation

FDA, CFR (Code of federal regulations) 21 Food and drugs, USA § 176.170 “components of paper and paperboard in contact with aqueous and fatty foods” and §176.180 “components of paper and paperboard in contact with dry food”

Condition of use, Table 2 Test procedures with time temperature conditions etc.: A, B, C, D*, E*, F*, G and H, all type of foods

Test conditions - Condition of use: A. High temperature heat-sterilized (e.g. over 212°F)

*exception, Table 1 Types of raw and processed foods, VI Beverages A and C containing alcohol

Compliance with Germany Recommendations for food contact

Recommendations for food contact BfR (Empfehlungen des Bundesinstitutes Für Risikobewertung), Germany

- XXXVI. Paper and board for food contact
- XXXVI/2. Paper and paperboard for baking Purposes

This paper grade also meets the analytical requirements included in BfR XXXVI/I. Thus, this paper grade may safely be used in packages or other products intended for direct contact with dry, moist and fatty foodstuffs, as well as for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C.

Overall Migration

BfR use the plastic directive (EC)10/2011. The overall migration limit to food simulant, according to regulation (EC)10/2011 shall not exceed 10 mg/dm². Based on information from suppliers, there are no specific migration limits (SML). To confirm the paper product is without SML, a 10 ppb screening is performed.

Determination of migration from paper using modified polyphenylene oxide (MPPO, food simulant E) was performed according to EN 14338. Quantification by GC/HRMS.

Simulant	Test conditions	Results (mg/kg)
MPPO	10 days, -20°C and 30 min, 220°C	0,83
MPPO	10 min 250°C	0,32

Typical values according to analytical results from RISE INNVENTIA AB, reference report reference 2020-0084.

The overall migration test covers direct contact with dry, moist and fatty foodstuff as well as for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C.

Compliance with French food contact legislation

Decree n° 2007-766 with supplement of decree n° 2008-1469

China GB 4806.8-2016 National Food Safety Standard

Approved according to National Standard of the People's republic of China, GB 4806.8-2016 National food safety standard- Food contact paper and board material and their products.

According to information from our suppliers, all additives (exception; foam control) used in our manufacturing process are recognized at the positive list, GB 9685-2016 National Food Safety Standard: Standard for use of additives in food contact materials and articles.

Additional legislation and regulations, not food related

Directive 94/62/EC on packaging and packaging waste.

- The sum lead, cadmium, mercury and hexavalent chromium in the paper product is less than 100 ppm(EN13428).
- The level of hazardous substances to the environment in the paper product is less than 0,1% (EN13428).

The paper product is suitable by recovery by:

- Material recycling (EN13430).
- Enery recovery (EN13431).
- Biodegradeable/compostable (EN 13432)
    - The external tests were confirmed to be degraded to 92% after 125 days. The requirements according to A.2.2.2 in EN 13432 states that at least 90% of the material shall be biodegraded within 6 months (180 days) Performed by Swedish Technical Research Institute of Sweden according to ISO 14855-1:2005.
    - According to our acknowledge of our raw materials added in our manufacturing process and knowing of analysis results of heavy metals of our products, which show our paper products also are compostable.

REACH (Registration, Evaluation, Authorisation and restriction of Chemicals)

All chemicals used within the EU are now subjected to regulations EC 1907/2006 (REACH) and EC 1272/2008 (CLP).
Regarding substances on ECHA's Candidate List (Substances of Very High Concern), none of these specified chemicals are used in our production of pulp and paper.
The list is monitored regularly, but it is highly unlikely that any of the chemicals we utilize in our production will be put on the Candidate list.
Regarding Chemsec SIN list, none of these specific substances are used as ingredients in the production of our products.
Therefore, according to our current knowledge, none of our products will have to be withdrawn from the market, and no reformulations are necessary to comply with REACH and Chemsec SIN list.

Kosher and comments about Halal

The product is certified by Star-K and is Pareve with Passover.

Based on our knowledge and information from our suppliers, we hereby confirm, that we do not use any ingredients of animal origin or alcohol in our manufacturing process of our products. This means it meets the criteria for Halal.

MOSH and MOAH

According to our knowledge and based on information from our suppliers, we do not add any MOSH (mineral oil saturated hydrocarbons) or MOAH (mineral oil aromatic hydrocarbons) during the manufacturing process to any of our products.
The total amount of mineral oil in our paper products has been verified and tested to confirm above, by RISE Innventia and CTP (France) with results, not detected.

Substances

NIAS (Non-Intentionally added substances). Based on information from our suppliers we do not add any such substances during the manufacturing process of our products.

- GMO (Genetically modified substances)
- Phtalates
- Optical Brighteners
- Bisphenol (including A and S)
- Flurochemicals
    - We hereby certify that no fluorochemicals of any kind are added to any of our paper grades or used during the manufacturing process of our products. However, traces of fluorochemicals can be detected in any paper grades included ours, caused by nature itself, has been polluted already. Organic fluorine can be detected for example in wood raw material (cellulose fibers) and water. The Danish authorities (Miljø- og Fødevareministeriet) now prohibited PFAS in food contact materials effective from July 2020. Values below 20 µg/g paper shall be considered as background value and to ensure the paper product are not treated with organic fluorochemicals.
    - We also follow the commission regulation (EU) 2017/1000 – ‘AMENDING annex XVII to Regulation (EC) No 1907/2006 of the European Parliament and of the Council concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) as regards perfluorooctanoic acid (PFOA), its salts and PFOA – related substances

Food Allergens EU no. 1169/2011

Based on information from our suppliers, none of the allergens listed below are used in our manufacturing process.

Annex II SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES.

1. Cereals containing gluten,
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg.*
13. Lupin
14. Molluscs

*Test done by RISE Innventia.

Guideline for storage and handling

To have the optimized conditions for our paper, we recommend these guidelines for storage.

Warehouse:

- Stored in a dry location with the packaging.
- No exposure to sunlight
- Storage at room temperature to reduce conditioning time.
- Reels to be stored vertically
- Max. 3 years with packaging.

Before use:

- Storage time in production area prior to production depends on the difference between storage temperature and humidity in warehouse and production area. It is important the reels have the same temperature and humidity as the production area. Minimum 24 hours prior to production.
- With packaging until it will be used.
- Remove 2 layers of paper before use.
- Our experience is that a moister climate works better when converting, and that it should be controlled over the seasons.

Based on the analytical results from testing the paper grade mentioned above, and specifications, supplied by Stadsing this paper grade is judged to meet the requirements of the regulations referred to above for direct contact with dry, moist and fatty foodstuff. The specifications cover the raw materials, the production aids and the special paper refining agents used in the production process. All products from Stadsing are without any added fluorochemicals. Nordic Paper is certified according to management system: • ISO 9001 • ISO 22000 All products are available as: • FSC Mix • PEFC 100% certified Stadsing is certificated against FSC® and PEFC™, for sustainability and socially acceptable harvesting practice. Re-planting of the forest is also required and regulated by the Swedish Forestry Act (Swedish Authorities).

Sign	Date
Bettina Bonde Bettina Bonde Product manager	Valid for 3 years 08.07.2024