Declaration of Compliance
For plastic food contact articles – DPET

Last updated: 2021-08-27
Valid from: 2022-06-29

1. Issued / Manufactured / Imported by

Plus Pack Group
Odense (DK) / Genk (BE)

2. Identification of the product

2.1. Combination of materials (outside to inside)

DPET(APET) single layer with external silicone coating – either with or without antifog coating on the food contact side (inside)

2.2. Product reference(s)

Item number	Product Group	Item Name	Customer reference
31117_31144/5023300000	Ready2Cook®	LID.DPET.AF.RECT.H41MM.CLBAG	-

3. Compliance with food contact legislation

This item supplied by Plus Pack is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions :
- Framework Regulation (EC) 1935/2004. In particular, it is manufactured under good manufacturing practices from materials which are declared suitable for food contact use, and is therefore considered to comply with the general safety requirements (art. 3). We also comply with art. 11(5) ; the provisions on labelling (art. 15) and traceability (art. 17)
- Our good manufacturing practices meet the requirements of Regulation (EC) 2023/2006 with possible amendments

The item also comply to the below stated legislations :
- Regulation (EC) 10/2011 and possible amendments relating to plastic materials and articles intended to come into contact with foodstuffs
- Regulation (EC) 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food with possible amendments
- Regulation (EC) 1169/2011 concerning absence of the listed allergens in Appendix II
- Directive 94/62/EC on packaging and packaging waste (heavy metals) with possible amendments
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Resolution ResAP (2004)5 on silicones used for food contact applications

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers. Migration tests have therefor been carried out.

4. Overall Migration

This product complies with the overall migration limits, tested under conditions as defined in (EC) 10/2011.
Test conditions from a higher OM level are excepted.

Simulant	Test condition	Result (mg/dm²)
10 % ethanol (simulant A)	10 days at 40°C (OM2)	< 0.5
3 % acetic acid (simulant B)	10 days at 40°C (OM2)	< 0.5
Olive oil (simulant D2)	10 days at 40°C (OM2)	< 0.5

5. Substances with limits and restrictions

According to (EC) 10/2011 art 17(1) and art. 17(2)(a and b) the compliance of this (these) item(s) has (have) been assessed with a surface to volume ratio of 6 dm²/kg or with the actual surface to volume ratio.
All specific migration limits are met
The item does not contain Primary Aromatic Amines according to Annex II of (EC) 10/2011.

FCM	CAS no.	Substance	SML (mg/Kg)
785	0000100-21-0	Terephthalic acid	7,5
291	0000121-91-5	Isophthalic acid	5,0
227	000107-21-1	Ethyleneglycol	SML(T) = 30
263	0000111-46-6	Diethyleneglycol	
398	0001309-64-4	Antimony trioxide	0,04
128	0000075-07-0	Acetaldehyde	6,0

6. Dual use additives

As required by Regulation (EC) 10/2011 the following table identifies substances used subject to a restriction in food through an authorization as food additive that might be present.

Food additive	Substance
-	-

7. Conditions of use

7.1. **Regarding type or types of food**

Intended for	
Aqueous foods	Yes
Acidic foods	Yes
Alcoholic foods	Yes
Fatty foods	Yes
Dry foods	Yes

7.2. Regarding time and temperature of treatment and storage of food

Storage above 6 months at room temperature and below,
including hot-fill conditions and/or heating up to 70°C ≤ T ≤ 100°C for maximum t = 120/2^((T-70)/10) minutes

7.3. Any other limitations of use

Although the material is tested for hot-fill and heating up to 100°C, there are restrictions in temperature due to mechanical properties : During hot-fill and heating, the maximum allowed temperature is limited to 70°C due to mechanical stability of PET above this temperature.

Use in conventional oven	**NO**
Use in microwave	**NO**
Use for BBQ / Grill	**NO**
Freezing	**YES**
Storage after filling	**-25°C to + 40°C**

8. Absence / presence of chemical substances

Based on the information available to us, the following substances are not intentionally used in the raw materials nor added during manufacturing. Therefor our product is not expected to contain :
- Bisphenol A

9. Inventory Storage

Between 5 – 25°C and at maximum 70% RH.

10. International material recycling symbol



Disclaimer

The information included in this document is based on the present state of our knowledge and is valid from the stated issue date until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in this Product, we cannot guarantee that the status of this document will remain unchanged. It will be renewed in all cases where the previous conformity is no longer ensured.

The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end of shelf lifetime by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end-product. Re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be evaluated by the packer/producer.

Odense,



Quality Coordinator