Declaration of Compliance

Description	Material	Article Number
Delipack	*PP*	156429

Duni declares that the article meets the requirements of:

- Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004 (Framework regulation)
- EU Regulation 2023/2006/EC (GMP)
- EU Regulation 10/2011/EC with amendments (Plastic regulation)
- EU Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols
- Article 5 of Regulation (EU) 2025/40 on Packaging and Packaging Waste (PPWR) regarding the restriction of per- and polyfluoroalkyl substances (PFAS) and heavy metals

This plastic product has been manufactured only with monomers, other starting substances and additives that are authorized under Regulation (EC) 10/2011 and all amendments. A risk assessment according to Article 18 and Article 19 of Regulation (EC) No. 10/2011 has been performed for this product.

Overall migration
According to the above-mentioned regulations, the overall migration does not exceed 10 mg/dm² or 60 mg/kg.

Specific migration
The material contains monomers or additives subject to restrictions under the plastic regulation 10/2011 and its amendments. A specific migration test proves that these are within the limits. If more information regarding the monomers or additives are needed, please contact Duni Group.

Area of use
The products can be used safely with all kinds of foods, for long-term storage in ambient and chilled conditions, hotfill[1] and temperatures up to 70 °C for 2 hours.

Be aware at temperatures close to 70°C the sturdiness of the plastic is affected and may deform.

[1] Definition from COMMISSION REGULATION (EU) 2016/1416: "*hot-fill*" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

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Microwave use: The containers can be used in microwave ovens, but should be used with caution to avoid overheating. Brief reheating is recommended for up to 3 minutes at 600 W. Prolonged microwave exposure can cause the material to soften or lose shape.

Be aware when used with hot food:

- Steam from hot food can create internal pressure, potentially causing the lid to warp, loosen, or pop off. This can compromise the lid fit and food protection, leading to spills or contamination.
- Steam condenses on the lid, forming droplets that may drip back onto the food. Excess moisture can affect food texture and quality, especially for crispy or delicate items.

Recommended Precautions:

- Allow food to cool slightly before sealing to reduce steam buildup.
- Handle with care when removing the lid to avoid steam burns.

Freezing: The items can be used for frozen food, but it is not recommended for storage in the freezer due to material properties (lid fit).

Test conditions

Migration tests on the material of the article performed by an independent institute showed that under the following test conditions overall migration and specific migration fall below the respective limits given by regulation 10/2011.

Overall migration

Simulant	***Contact time***	***Temperature***	***Result (mg/dm²)***
3% Acetic acid	*10 days*	*40°C*	*< 10*
10 % Ethanol	*10 days*	*40°C*	*< 10*
Vegetable oil	*2 hours*	*130°C*	*< 10*

Ratio of food contact surface area to volume of component used to establish the compliance of material is 6 dm²/kg.

The trays comply with the general restrictions of Regulation (EC) No. 10/2011 Annex 2 regarding heavy metals and PAA content.

Dual Additives that might be present in the product:

CAS No	**Substance**
593-29-3	Potassium stearate (E470a)

To the best of our knowledge, the information provided is accurate and reliable as of the date of publication and, where relevant, reflects the information received from suppliers. It is valid from the stated issue date until it is replaced or superseded.

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