Food Contact Material Product Declaration of Compliance

We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation

The identity, address and web site of the business operator issuing the DoC	*Stadsing A/S* *Østre Fælledvej 13, 9400 Nørresundby, Denmark* *+45 70 15 34 00 - info@stadsing.dk*
Trade Name **Sample character**	**31070 - Låg til suppebæger, 250-500ml,8/12/16oz,Ø96mm,PP** *~PP plastic~*
All layer in the material(start with food contact layer)	**PP plastic**

Suitable for food type

01. Drink		**02. Cereals,cereal product, pastry**		**03. Chocolate, sugar and products**		**Implemented system**
01.01A	01.03			03.01	03.03B	**ISO9000**
01.02			02.05A	03.02A.I		**Traceability, Art. 17, L 1935/2004**
			02.06A			**Yes**
04. Fruit, vegetable and product		**05. Fats and oils**		**06. Animal product and egg**		**GMP, L 2023/2006**
04.01	04.04	05.01		06.01	06.04	**Yes**
04.02B	04.05B	05.02		06.02		**Foreseeable Contact time& temperature**
04.03C				06.03	06.05**	**Temperature<100℃, time<60min**
07. Milk product		**08. Miscellaneous product**				
		08.01	08.05			**A:10%EtOH B:3%HAc C:20%EtOH**
	07.04B	08.02	08.06A			**D1:50%EtOH D2:Oil E:MPPO x=Screening,**
		08.03A.I	08.07	08.11B	08.15	***Food type 01.04, D2=95%EtOH**
		08.04	08.08A			****Whole eggs**

Restriction and specifications

Overall Migration (mg/dm2)

Simulants	**A**	**B**	**C**	**D1**	**D2**
Time(min)		**60**			**60**
Temp ℃		**100**			**100**
Result		**ND**			**1**
Limit(Max)		**10**			**10**
Comment		**PASS**			**PASS**

Specific migration(mg/kg)

Food simulant	**Element**	**Result**	**Detection limit**	**limit**
3%(w/v) acetic acid in aqueous solution (100℃,60min)	**Barium**	**ND**	**0.1**	**1**
	Cobalt	**ND**	**0.03**	**0.05**
	Copper	**ND**	**1**	**5**
	Iron	**ND**	**5**	**48**
	Lithium	**ND**	**0.1**	**0.6**
	Manganese	**ND**	**0.1**	**0.6**
	Zinc	**ND**	**5**	**25**

Legislation Compliance

We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation:

- EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;
- Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food;

No *"duel use additive"* were added in this product group, No PVC contain in packaging material

Signature and Stamp of Product/production responsible:

Bettina Bonde

Clarification of signature: Bettina Bonde	**Position： Product Manager**	**Date: 01.03.2024**

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

1 Drinks

01.01 Non-alc or beverage of an alcoholic str<6%vol
A. Clear beverage, B. Opaque

01.02 Alcoholic beverage of an alcoholic str of 6-20%vol

01.03 Alcoholic beverage of an alcoholic str>20%

01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal product, pastry, cake and other baker's ware

02.01 Starches

02.02 Cereals, unprocessed, puffed , in flakes

02.03 Fine and coarse flour of cereals

02.04 Dry and fresh pasta

02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other

02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other

3 Chocolate, sugar and products thereof, confectionery product

03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.

03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II. Other //B. In paste form :/I With fatty subst. On surface //II. Moist

03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey

4 Fruit, vegetable, and product thereof

04.01 whole fruit, fresh or chilled, unpeeled

04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its own juice //C. Preserved i n a liquid medium oily.

04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream

04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure , pasted, in own juice

04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure, paste, in own juice

5 Fats and oils

05.01 Animal and vegetable fats and oils, whether nature or treated

05.02 Margarine, butter and fats made from water emulsions in oil

6 Animal product and egg

06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based

06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled

06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled

06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated

06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m

06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked

7 Milk products

07.01 Milk /A. Milk and milk based beverage /B. Milk power

07.02 Fermented milk such as yogurt, buttermilk and the like

07.03 Cream and sour cream

07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C. Processed /D. Preserved; I. In an oily m: II.In and aqueous m

8 Miscellaneous product

08.01 Vinegar

08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin

08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty character: II. Other

08.04 Sauces: /A. Aqueous /B. Of a fatty surface

08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B. Other

08.07 Ice cream

08.08 Dried food /A. With a fatty surface /B.Other

08.09 Frozen or deep-frozen food

08.10 Concentrated extracts of an alcoholic strength>=6% vol

08.11 Cocoa /A. Cocoa powder /B.Cocoa paste

08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc

08.14 Spices and seasoning in the natural state

08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste