

Declaration of Compliance

For aluminium food contact articles – Aluminium – Inside plain/Outside lacquer (BPA NIA)



Last updated: 2024-07-09

Valid from: 2024-07-11

Issued / Manufactured / Imported by

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

Identification of the product

Combination of materials (outside to inside)

Lubricant - lacquer/print - aluminum foil - lubricant

Product reference(s)

| Item number | Product Group | Item Name | Customer reference |
|-------------|---------------|--------------------------|--------------------|
| 0065112200 | Ready2Cook® | RECT.700ML.HANDLES.BLACK | - |

Product Specifications

| | |
|--|---|
| Filling temperature | Max. 350 °C |
| Treatment time | Up to 2 hours |
| Storage temperature after filling | -40 to +40 °C |
| Restrictions | Avoid direct contact with strongly acidic & salty food ⁽¹⁾ |
| Inventory storage | Max. 70% RH 5-25 °C |
| Dual use additives that might be present | None |
| Content of BPA inside lacquer | None |
| Content of BPA outside lacquer | BPA NIA |

(1) Following limit values are agreed in the industry:

- strongly acidic food is defined by pH level below 4.5
- salted food has a salt content higher than 3,5%

A packaging test must always be carried out by the food manufacturer to determine the exact shelf life and functionality.

Intended for

| | |
|-------------------|-----|
| Aqueous foods | Yes |
| Acidic foods | No |
| Alcoholic foods | Yes |
| Fatty foods | Yes |
| Dry foods | Yes |
| Conventional oven | Yes |
| Microwave oven | Yes |
| Barbecue/grill | No |
| Freezer | Yes |

Specific Release tests according CM/Res(2013)9

- 2 h at 100°C in water
- 10 days at 40°C in water

Overall migration test (conditions according EU 10/2011)

- 4h at 100°C in water
- 2h at 175°C in olive oil

Legislation

This item supplied by Plus Pack A/S 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 on materials and articles intended to come into contact with food with possible amendments.
- Koninklijk besluit van 17 februari 2021 betreffende materialen en voorwerpen van metaal en legering die bestemd zijn om in aanraking te worden gebracht met voedingsmiddelen
- EN 602 Aluminium and aluminium alloys – Wrought products – Chemical composition of semi-finished products used for the fabrication of articles for use in contact with food
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- 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.
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.

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 therefore been carried out.

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.

International material recycling symbol



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.

Odense,

A handwritten signature in blue ink, appearing to be a stylized name, is written over a horizontal line.

For the Quality Department