

Declaration of Compliance

For plastic food contact articles – rPET EFSA registration



Last updated: 2022-10-03

Valid from: 2023-01-24

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)

RPET with ABA structure where B-layer contains PCW and A-layer from virgin PET

2.2. Product reference(s)

Item number	Product Group	Item Name	Customer reference
6202501006	DiamondBowl™	LID.RPET.ROUND.Ø189.FLAT.CLEAR	-

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) 282/2008 on recycled plastic materials and articles intended to come into contact with foods.
EFSA registration : RECYC021
- 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.

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/dm ²)
10 % ethanol (simulant A)	10 days at 40°C (OM2)	Compliant
3 % acetic acid (simulant B)	10 days at 40°C (OM2)	Compliant
Olive oil (simulant D2)	10 days at 40°C (OM2)	compliant

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)
128	0000075-07-0	acetaldehyde	6,0
141	0000077-99-6	1,1,1-trimethylpropane	6,0
210	0000105-08-8	1,4-bis(hydroxymethyl)cyclohexane	-
246	0000109-99-9	tetrahydrofuran	0,6
254	0000110-63-4	1,4-butanediol	5,0
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
-	1000343-99-8	Isophthalic acid, ethyl 3-pentyl ester	1,8
-	0000959-26-2	1,4-benzenedicarboxylic acid, bis(2-hydroxyethyl)ester	1,8
-	0000636-09-9	1,4-benzenedicarboxylic acid, diethyl ester	60
-	0022163-52-6	1,4-benzenedicarboxylic acid, ethyl methyl ester	7,5

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
E551	Silicon dioxide
E338	Phosphoric acid
E171	Titanium dioxide

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

Any long-term storage 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.

(*) PET film which contains both PET recyclate and virgin PET material, can become brittle at freezing temperatures.

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. Therefore 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