

Declaration of Compliance For aluminium food contact articles – Aluminium – Inside Epoxy lacquered



Last updated: 2021-07-16 **Valid from:** 2022-07-11

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 - protection lacquer - lubricant

Product reference(s)

Item number	Product Group	Item Name	Customer reference
0029011305	Portion Pack	ALU.ROUND.Ø111.290ML.GOLD	-

Product Specifications

Filling temperature	Max. 200 °C
Treatment time	Up to 2 hours
Storage temperature after filling	-40 to +40 °C
Restrictions	-
Inventory storage	Max. 70% RH 5-25 °C
Dual use additives that might be present	E903 ; E338
Content of BPA inside lacquer	BPA detectable
Content of BPA outside lacquer	BPA detectable
Primary Aromatic Amines	none

Intended for

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

Migration tests

The migration test conditions are as follows (EU Regulation 2011/10). Test conditions from a higher OM level are accepted.

- 4h at 100°C (OM6) 10% ethanol (Simulant A) : compliant
- 4h at 100°C (OM6) in 3% acetic acid (Simulant B) : compliant
- 2h at 175°C (OM7) in rectified olive oil (Simulant D2) : compliant



Substances with restrictions:

Name	PM/Ref No	CAS No	Restriction and/or specification
Formaldehyde	17260	50-00-0	15 mg/kg
2,4-diamino-6- phenyl-1,3,5- trazine	15310	91-76-9	5 mg/kg
trazine	15510	91-70-9	3 mg/kg
BADGE	13510	1675-54-3	9 mg/kg
2,2-bis (4- hydroxyphenil) propane			
(Bisphenol A)	13480	80-05-7	0,05 mg/kg
Epichlorohydin	16750	106-89-8	ND=0,01 mg/kg

All specific migration limits are met. (theoretical specific migration) - S/V ratio = 6 dm²/kg

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.
- 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
- Framework 2011/10/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments.
- 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 (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 (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.

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,

Quality Coordinator