

Declaration of Conformity

According to the documents provided by our supplier, we can give this statement about the following items:

silver plastics® Art.-No.: 901260; 901269; 9012552; 9012572; 9012575; 9012577; 9012579; 9012582; 90125005; SE9100; SE9120; SE920; SE922; SE9260; SE993

Product Application

Soak-pads designed for contact (long term storage at room temperature or below) with fatty, acidic, aqueous, or alcoholic food (e.g. meat, fish, vegetables, fruits or cheese)

Compliance

Product fulfils all relevant European and German recommendations / regulations concerning food contact if used correctly.

Specifically the following regulations (and corresponding amendments) are relevant:

- 1. Regulation (EC) 1935/2004 including traceability
- 2. Regulation (EC) 2023/2006
- 3. Regulation (EC) 450/2009 if capacity is sufficient to take up all liquid released.
- 4. Regulation (EU) 10/2011 with all amendments to the last consolidated version of 20.01.2025, Regulation (EU) 2024/3190
- 5. Directive 2004/12 EC together with 94/62/EC (only Article 11, 1. is applicable)
- 6. German BGV German Consumer Goods Ordinance
- 7. German LFGB German Food and Feed Code
- 8. German BfR recommendations XXXVI, XXXVI/3 and LIII

FDA 21 CFR 177.1520 is fulfilled, as well.

The products consist of PE-film, cellulose and Superabsorbent. Product contains no recycled fibers, without any glues or binders. The exact composition is given in the individual technical datasheet.

The compliance of food contact for the master product is regularly approved from a certified institute. A surface-to-volume ratio of 6dm²/kg is taken as a basis (EU-cube model). In this analysis it is confirmed that migration limits of Directive (EC) 10/2011 are fulfilled by the soakpads itself.



In the soak-pads there can be substances with a specific migration limit (SML) like:

CAS-No.	Substance name	Restriction
		SML [mg/kg]
75-07-0	Acetaldehyde	6 mg/kg
75-21-8	Ethylene oxide	1 mg/kg
75-38-7	Vinylidene fluoride	5 mg/kg
75-56-9	Propylene oxide	1 mg/kg
77-99-6	1,1,1-Trimethylolpropane	6 mg/kg
79-10-7	Acrylic acid	6 mg/kg
872-05-09	1-Decen	0,05 mg/kg
98-54-4	4-ter-butylphenol	0,05 mg/kg
111-46-6	Diethyleneglycol	30 mg/kg
111-66-0	1-octene	15 mg/kg
1344-28-1	Aluminium oxide	1 mg/kg
1314-13-2	Zinc oxide	5 mg/kg
1333-86-4	Carbon black	2,50%
13463-67-7	Titanium dioxide (for france max. 4% permitted)	none
96-69-5	4,4´-Thiobis(6-tert-butyl-3-methylphenol)	0,48 mg/kg
116-15-4	Hexafluoropropylene	0,01 mg/kg
119345-01-6	Reaction product of Di-tert-butylphosponit mit	18 mg/kg
	Biphenyl	
592-41-6	1-hexene	3 mg/kg
2082-79-3	Octadecyl 3-(3,5 di-tert-butyl-4hydroxyphenyl)	6 mg/kg
	propionate	
65140-91-2	3,5 di-tert-butyl-4-hydroxybenzylphosphonic acid,	6 mg/kg
	monoethyl ester, calcium salt	
7429-90-5	Aluminium	1 mg/kg
7440-50-8	Copper	5 mg/kg
7440-66-6	Zinc	5 mg/kg
7440-36-0	Antimony	0,04 mg/kg
7439-89-6	Iron	48 mg/kg
7439-92-1	Lead	NN
7439-96-5	Manganese	0,6 mg/kg
7439-97-6	Mercury	NN
7440-02-0	Nickel	0,02 mg/kg
7440-38-2	Arsenic	NN
7440-39-3	Barium	1 mg/kg
7440-43-9	Cadmium	NN
7440-47-3	Chrome	NN
7440-48-4	Cobalt	0,05 mg/kg
1663-39-4	Tert Butylacrylat	6 mg/kg



4130-42-1	2,6-di-tert-butyl-4-ethylphenol	4,8 mg/kg
4724-48-5	n-octylphosphonic acid	0,05 mg/kg
k.A.	Polyethylenglycolether	6 mg/kg

The following Dual-Use Additives may be present:

E-No.	CAS-No.	Substance name	Restriction SML
			[mg/kg]
E170	471-34-1	Calciumcarbonate	-
E172	1332-37-2	Iron oxides	-
E330	77-92-9	Citric acid	-
E471	-	Mono-/-diglyceride	-
E470a	1592-23-0	Calciumstearat	-
E551	7631-86-9	Siliciumdioxide	-
E529	1305-78-8	Calciumoxid	-
E530	1309-48-4	Magnesium oxide	-
E570	57-11-4	Stearic acid	-
	14808-60-7	Quarz	-
E1521	25322-68-3	Polyethylenglycol	-

The limit for the overall migration is set at 10 mg/dm² according to Art. 12 of the European Plastics Regulation (EU) No. 10/2011 (last amended by Regulation (EU) No. 2025/351).

The overall migration from the films into 3 % acetic acid, 95 % ethanol and isooctane was determined according to the European Standard EN 1186. The samples are in compliance with the overall migration limit in contact with all types of food at any long-term storage at room temperature and below, including hot filling and/or heating for e.g. 2 h / 70 °C or 15 min / 100 °C.

Food Allergens

The manufacturer of these soak-pads uses a unique patented thermomechanical bonding process. This process does not require glue or binders (e.g. latex, bicomponent fibers ...). For this reason his products are made exclusively of cellulose, PE film and, for some qualities, SAP (see the respective TDS for details). These materials are not known for their allergenic potential. No other additives are used in the process. The process is completely dry - there is no risk of bacterial or mold growth. For this reason, no preservatives or similar substances are added/needed in the process. Food or beverages (except tap water) are prohibited in the production process. All employees are required to wash and disinfect their hands before entering the production. For these reasons, he excludes allergic contamination by food. This includes but it's not exclusive to celery, eggs, fish, milk, mustard, peanuts, nut derivatives, sesame seeds, crustacean shellfish, soybeans, sulphites, sulphur dioxide, tree nuts and wheat.



Suitability Information

The raw materials used are made of wood and oil, the exact composition is given in the individual technical datasheet. No components of animal origin, no processed or unprocessed food (like wheat or corn) is used for the production of those products. There is no use of ethanol within the manufacturing process of our products. Cleaning processes are designed in such a way that no cross-contamination can occur between cleaning agents and the product.

Storage Conditions

Product should be stored dry and protected from direct sunlight.

Shelf Life

Shelf life of the product is determined to 18 months after production.

Temperature

The manufacturer hereby certifies that the products manufactured are made exclusively of fluff pulp and PE film. None of these substances are sensitive to low temperatures. This also applies to the finished product. Based on the materials from which these articles are made, a deepfreezing to max. -25°C should be no problem. Lower temperatures have not been tested. It is unknown to him how low temperatures affect the sealing/ bonding at the tray. This must be checked by the user himself in individual cases.

This declaration is valid for the products delivered by silver plastics® as specified above. The Regulation (EU) No 10/2011 (replaces directives 82/711/EEC and 85/572/EEC) provide a guideline for the selection of test conditions to be used for various food products.

According to that and under consideration of the food contact conditions stated, the product complies with the stipulations of these Directives regarding the packaging of food to be packed. The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

In particular it is emphasized, that in case of printed material, no contact is allowed between the printing ink and the food product.

silver plastics® refers to the available documentation of its suppliers; silver plastics® itself does not perform any further tests in this regard.

This document is valid until 17th April 2026; in case of changes it will be updated.

Troisdorf, 16th May 2025

Godesberger Straße 9 • D-53842 Trois

silver plastics® GmbH & Co. KG

i.A. J. Mita

- QW -