Declaration of compliance

Products concerned

Products made from coloured CPP.
These products are made from 100% virgin materials and are 100% recyclable.

This product is a monolayer polypropylene and can therefore not be considered as a functional barrier.

DECA is not responsible for any contaminants that the costumer might put the packaging into contact with.

Legislation

The products supplied are produced in compliance with the following regulations and directives

- Regulation (EU) N° 10/2011 on plastic materials and articles intended to come into contact with food; including amendments upto the date of publication of this document.
- Regulation (EC) N° 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food; including amendments upto the date of publication of this document.
- Regulation (EC) N° 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC; including amendments upto the date of publication of this document.
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food; including amendments upto the date of publication of this document.
- Directive 94/62/EC on packaging and packaging waste; including amendments upto the date of publication of this document.

Specification on the use of the articles (food types)

- Dry products
- Aqueous products pH > 4,5
- Acid products pH ≤ 4,5
- Alcoholic products ≤ 6% vol
- Fatty products

Migration data

Overall Migration

Simulant	Food type	Test conditions	Conditions of use	S/V ratio	Result
A	Aqueous products, pH > 4,5	2 hours at 90°C	High temperature applications up to 121°C	0.9 dm² /100 ml	< 10 mg/dm²
B	Acid products, pH ≤ 4,5	2 hours at 100°C	High temperature applications up to 121°C	0.9 dm² /100 ml	< 10 mg/dm²
D2	Fatty products	10 days at 40°C	Any long-term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where 70 °C ≤ T ≤ 100 °C for a maximum of t = 120/2^((T-70)/10)	0.9 dm² /100 ml	< 10 mg/dm²

The intended amount of maximum food contact surface area of individual articles can be found on their respective technical datasheets. The relative food contact surface area between the food and the packaging is managed by the customer (e.g. rice vs an apple).

Specific Migration

Below data is based on supplier data and confirmed through migration calculation and/or tests.

Substance	FCM	CAS	SML (mg/kg)
1,1,1-trimethylolpropane	141	77-99-6	6
1,3,5-tris(3,5-di-tert-butyl-4-hydroxybenzyl)-1,3,5-triazine-2,4,6(1h,3h,5h)-trione	661	27676-62-6	5
1,6-hexanediamine, n,n'-bis(2,2,6,6-tetramethyl-4-piperidinyl)-, polymer with 2,4,6-trichloro-1,3,5-triazine and 2,4,4-trimethyl-2-pentanamine		70624-18-9	60
1-(2-hydroxyethyl)-4-hydroxy-2,2,6,6-tetramethyl piperidine-succinic acid, dimethyl ester, copolymer	716	65447-77-0	30
5-amino-6-methyl-1,3-dihydrobenzoimidazol-2-one		67014-36-2	60
9,9-bis(methoxymethyl)fluorene	779	182121-12-6	0.05
Acetamide,2-cyano-2-(2,3-dihydro-3-oxo-1h-isoindol-1-ylidene)-n-methyl-		904667-47-6	1
Aluminium		7429-90-5	1
Aluminium hydroxide	629	21645-51-2	60
Aluminium oxide	418	1344-28-1	60
Antimony		7440-36-0	0.04
Arsenic		7440-38-2	0.01
Barium		7440-39-3	1
Cadmium		7440-43-9	ND
Calcium		7440-70-2	60
Carbon black	411	1333-86-4	2.5 % w/w
Chromium		7440-47-3	ND
Cobalt		7440-48-4	0.05
Copper		7440-50-8	5
Diethanolamine		111-42-2	60
Europium		7440-53-1	0.05
Gadolinium		7440-54-2	0.05
Glycerol esters with acids, aliphatic, saturated, linear with an even number of carbon atoms (c14-c18) and with acids aliphatic, unsaturated, linear, with an even number of carbon atoms (c16-c18)	41		60
Iron		7439-89-6	48
Kaolin	410	1332-58-7	60
Lanthanum		7439-91-0	0.05
Lead		7439-92-1	0.01
Lithium		7439-93-2	0.6
Magnesium		7439-95-4	60
Manganese		7439-96-5	0.6
Mercury		7439-97-6	ND
N,n-bis(2-hydroxyethyl)dodecanamide	923	120-40-1	5
N-octylphosphonic acid	483	4724-48-5	0.05
Nickel		7440-02-0	0.02
O-phenetidine		94-70-2	60
O-toluidine		95-53-4	0.002
Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	433	2082-79-3	6
P-aminobenzamide		2835-68-9	60
Phthalates		84-75-3	60
Phthalimide		85-41-6	60
Poly[6-[(1,1,3,3-tetramethylbutyl)amino] -1,3,5-triazine-2,4-diyl]-[(2,2,6,6-tetramethyl-4-piperidyl)-imino]hexamethylene[(2,2,6,6-tetramethyl-4-piperidyl)imino]	740	71878-19-8	3
Polyethyleneglycol (eo = 1-50) ethers of linear and branched primary (c8-c22) alcohols	799		1.8
Potassium		2023695	60
Primary aromatic amines		90-04-0	0.01
Quartz	616	14808-60-7	60
Selenium		7782-49-2	0.01
Sodium		7440-23-5	60
Terbium		7440-27-9	0.05
Tetrahydrofuran	246	109-99-9	0.6
Triisopropanolamine	292	122-20-3	5
White mineral oil (petroleum)	95	8042-47-5	60
Zinc		7440-66-6	5

Dual Use Additives (additives and flavourings with a limitation in food)

This information is based on declarations by our suppliers. These elements are not actively tested for.

Below list is based on worst case combinations of all our raw materials in scope of the declaration.
Actual products might not contain all elements.

Substance	E-/FL- nr	FCM	REF	CAS
1,2-Propanediol	E 1520	109	23740 81840	57-55-6
Aluminium	E 173			7429-90-5
Aluminium silicate	E 559			58425-86-8
Calcium carbonate	E 170			471-34-1
Calcium stearate	E 572			1592-23-0
Carbonic acid, salts	E 170 E 500 E 501 E 504	21	42500	471-34-1
Fatty acids C8-18	E 570 FL 8.012 FL 8.013 FL 8.010 FL 8.011			143-07-7
High viscosity mineral oils	E 905a			
Iron oxides and hydroxides	E 172			1309-37-1
Magnesium carbonates	E 504			546-93-0
Magnesium oxide	E 530	397	64720	1309-48-4
Mono-and diglycerides of fatty acids	E 471		5471	
Pigment 57:1	E 180			5281-04-9
Polydimethylsiloxane	E 900			63148-62-9
Polyethyleneglycol	E 1521	638	23590 76960	25322-68-3
Silicon dioxide	E 551	504	86240	7631-86-9
Sodium, potassium and calcium salts of fatty acids	E 470a		30325	
Stearic acid	FL 8.015	106	24550 89040	57-11-4
Titanium dioxide	E 171	610	93440	13463-67-7

Storage conditions and shelf life of unused products

Recommended storage conditions of empty and unused articles are

- Closed, in the original packaging
- Dry
- Away from direct sunlight
- At ambient temperatures
- At relative humidity between 40 and 70%

We recommend to use the products within 1 year after purchase.
DECA cannot be held responsible for use after this period.

Processing conditions

- Heating:
  The temperatures used in heating processes may not exceed the conditions of the migration tests (e.g. hot fill, pasteurization, reheating in microwave).
- Freezing:
  Cold temperatures cause no issues in matters regarding food safety.
  However, articles might be sensitive to impact when cooled (dependent on the temperature and the nature of the production/transport process).
  It is the costumer's responsibility to test the articles for practical functionality within his process.

Non-conformities

Acceptable quality limit

DECA considers three types of non-conformities.
Depending on the nature of the non-conformity, another AQL is considered.

Defect nature	Severity	AQL
Acute food safety risks	Critical	0
Functionality risks	Major	2.5
Esthetical risks	Minor	4.0

Complaints

In order to enable DECA to thoroughly process complaints at the quickest rate, DECA requests that the customer shares the following information

- A description of the defect (with pictures to illustrate the defect)
- Batch number (advice: mail a picture of the shipper/pallet label to DECA)
- Pallet numbers / shipper numbers (advice: mail a picture of the shipper/pallet label to DECA)
- Amount of defects
- Samples of the defect
- Whether information is available on which cavity number(s) the defect occurs

Failing to provide traceability information (batch number) to DECA will result in a rejection of the complaint. If the complaint is related to the combination of a lid and a pot/tray/bucket (e.g. not leakproof, issues with closing the lids), then the batch numbers of both the lid and the pot/tray/bucket have to be provided by the customer.

Disclaimer

This declaration is given in good faith and to the best of our current knowledge. It should be noted that when the product is further processed, that our customer has the sole responsibility to determine that the use of our products is lawful and safe according to the information given in this document.

The product is technically suitable so that no change in flavor, taste or organoleptic properties occur.

We therefore advise extensive testing of our products in the production environment of our customer. This declaration is only valid if the articles delivered are processed according to good manufacturing practices and to our technical specifications. The articles are not altered by other detrimental processes

This document can remain in use per exception in case of change of legislation regarding our products, change of raw materials or in case there are changes in our production process where we make new information available to our customer

Tom Lievens

COO

05/03/2025