



# NORMPACK CERTIFICATE

Registration number: 304 07 100 4799 41

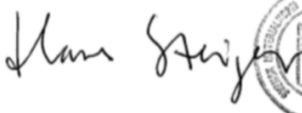
Valid until: 2027-07-04

|             |                                                              |                                                                                        |
|-------------|--------------------------------------------------------------|----------------------------------------------------------------------------------------|
| DESCRIPTION | Company / address                                            | UAB "AZ-Pack"                                                                          |
|             | Trade Name (type and/or art.no)                              | Pramonės pr. 4 K, 51329, Kaunas,<br>PA/PE vacuum bag boilable                          |
|             | All layers in the material, starting with food contact layer | PE/PE/TIE/PA/TIE/PE/PE/TIE/PA (PA/PE)<br>20% - Polyamide (PA), 80% - Polyethylene (PE) |
|             | Substances with restrictions / SML                           | PM ref 19960, 22660, 18820, 96240, 68320, 14200/41840                                  |
|             | Dual use substances                                          | E551, E553b                                                                            |
|             | Functional barrier according to (EU) No 10/2011              | Not evaluated                                                                          |

|                        |                                                                                          |
|------------------------|------------------------------------------------------------------------------------------|
| Assessed according to: | (EC) No 1935/2004 Framework regulation, (EU) No 10/2011 Plastics, regulations as amended |
|------------------------|------------------------------------------------------------------------------------------|

|             |                                                  |                                                                                                                                                               |
|-------------|--------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SUITABILITY | Evaluated and suitable for food types:           | All food types                                                                                                                                                |
|             | Evaluated and suitable for time and temperature: | OM4 conditions: High temperature applications for all types of food at temperature up to 100 °C, followed by long time storage at room temperature and below. |
|             | Single use / Repeated use                        | Single use                                                                                                                                                    |
|             | Other restrictions and specifications            |                                                                                                                                                               |

|                      |                         |                                                                                                                                                                                                                                                                                                                                                                         |
|----------------------|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TESTS / CALCULATIONS | Overall Migration       | Overall migration has been performed on the whole construction to food simulants A:10% Ethanol, B:3% Acetic acid, at conditions 2 hours 100°C and 95% EtOH 2 days 60°C/ Isooctane 1,5 hours 60°C, E:MPPO at conditions 1 hour 121°C<br>Results < 10 mg/dm <sup>2</sup>                                                                                                  |
|                      | Specific migration      | Specific migration has been performed on the whole construction by analysis.<br>Specific migration analysis has been performed on the on the whole construction to food simulant B:3% Acetic acid, (metals and PAA) at conditions 2 hours 100°C.<br><br>Results < SML mg/kg<br>Metals in Annex II of (EU) No 10/2011 < SML<br>PAAs in Annex II of (EU) No 10/2011 < SML |
|                      | Set off                 | Not applicable                                                                                                                                                                                                                                                                                                                                                          |
|                      | Surface to volume       | Surface to volume ratio applied 6 dm <sup>2</sup> per kg of food                                                                                                                                                                                                                                                                                                        |
|                      | Organoleptic properties | Organoleptic properties have been evaluated with results 0,0 for both odour and taste using method DIN 10955:2024                                                                                                                                                                                                                                                       |
|                      |                         |                                                                                                                                                                                                                                                                                                                                                                         |
|                      |                         |                                                                                                                                                                                                                                                                                                                                                                         |

|              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                      |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------|
| VERIFICATION | Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se. | 2025-07-04                                                                                           |
|              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <br>Hans Steijer |



# NORMPACK

## THE NORMPACK NORM

amended 2025-01-24

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

| Swedish regulations                                                                                                                   | EU-regulations<br>– all materials                                                                                                                                                                                                        | EU-regulations<br>– specific materials                                                                                                                                                                                                                                                                                                                                         |
|---------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <a href="#">SFS 2006:804</a><br><a href="#">SFS 2006:813</a><br><a href="#">LIVSFS 2023:5</a><br><a href="#">(Contact with Foods)</a> | <a href="#">(EC) 1935/2004 (Framework reg)</a><br><a href="#">(EC) 2023/2006 (GMP)</a><br><a href="#">(EC) 178/2002 (General Food Law)</a><br><a href="#">(EC) 1333/2008 (Additives)</a><br><a href="#">(EC) 1334/2008 (Flavourings)</a> | <a href="#">(EC) 450/2009 (A&amp;I packaging)</a><br><a href="#">84/500/EEC (Ceramics)</a><br><a href="#">2007/42/EC (Cellophane)</a><br><a href="#">93/11/EEC (N-nitrosamine)</a><br><a href="#">(EC) 1895/2005 (Epoxy)</a><br><a href="#">(EU) 10/2011 (Plastic)</a><br><a href="#">(EU) 2022/1616 (Recycled plastic)</a><br><a href="#">(EU) 2024/3190 (BPA bisphenols)</a> |

- § 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

| Warenwet                                                                                | BfR                                                                                                      | FDA                                                                                                                                          | CoE (metals)                                                 |
|-----------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| <a href="#">The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland</a> | <a href="#">Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on</a> | <a href="#">Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189</a> | <a href="#">Council of Europe guide on metals and alloys</a> |

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

- § 4. The transfer of constituents from the food contact material to food shall be assessed.  
If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- Worst case calculations
- Migration modelling
- Laboratory

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se

# Verifikat

Transaktion 09222115557551314742

## Dokument

**Normpack Certificate 304 07 100 4799 41**

Huvuddokument

2 sidor

Startades 2025-07-04 15:57:50 CEST (+0200) av Hans Steijer (HS)

Färdigställt 2025-07-04 15:58:14 CEST (+0200)

## Signerare

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Signerade 2025-07-04 15:58:14 CEST (+0200)

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