

Declaration of compliance

Products concerned

Products made from transparent RCP.

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 100°C	High temperature applications up to 121°C	1 dm ² /100 ml	< 10 mg/dm ²
B	Acid products, pH ≤ 4,5	2 hours at 100°C	High temperature applications up to 121°C	1 dm ² /100 ml	< 10 mg/dm ²
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 $t = 120/2^{((T-70)/10)}$	1 dm ² /100 ml	< 10 mg/dm ²

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)
9,9-bis (methoxymethyl)-9H-fluorene	779	182121-12-6	0,05
Aluminium	-	7429-90-5	1

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- nr	FL-nr	FCM	CAS
Mono- and diglycerides of fatty acids	E471	-	-	123-94-4
Propane-1,2-diol esters of fatty acids	E477	-	-	-
Sodium, potassium and calcium salts of fatty acids	E470a	-	-	1592-23-0
Talc	E553b	-	615	14807-96-6

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



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