



# NORMPACK CERTIFICATE

Registration number: 304 07 100 4811 41

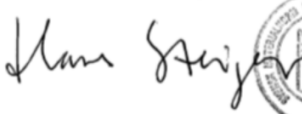
Valid until: 2027-07-04

DESCRIPTION	Company / address	UAB "AZ-Pack" Pramonės pr. 4 K, 51329, Kaunas,
	Trade Name (type and/or art.no)	PA/PE vacuum bag
	All layers in the material, starting with food contact layer	PE/PE/TIE/PA/TIE/PE/PE/TIE/PA (PA/PE) 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
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SUITABILITY	Evaluated and suitable for food types:	All food types
	Evaluated and suitable for time and temperature:	OM2 conditions: Long time storage at room temperature and below including hot fill
	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, D2:Veg.oil < 1% unsaponifiable matter, at conditions OM2 10 days 40°C Results < 10 mg/dm2
	Specific migration	Specific migration has been performed on the whole construction by analysis. Specific migration analysis has been performed on the on the whole construction to food simulant B:3% Acetic acid, (metals and PAA) at conditions 10 days 60°C.  Results < SML mg/kg Metals in Annex II of (EU) No 10/2011 < SML PAAs in Annex II of (EU) No 10/2011 < SML
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm2 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
		 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 - all materials	EU-regulations - specific materials
<a href="#">SFS 2006:804</a> <a href="#">SFS 2006:813</a> <a href="#">LIVSFS 2023:5</a> (Contact with Foods)	<a href="#">(EC) 1935/2004 (Framework reg)</a> <a href="#">(EC) 2023/2006 (GMP)</a> <a href="#">(EC) 178/2002 (General Food Law)</a> <a href="#">(EC) 1333/2008 (Additives)</a> <a href="#">(EC) 1334/2008 (Flavourings)</a>	<a href="#">(EC) 450/2009 (A&amp;I packaging)</a> <a href="#">84/500/EEC (Ceramics)</a> <a href="#">2007/42/EC (Cellophane)</a> <a href="#">93/11/EEC (N-nitrosamine)</a> <a href="#">(EC) 1895/2005 (Epoxi)</a> <a href="#">(EU) 10/2011 (Plastic)</a> <a href="#">(EU) 2022/1616 (Recycled plastic)</a> <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](mailto:normpack@ri.se) [www.normpack.se](http://www.normpack.se)

# Verifikat

Transaktion 09222115557551314948

## Dokument

**Normpack Certificate 304 07 100 4811 41**

Huvuddokument

2 sidor

Startades 2025-07-04 15:59:28 CEST (+0200) av Hans Steijer (HS)

Färdigställt 2025-07-04 15:59:55 CEST (+0200)

## Signerare

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Signerade 2025-07-04 15:59:55 CEST (+0200)

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