

Konformitätserklärung Artikel-Nr.: 105100

Geroldswil, March 19, 2024

We declare that this film fully complies with the European legislation in effect, in particular with Regulation (EC) No. 1935/2004 regarding plastic materials and articles intended to come into contact with food and taking into account the requirements of Regulation (EC) No 2023/2006 relating to good manufacturing practice for materials and articles intended to come into contact with foodstuffs.

This film is also in compliance with EU Regulation No 10/2011 and its following amendments regarding plastic materials and articles intended to come into contact with food.

This film is especially dedicated for the European and Swiss market for wrapping all kind of foodstuffs excepted fatty products or fatty on the surface or preserved or marinated in an oily medium including oils, nuts in paste or cream form, sauces with fatty character and spices and seasoning in oily medium.

This film is not suitable in traditional oven, infrared or multipurpose oven.

This film complies with the Swiss regulation concerning objects and materials in particular with the Order of Federal Department of Home affairs from 23 November 2005 (RS 817.023.21) and from 8 Decembrer 2023 (RO 2023 836).

This film is suitable for the following applications :

- Any food contact at cold or ambient temperatures and for a short duration (≤ 30 minutes).
- Any food contact at frozen and refrigerated conditions
- 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 $70\text{ °C} \leq T \leq 100\text{ °C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes.
- Any food contact conditions that include hot-fill and/or heating up to a temperature T where $70\text{ °C} \leq T \leq 100\text{ °C}$ for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by long-term room temperature or refrigerated storage.

This film is not suitable in a microwave oven for cooking.

It is not suitable in traditional oven, infrared or multipurpose oven.

The monomers and additives used to produce this film are listed in the Union List of Authorized Substances of Regulation (EC) No 10/2011.

This certificate takes into account the following amendments of this regulation :

- Regulation No 321/2011/EC from 1st April 2011
- Regulation No 1282/2011/EC from 28th November 2011
- Regulation No 1183/2012/EC from 30th November 2012
- Regulation No 202/2014 from 3rd March 2014
- Regulation No 2015/174 from 5th February 2015

- Regulation No 2016/1416 from 24th August 2016
- Regulation No 2017/752 from 28th April 2017
- Regulation No 2018/79 from 18th January 2018
- Regulation No 2018/213 from 12th February 2018
- Regulation No 2018/831 from 05th June 2018
- Regulation No 2019/37 from 19th January 2019
- Regulation No 2019/988 from 17th June 2019
- Regulation No 2019/1338 from 08th August 2019
- Regulation No 2020/1245 from 02nd September 2020
- Regulation No 2023/1442 from 11th July 2023
- Regulation No 2023/1627 from 10th August 2023

This film contains the following dual use additives which comply with Regulation (EC) No 10/2011. They are also allowed in Regulation (EC) No 1333/2008 and regulation (EC) No 872/2012 :

Direct food additive /Flavouring reference	Substance name	PM Ref.
E524	sodium hydroxide	/
E500	Sodium carbonates	/
E355	Adipic acid	12130
E1520	1,2-propanediol	23740
E471	mono- and diglycerides of fatty acids	/
E472a	acetylated mono- and diglycerides of fatty acids	30401
FL09.951	Adipic acid,bis(2-ethylhexyl)ester	31920

This film contains the substances subjected to restrictions (or SML: Specific Migration Limits) listed below which are specified in Regulation (EC) No 10/2011 and its following amendments :

PM reference	CAS No	Substance name	SML ou SML (T)	SML ou SML (T) en mg/kg	Group restriction N° and Group restriction specification
26050	75-01-4	Vinyl Chloride Monomer (VCM)	SML	0.01	
10120	108-05-4	Acetic acid,vinyl ester	SML	12	
54930	25359-91-5	Formaldehye-1-naphtol copolymer	SML	0.05	
48620	123-31-9	1,4-dihydroxybenzene	SML	0.6	
94400	36443-68-2	triethyleneglycol bis[3-(3-tert-butyl-4-hydroxy-5-methylphenyl) propionate]	SML	9	
68320	2082-79-3	Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	SML	6	
88640	8013-07-8	Epoxydised soybean oil	SML	60	
31920	103-23-1	Adipic acid,bis(2-ethylhexyl)ester	SML	18	
76866	/	Polyester of 1,2-propanediol and/or 1,3 and/or 1,4-butanediol and/or de polypropylèneglycol with adipic acid	SML(T)	30	(31) ; (32) expressed as the sum of the substances
76815	/	Polyester of adipic acid with glycerol or pentaerythritol, esters with even numbered unbranched C12-C22 fatty	SML(T)	60	(32)
/	/	Zinc	SML	5	

The values obtained for the overall migration and for the specific migration of the substances listed above in simulant A, B and D2 as specified in regulation EC n°10/2011 and/or by worst case calculation meet the limits in the following conditions with :

- A maximum contact time/temperature of 10 days/40°C (regulation n° 10/2011 and its amendments)
- A surface/volume ratio of 6 (expressed in dm²/ kg or dm²/ L).

We declare that we apply a total traceability system which enables us to trace all the main components used for producing our plastic materials.

Secondary packaging used such as packaging boxes are not directly in contact with foodstuffs. Consequently, these materials are not subjected to the European Directive 1935/2004 relating to materials and articles intended to come into contact with foodstuffs.

Ideal storage condition is between 15 and 20°C in a dry area and deadline for optimal use is 1 year, if not film properties may be altered.

The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the film is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

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