



EuralPack

Declaration of compliance **VAC090 – VAP090**

We herewith declares that **EK-flex NB 020-070-STA** complies with all relevant EEC food law regulations.

The above laminates are suitable for food packaging where the food is in contact with the sealant layer.

EEC

This compositional compliance status certification covers

- * the Lebensmittel-, Futtermittel- und Bedarfsgegenständegesetzbuch (LFGB) §§30 and §§ 31
- * the Bedarfsgegenständeverordnung of April 10th, 1992ff.,
- * the Directive (EU) relating to Plastic Materials and Articles intended to come in contact with foodstuffs 10/2011 including amendments and corrections 1282/2011, 1183/2012 and 202/2014
- * the framework Directive 1935/2004/EEC
- * the Swiss legislation on food contact materials - Article 34 of the Foodstuffs and Utility Articles Ordinance SR 817.02
- * the Swiss Ordinance on materials and articles in contact with food SR 817.023.21

Specific migration limit (SML)

FCM Substance no.:	Substance :	SML :	Comment :
212	Caprolactam	SML(T) :15 mg/kg	expressed as Caprolactam
231	acetic acid, vinyl ester	12 mg/kg	-
433	Octadecyl 3-(3,5-di-tert-butyl-4-Hydroxyphenyl)-propionate	6 mg/kg	-
305	Hexamethylenediamine	2,4 mg/kg	-
799	Polyethyleneglycol (EO=1-50) ethers of linear and branched primary (C8-C22) alcohols	1,8 mg/kg	-
334	Ethylenimine in trace level; it is expected that the residual monomer content volatilizes during the drying process of the primer	ND	-



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Migrational requirements

It can be expected from previous experience and data that the above films will pass the overall migration tests for many food types and normal applications.

Tests carried out on overall migration using food simulants indicate migration will be within the limit of 10 mg/dm² under normal conditions of use.

We regularly have migration tests carried out over our complete product range at accredited laboratories, but because the migration is also depending on the real conditions of use and storage, the packer has to prove the adequacy of the packaging material under practical conditions for the compliance with the migration limits.

Also the user is responsible for verifying, if the film is applicable for special fillings and pack processes. We therefore recommend application technical trials with the fillings.

Type or types of food with which it is intended to be in contact :

The above mentioned films are suitable for dry, aqueous, acidic and fatty food.

Time and temperature of treatment and storage in contact with the food :

For a short time temperature treatment up to +70°C (maximally 2 hours) alternatively up to +100°C (maximally 15 minutes); storage at room temperature up to 2 years.

Ratio of food contact surface area to volume used to establish the compliance of the material or article :

EU-Cube : 1 kg Food in 6 dm² film

List of Additives with limits foodstuff (“Dual Use Additives”)

Substance	EU-No.	Amount in film
Talc	E553b	
Siliciumdioxide	E551	-
Polyethylene glycol	E1521	-
Polyoxythylen-sorbitan-Monolaurate	E432	-

The information concerning additives, which are also foodstuff-additives and flavour-additives (“Dual Use Additives”) is based on our current knowledge. As there is no official list concerning “Dual Use Additives”, we refer to the “EUPC Study on Dual Use Additives”. PACK Co. srl, Milano 2006, which is incomplete.

Functional Barrier

If a functional barrier is used in our multilayer materials we declare, that the material complies with the regulation (EU) 10/2011 Art. 13 section 2, 3 and 4 or Art. 14 section 2 and 3.



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General Information

This declaration is valid for the product delivered by us as specified above. The directives 82/711/EEC and 85/572/EEC provide a guideline for the selection of test conditions to be used for various food products. According to that and under consideration of the food contact conditions stated, the product complies with the stipulations of these Directive regarding the packaging of food products to be packed. The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

In particular it is emphasized that in case of printed material, no contact is allowed between the printing ink and the food product.

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