



DECLARATION OF CONFORMITY

DATE OF ISSUE: 2023-05-25

VALID TO: 2025-05-25

Product: BAKELSEKARTONG VIT MED TRYCK

According to the information given by our raw material suppliers, we confirm that the raw materials used in the product fulfil the requirements and recommendations on packaging materials used for articles or components of articles intended to come in to contact with food according to:

- Carton:
- Regulation (EC) No 1935/2004 on material and articles intended to come into contact with food
 - Regulation (EC) No 2023/2006 with amendments on good manufacturing practice for material and articles intended to come in to contact with food
 - German recommendation BfR No XXXVI
 - The American code of federal regulations, food and drugs (FDA) 21 CFR. Ch 176,170
 - Regulation 1907/2006 (REACH)
 - Packaging and packaging waste directive 94/62 EC

The boxes is made from virgin fibers and may stand in direct contact with dry, moist, acidic and fatty foodstuffs.
when packing aqueous and fatty foodstuffs. we recommend a barrier between the food and board although a direct contact is allowed.

- Color
- Regulation (EC) No 1935/2004
 - Regulation (EC) No 2023/2006 with amendments on good manufacturing practice for material and articles intended to come in to contact with food
 - Accordance with the EuPIA



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- Lacquer
- Regulation (EC) No 1935/2004 on material and articles intended to come into contact with food
 - Regulation (EC) No 10/2011 on plastic material intended to come into contact with Food
 - Lacquer do not contain Bisphenol A (BPA) or material based on BPA as a constitutional part of the formulations
 - German recommendation BfR

- Intended use
- The carton packaging is intended for packaging dry, aqueous, acidic and fatty foodstuffs.

This product is intended for use under the following conditions of temperature and time.

- Freezer/fridge
- Room temperature (up to 40°C for more than 24 hrs)
- Hot-fill*

* It is the responsibility of the packer of the finished packages to ensure that the package is safe to use in the intended conditions. "Hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

- Disclaimer
- The declaration of compliance presupposes that the packaging material is processed properly. The assessment of the suitability of packaging material for the intended application is the responsibility of the user. Possible interactions of packaging material and its components with product are to check according to end use of food packers.

2023-05-25, KUNGÄLV