



Food Contact Material Product Declaration of Compliance



Valid to 2025.03.01

We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation

The identity, address and web site of the business operator issuing the DoC	<p align="center">ZIP TRADING OVERSEAS AB</p> <p align="center"><i>Hangzhou Fengqi Business Mansion Room 2721, Dongqing Lane #131, Xiacheng dist.</i></p> <p align="center"><i>CN-310 000 Hangzhou, Zhejiang, China</i></p> <p align="center"><i>www.ziptrading.biz</i></p>
Trade Name Sample character	<p align="center">Paper straw</p> <p align="center"><i>paper</i></p>
All layer in the material(start with food contact layer)	Paper

Suitable for food type

01. Drink	02. Cereals, cereal product, pastry	03. Chocolate, sugar and products	Implemented system	
01.04			Traceability, Art. 17, L 1935/2004 Yes	
04. Fruit, vegetable and product	05. Fats and oils	06. Animal product and egg	GMP, L 2023/2006	
04.01 04.02 04.03	05.01 05.02	06.01 06.02 06.03	Yes Foreseeable Contact time & temperature Temperature < 60°C, time < 60min	
07. Milk product	08. Miscellaneous product		A:10%EtOH B:3%HAc C:20%EtOH D1:50%EtOH D2:Oil E:MPPPO x=Screening, *Food type 01.04, D2=95%EtOH **Whole eggs	
07.01 07.02 07.03 07.04	08.01 08.02 08.03 08.04	08.05 08.06 08.07 08.08		08.09 08.10 08.11 08.12

Restriction and specifications

Overall Migration		Specific migration (mg/kg)				
Substance	Result	Food simulant	Element	Result	Detection limit	limit
DCP, MCPD	PASS	3%(w/v) acetic acid in aqueous solution (100°C, 60min)	Barium	ND	0.1	1
Formaldehyde content on Paper and Paperboard	PASS		Cobalt	ND	0.03	0.05
Pentachlorophenol content	PASS		Copper	ND	1	5
Antimicrobial constituents	PASS		Iron	ND	5	48
Test Stimulant:			Lithium	ND	0.1	0.6
Water, Saliva solution, 3% Acetic acid solution, Iso-octane Olive oil			Manganese	ND	0.1	0.6
			Zinc	ND	5	25

Legislation Compliance

We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation:

- EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;
- Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;
- LFGB requirements for food contact material product;
- BfR Recommendation XXXVI paper and board for food contact;
- Resolution AP(2002) requirements;

Other Declaration:

No "Bisphenol A", "Duel use additive substances" were added In whole process of our product.

Signature and Stamp of Product/production responsible:

Kevin Xiang

Clarification of signature: Kevin Xiang

Position: Supplier auditor

Date: 2023.03.01

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

1 Drinks

01.01 Non-alc or beverage of an alcoholic str<6%vol

A. Clear beverage, B. Opaque

01.02 Alcoholic beverage of an alcoholic str of 6-20%vol

01.03 Alcoholic beverage of an alcoholic str>20%

01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal product, pastry, cake and other baker's ware

02.01 Starches

02.02 Cereals, unprocessed, puffed , in flakes

02.03 Fine and coarse flour of cereals

02.04 Dry and fresh pasta

02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other

02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other

3 Chocolate, sugar and products thereof, confectionery product

03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.

03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II. Other //B. In paste form :/I With fatty subst. On surface //II. Moist

03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey

4 Fruit, vegetable, and product thereof

04.01 whole fruit, fresh or chilled, unpeeled

04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its own juice //C. Preserved i n a liquid medium oily.

04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream

04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure , pasted, in own juice

04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure, paste, in own juice

5 Fats and oils

05.01 Animal and vegetable fats and oils, whether nature or treated

05.02 Margarine, butter and fats made from water emulsions in oil

6 Animal product and egg

06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based

06.02 Crustaceans and molluscs /A. Fresh with shells /B. Shelled

06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled

06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated

06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m

06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked

7 Milk products

07.01 Milk /A. Milk and milk based beverage /B. Milk power

07.02 Fermented milk such as yogurt, buttermilk and the like

07.03 Cream and sour cream

07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C. Processed /D. Preserved; I. In an oily m: II.In and aqueous m

8 Miscellaneous product

08.01 Vinegar

08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin

08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty character: II. Other

08.04 Sauces: /A. Aqueous /B. Of a fatty surface

08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B. Other

08.07 Ice cream

08.08 Dried food /A. With a fatty surface /B.Other

08.09 Frozen or deep-frozen food

08.10 Concentrated extracts of an alcoholic strength>=6% vol

08.11 Cocoa /A. Cocoa powder /B.Cocoa paste

08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc

08.14 Spices and seasoning in the natural state

08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste