



## Certificate of Conformity

Berry Plastics GmbH, Goethestr. 61, 68753 Waghäusel, Germany delivers the following product/material to you:

**LMF-N/LMF-I/LMF-E** PVC cling film for food packaging

This product complies with the following recommendations, directives and regulation:

### **1. General:**

- EU-Regulation 1935/2004
- EU Regulation 10/2011 and the subsequent amendments
- LFGB §§ 30 and 31(Germany)
- EU Regulation 2023/2006 for GMP

### **2. Raw materials/composition**

#### EU-Regulation

- 10/2011 and the subsequent amendments.

#### German Regulations:

- Bedarfsgegenständeverordnung dated 10.04.1992 and the subsequent amendments

### **3. Conditions of use**

- LMF-N/LMF-I/LMF-E complies with the overall migration limit and the specific migration limit of the substances listed below and can be used for deep freezing purpose and to wrap foodstuffs with reduction factor 2, e. g. cheese, sandwich, processed meat products, fruit, vegetable, butter.
- Max. contact time: 20 days. Contact temperature up to 10 °C.
- The conformity has been assessed with a surface/volume factor of 6 dm<sup>2</sup>/liter by total immersion in olive oil (food stimulant D2) at the conditions 10d /40°C according to European Standard EN 1186-2.
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### **4. Specific Migration Limits**

- OML: The global migration value is lower than the admitted threshold value(for the above mentioned conditions of use).  
The tests are performed according to Art. 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with Annex V.

BERRY PLASTICS GMBH

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Werk  
Philippsburg  
zertifiziert nach  
ISO 9001:2015

Werk  
Philippsburg  
zertifiziert nach  
BRC Packaging  
Version 5

Werk  
Philippsburg  
zertifiziert nach  
ISO 50001

- The following substances with SML are in use:

Description	Limit (SML)
1,2-Cyclohexandicarbonic acid, diisononylester(DINCH), FCM-Nr. 775	10 mg/dm <sup>2</sup>
Epoxided Soja beans oil (ESBO), FCM-Nr. 532	10 mg/dm <sup>2</sup>
Di-2-ethylhexyl terephthalate(DEHT), FCM-Nr. 798	10 mg/dm <sup>2</sup>
Polyadipat, FCM-Nr.: 73	5 mg/dm <sup>2</sup>
Mono- and Diglyceride fatty acids, acetylied, FCM-Nr. 8	10 mg/dm <sup>2</sup>
Tri-n-butylacetylcitrate(ATBC), FCM-Nr. 138	10 mg/dm <sup>2</sup>
Bis(2-ethylhexyl)adipat(DEHA), FCM-Nr. 207	3 mg/dm <sup>2</sup>

### **5. Functional Barrier**

- No functional barrier has been used in LMF-N/LMF-I/LMF-E.

### **6. Further Conformities**

- LMF-N/LMF-I/LMF-E contains less than 100 ppm total heavy metals according to EU-Packaging Directive 94/62/EC.
- The traceability is obtained through suitable informations on the labels(core, box and pallet)

### **7. „Dual use“ Additive**

The following „dual use“ additives are used:

- E 470 a: Calcium salt of fatty acids = Ca-stearate (Ref. Nr. 24550), no SML
- E 570: Fatty acids = Stearic acid (Ref. Nr. 24550), no SML

### **8. Summary:**

There is no objection against the use of the products according to EU Regulation (EC) 1935/2004, 10/2011 and §§ 30 and 31 of LFGB.

This certificate applies to the above mentioned products. The Regulation 10/2011 gives the guidelines for choosing the suitable testing conditions for different foodstuffs. According to these Directives the above mentioned products can be used to wrap the mentioned foodstuffs in consideration of the contact conditions with the foodstuffs. The enduser needs to assess the product's suitability if the use of the products exceeds the guidelines of these Directives.

It is to refer specially for printing purpose, that no contact should occur between the printing ink and the foodstuff.

Philippsburg, 13.08.2019

Stefan Beyerle  
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