

Declaration of Compliance

Product	iamKraft[®] OvenSafe unbleached kraft paper: Sack, MF, MG, Absorbent, Calendered
Production sites	Nordic paper Bäckhammar, Sweden Nordic Paper Åmotfors, Sweden
Website	www.nordic-paper.com
Corporate	The Nordic Paper group is listed on the Nasdaq Stockholm stock exchange.
Quality management	Nordic Paper is certified ISO 9001:2015

The food contact statements below are based on testing by an external Accredited laboratory: RISE Research Institutes of Sweden AB: Certificates 2022-0208-1 and 2022-0205-1	
<p>Compliance with European food contact legislation</p> <p>We hereby certify that, for the purpose of high chemical and microbiological purity, only virgin fiber and food contact approved chemical additives are used as raw material in our production of Nordic Paper kraft paper grades. The pulp and paper manufacturing process conform to established technology involving the use of generally recognized chemicals.</p> <p>We hereby declare that the product complies where applicable and under foreseeable conditions of use with:</p> <ul style="list-style-type: none"> • Regulation (EC) 1935/2004 on materials and articles to come into contact with food with regards to raw materials and additives. • Regulation (EC) 2023/2006 on good manufacturing practice (GMP) for materials and articles intended to come into contact with food. 	Food contact and food safety
<p>Compliance with US food contact legislation</p> <p>FDA, CFR (Code of federal regulations) 21 Food and drugs, USA (April 2022)</p> <ul style="list-style-type: none"> - § 176.170 “components of paper and paperboard in contact with aqueous and fatty foods” - §176.180 “components of paper and paperboard in contact with dry food” <p>Test conditions - Condition of use: A. High temperature heat-sterilized (e.g. over 212°F) (all food types except alcoholic beverages).</p>	
<p>Compliance with German recommendations for food contact</p> <p>Recommendations for food contact BfR issued by the health authorities (Empfehlungen des Bundesinstitutes für Risikobewertung), Germany</p> <ul style="list-style-type: none"> • BfR XXXVI Paper and board for food contact • BfR XXXVI/2 Paper and paperboard for baking Purposes <p>This paper grade may safely be used in packages or other products intended for direct contact with dry, moist and fatty foodstuffs, as well for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C.</p>	

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<p>Overall Migration BfR refer to the plastic directive (EC)10/2011 also for paper. The overall migration limit to food simulant, according to regulation (EC)10/2011 shall not exceed 10 mg/dm² (assumption that 1 kg food is packed in 6 dm³. Based on information from suppliers, there are specific migration limits (SML) to be followed and controlled. To confirm the paper product is without SML, a 10 ppb screening is performed.</p> <p>Determination of migration from paper was performed according to EN 14338:2004 using modified polyphenylene oxide (MPPO) as food simulant. Quantification by GC/MS.</p> <p>Sum migration</p> <table border="1"> <thead> <tr> <th>Sample</th> <th>Test conditions</th> <th>Results (mg/kg simulant)</th> </tr> </thead> <tbody> <tr> <td>Kraft paper sample</td> <td>10 days at 40°C followed by 2 h 175°C</td> <td><0,1</td> </tr> </tbody> </table> <p>Results from RISE.</p> <p>Specific migration (10 ppb screening)</p> <table border="1"> <thead> <tr> <th>Sample</th> <th>Results (mg/kg simulant)</th> </tr> </thead> <tbody> <tr> <td>Kraft paper sample</td> <td>No compounds above the report limit were detected</td> </tr> </tbody> </table> <p>The overall migration test covers direct contact with dry, moist and fatty foodstuff as well as for baking purposes in conventional ovens up to a temperature of 220°C and store at, or below room temperature down to -20°C.</p>	Sample	Test conditions	Results (mg/kg simulant)	Kraft paper sample	10 days at 40°C followed by 2 h 175°C	<0,1	Sample	Results (mg/kg simulant)	Kraft paper sample	No compounds above the report limit were detected	Food contact and food safety
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<p>Compliance with French food contact legislation Complies with Decree 2007-766 modified by 2008-1469; Fiche MCDA n°4 (2019) – Analytical requirements, derived from specifications in Paragraph 4: Limits of acceptability.</p>											
<p>Compliance with Italian food contact legislation Complies with Decreto Ministeriale D.M. 21/3/73 and the Italian regulation DPR 777/82 and amendments as so far as they correspond to the demands in relevant articles in Regulation (EC) No 1935/2004 and BfR A Empfehlung XXXVI.</p>											
<p>Comments about Halal and Kosher Based on our knowledge and information from our suppliers, we hereby confirm, that we do not use any ingredients of animal origin, grape, grain or alcohol in our manufacturing process of our products. This means it meets the basic criteria for Halal and Kosher.</p>											
<p>REACH (Registration, Evaluation, Authorisation and restriction of Chemicals) All chemicals used within the EU are now subjected to regulations EC 1907/2006 (REACH) and EC 1272/2008 (CLP). Regarding substances on ECHA’s Candidate List (Substances of Very High Concern), none of these specified chemicals are used in our production of pulp and paper. The list is monitored regularly, but it is highly unlikely that any of the chemicals we utilize in our production will be put on the Candidate list.</p>	Chemicals and MIAS										
<p>Chlorine free products All used pulps are unbleached, i.e. Total Chlorine Free (TCF) and Elemental Chlorine Free (ECF)</p>											
<p>SIN-List (Chemsec, KRAV) Regarding the Chemsec SIN list, none of these specific substances are used as ingredients in the production of our products.</p>											

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<p>MOSH and MOAH According to our knowledge and based on information from our suppliers, we do not add any MOSH (mineral oil saturated hydrocarbons) or MOAH (mineral oil aromatic hydrocarbons) during the manufacturing process to any of our products. The total amount of mineral oil in our paper products has been verified and tested to confirm above, by RISE with results, not detected.</p>													
<p>Commonly referenced unwanted substances and NIAS Based on information from our suppliers we do not add any of the below substances during the manufacturing process of our products.</p> <table border="0" style="width: 100%;"> <tr> <td style="width: 50%;">GMO (Genetically modified substances)</td> <td style="width: 50%;">Nano technologies</td> </tr> <tr> <td>Phtalates</td> <td>Optical Brighteners</td> </tr> <tr> <td>Bisphenol (including A, B, F and S)</td> <td>Brominated flame retardants</td> </tr> <tr> <td>Epoxi derivates (BADGE BFDGE NOGE)</td> <td>Phthalates</td> </tr> <tr> <td>Fluorochemicals (PFOA, PFOS, FTOH, PFAS)</td> <td></td> </tr> <tr> <td>NIAS (Non-Intentionally added substances)</td> <td></td> </tr> </table>	GMO (Genetically modified substances)	Nano technologies	Phtalates	Optical Brighteners	Bisphenol (including A, B, F and S)	Brominated flame retardants	Epoxi derivates (BADGE BFDGE NOGE)	Phthalates	Fluorochemicals (PFOA, PFOS, FTOH, PFAS)		NIAS (Non-Intentionally added substances)		<p>Chemicals and NIAS</p>
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<p>Food Allergens EU no. 1169/2011 Based on information from our suppliers, none of the allergens listed below are used in our manufacturing process. Annex II Substances or products causing allergies or intolerances.</p> <ol style="list-style-type: none"> 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Lupin 13. Molluscs 													
<p>Sustainability of sourced pulp wood. All iamKraft[®] papers and pulp is produced from 100% virgin fibre from Scandinavian forests. The tree species are Picea Abies and Pinus Silvestris.</p> <p>Nordic Paper is certified both FSC[®] (FSC-C102767) and PEFC (PEFC/05-33-213). For sustainability and socially acceptable harvesting practice, ensuring that the applicable Swedish and EU laws, including the EU Timber regulation (EUTR) are followed. Re-planting of the forest is also required and regulated by the Swedish Forestry Act (Swedish Authorities).</p> <p>Information about our certificates can be found on the home page of respective organisation: For FSC: https://info.fsc.org/certificate.php Search for "Nordic paper" as organisation name For PEFC: https://pefc.org/find-certified Search for "Nordic paper" as company name</p>	<p>Sustainability, wood source</p>												


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<p>EU Directive 94/62/EC on packaging and packaging waste.</p> <ul style="list-style-type: none"> The sum of lead, cadmium, mercury and hexavalent chromium in the paper product is less than 100 ppm (EN13428). The level of hazardous substances to the environment in the paper product is less than 0,1% (EN13428). <p>The paper product is suitable by recovery by:</p> <ul style="list-style-type: none"> Material recycling (EN13430). Energy recovery (EN13431). Biodegradable/compostable (EN 13432) The external tests were confirmed to be degraded to 90% after 34 days. The requirements according to A.2.2.2 in EN 13432 states that at least 90% of the material shall be biodegraded within 6 months (180 days). Performed by Swedish Technical Research Institute of Sweden according to ISO 14855-1:2005. According to our acknowledge of our raw materials added in our manufacturing process and knowing of analysis results of heavy metals of our products, which show our paper products also are compostable. 	<p>EU Packaging directive</p>
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<p>Guideline for storage and handling</p> <p>For optimized conditions for our paper, we recommend these guidelines for storage.</p> <p><u>Warehouse:</u></p> <ul style="list-style-type: none"> Stored in a dry location with the packaging. No exposure to sunlight Storage at room temperature to reduce conditioning time. Reels to be stored vertically Max. 3 years with packaging. <p><u>Before use:</u></p> <ul style="list-style-type: none"> It is important the reels have the same temperature and humidity as the production area. Store the wrapped reels in production area, prior to production, for the time it takes to achieve this. This time will vary with the local conditions, but normally a minimum of 24 hours prior to production. Keep the wrapping on, as close to production as possible. For hygiene purpose we recommend removing 2 layers of paper product. Our experience is that a moister climate works better when converting, and that it should be controlled over the seasons. 	<p>Storage and handling</p>
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iamKraft[®], iamKraft Bio[®], iamKraft Coat[®], iamKraft Cool[®], iamKraft Electro[®], iamKraft Extera[®], iamKraft FlexaPlain[®], iamKraft FlexaRibb[®], iamKraft Foam[®], iamKraft Lamin[®], iamKraft Leaf[®], iamKraft Line[®], iamKraft Masque[®], iamKraft Natura[®], iamKraft SemiLite[®], iamKraft[®] Semira[®], iamKraft Spin[®], iamKraft Surface[®], iamKraft UKP[®] are registered trademarks for Nordic Paper. Any use of these trademark without the permission of Nordic Paper is prohibited.

See the paper selector on our home page, <https://www.nordic-paper.com/en/our-paper/iamkraft> for information about the grades and their possible end uses for our range of iamKraft[®] unbleached kraft paper.

<p>Sign</p>  <p>Pia Dahlén Product Manager, Kraft pulp and paper</p>	<p>Date</p> <p>Valid to 2024-09-26</p> 
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