

## Declaration of compliance

### Products concerned

All transparent RCP-articels. These products consist out of 100% virgin materials and are 100% recyclable

This article is made with monolayer polypropylene, and therefore cannot be considered as a functional barrier. Though it might delay migration from sources from outside of the packaging, it will not prevent it 100,00%. Factors such as the source of the outside contamination (e.g. recycled shipper vs spilled mineral oil), time (e.g. 2 weeks vs a year) and temperature (e.g. 10 °C vs 40 °C) have to be taken into consideration. DECA is not responsible for any contaminants that the customer might put the packaging into contact with.

### Legislation

The articles supplied comply with the following regulations

#### RCP - plastic

- Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food including amendments
- The food ingredients listed in Annex II of Regulation (EU) No 1169/2011, are not used in the manufacturing of or formulation of these products. However, this has not been tested for these substances.
- Regulation No. 1895/2005 on the use of BADGE, BFDGE and NOGE (and its limitations regarding bisphenol)
- Regulation (EC) No 1907/2006 (REACH). It is assured that none of the substances of very high concern (SVHC) within the meaning of Regulation No 197/2006 are contained above 0.1%. Substances as listed in the currently valid list "Candidate List of Substances of very High Concern".
- Regulation (EC) 1935/2004 of the European parliament and of the council of 27/10/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Regulation (EC) No 2023/2006, On good manufacturing practice (GMP) for materials and articles intended to come into contact with food.
- Guideline 94/62/EC on packaging and packaging waste.
- FDA 21 CFR 177.1520 (olefin polymers)
- Nanomaterials are not used in the manufacture or the formulation of this product. The statement is based on information of raw material suppliers and approved internally by GMP. However, it has not been tested for these substances.
- Phthalates & parabens are not used in the manufacture or the formulation of this product. The statement is based on information of raw material suppliers and approved internally by GMP. However, it has not been tested for these substances.

### Specification on the use of the articles (food types)

- Dry products
- Aqueous products pH > 4,5
- Acid products pH ≤ 4,5
- Alcoholic products ≤ 6% vol
- Fatty products

### Migration data

#### Overall Migration (OM)

Simulant	Food type	Test conditions	Maximum customer / consumer conditions of use	Surface/volume ratio applied during migration test	Result
A	Aqueous products, pH > 4,5	2 hours at 100 °C or 1 hour at 121 °C	High temperature applications up to 121 °C.	1 dm <sup>2</sup> /100 ml	< 10 mg/dm <sup>2</sup>
B	Acid products, pH ≤ 4,5	2 hours at 100 °C or 1 hour at 121 °C	High temperature applications up to 121 °C.	1 dm <sup>2</sup> /100 ml	< 10 mg/dm <sup>2</sup>
D2	Fatty products	10 days at 40 °C	Any long-term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where 70 °C ≤ T ≤ 100 °C for a maximum of t = 120/2 <sup>T-(T-70)/10</sup>	1 dm <sup>2</sup> /100 ml	< 10 mg/dm <sup>2</sup>

The intended amount of maximum food contact surface area of individual articles can be found on their respective technical datasheets. The relative food contact surface area between the food and the packaging is managed by the customer (e.g. rice vs an apple).

#### Specific Migration Limits (SML)

The underneath data is based on supplier data and confirmed through migration tests. Migration tests on SML's are performed with simulants who lead to the worst-case scenarios specific to the chemical.

Substance	FCM	CAS	SML	Origin
1,3,5-Tris(3,5-Di-Tert-Butyl-4-Hydroxybenzyl)-1,3,5-Triazine-2,4,6-(1H,3H,5H)-Trione	661	27676-62-6	5 mg/kg	RCP
2,5-Bis(5-Tert-Butyl-2-Benzoxazolyl)Thiophene	500	7128-64-5	0,6 mg/kg	RCP
9,9-Bis (Methoxymethyl)-9H-Fluorene	779	182121-12-6	0,05 mg/kg	RCP
Aluminium	-	7429-90-5	1 mg/kg	RCP
Atmer	19 + 20	-	1,2 mg/kg	RCP
Bis(4-Propylbezyldiene)-Propylsorbitol	808	882073-43-0	5 mg/kg	RCP
Octadecyl 3-(3,5-Di-Tert-Butyl-4-Hydroxyphenyl)Propionate	433	2082-79-3	6 mg/kg	RCP
Zinc	-	7440-66-6	5 mg/kg	RCP

#### Dual Use Additives (additives with a limitation in food)

Substance	E- nr	FCM	REF	CAS	Origin
-	-	-	-	-	CPP
2,6-di-tert-butyl-p-cresol	E321	315	46640	128-37-0	masterbatch
Acrylic Acid	-	147	-	79-10-7	screen print
Calcium Stearate	E470	-	-	1592-23-0	masterbatch
Carbonic Acid, Salts	E170	21	42500	-	masterbatch
Iron Oxides And Hydroxides	E172	-	-	1309-37-1	masterbatch
Magnesium Carbonates	E504	-	-	12125-28-9	masterbatch
Malic Acid	E296	499	19965 & 65020	6915-15-7	masterbatch
Mono- And Diglycerides Of Fatty Acids	E471	-	-	123-94-4	masterbatch
Polydimethylsiloxane	E900	575	76721	63148-62-9	masterbatch
Silicium Dioxide	E551	504	86240	7631-86-9	masterbatch
Sodium, Potassium And Calcium Salts Of Fatty Acids	E470a	9	30610	1592-23-0	masterbatch
Stearic Acid	E570	106	24550 & 89040	57-11-4	masterbatch
Titanium Dioxide	E171	610	93440	13463-67-7	masterbatch

### Storage conditions and shelf life of unused products

Recommended storage conditions of empty and unused articles are

- Closed, in the original packaging
- Dry
- Out of direct sunlight
- At ambient temperatures
- At relative humidity between 40 and 70%

We recommend to use the products within 1 year after purchase. DECA cannot be held responsible for use after this period.

**Processing conditions**

- Heating: For articles without IML, the temperatures used in heating processes may not exceed the conditions of the migration tests (e.g. hot fill, pasteurization, reheating in microwave).
- Freezing: Cold temperatures cause no issues in matters regarding food safety. However, articles might be sensitive to impact when cooled (dependent on the temperature and the nature of the production/transport process). It is the customer's responsibility to test the articles for practical functionality within his process.

**Non-conformities**

**Acceptable quality limit**

DECA considers three types of non-conformities. Depending on the nature of the non-conformity, another AQL is considered.

Defect nature	Severity	AQL
Acute food safety risks	Critical	0
Functionality risks	Major	2.5
Esthetical risks	Minor	4.0

**Complaints**

In order to enable DECA to thoroughly process complaints at the quickest rate, DECA requests that the customer shares the following information

- A description of the defect (with pictures to illustrate the defect)
- Batch number (*advice: mail a picture of the shipper/pallet label to DECA*)
- Pallet numbers / shipper numbers (*advice: mail a picture of the shipper/pallet label to DECA*)
- Amount of defects
- Samples of the defect
- Whether information is available on which cavity number(s) the defect occurs

Failing to provide traceability information (batch number) to DECA will result in a rejection of the complaint. If the complaint is related to the combination of a lid and a pot/tray/bucket (e.g. not leakproof, issues with closing the lids), then the batch numbers of both the lid and the pot/tray/bucket have to be provided by the customer.

**Disclaimer**

This declaration is given in good faith and to the best of our current knowledge. It should be noted that when the product is further processed, that our customer has the sole responsibility to determine

- That the use of our products is lawful and safe according to the information given in this document
- The product is technically suitable so that no change in flavor, taste or organoleptic properties occur

We therefore advise extensive testing of our products in the production environment of our customer. This declaration is only valid if

- The articles delivered are processed according to good manufacturing practices and to our technical specifications
- The articles are not altered by other detrimental processes

This document is valid for 2 years after publication

Tom Lievens  
COO



Lotte Scheurwegs  
Supervisor Quality



27/06/2022