

DECLARATION OF COMPLIANCE

This Declaration of Compliance

1. Is issued by Sealed Air S.r.l. company subject to the direction and coordination of Sealed Air Corporation, according to section 2497 bis Italian civil code, of Via Trento 7, 20017 Passirana di Rho (MI), Italy.
2. On behalf of itself and its European Affiliates (Affiliates for the purposes of this Declaration of Compliance shall mean any corporation, company or other business entity which directly or indirectly controls, is controlled by, or is under common control with such party) who manufacture, distribute or import the product(s) which are the subject of this Declaration of Compliance.
3. Relates to the food-packaging product(s) sold as: **BB3055** (hereinafter referred to as “the referenced product(s)”), the composition of which is reported in Table 1.
4. Is issued on **27 June 2018** and shall continue unless a newer version is posted in Extracare®, the Sealed Air document library accessible via <http://myextracare.sealedair.com>.
5.
 - i. The referenced product(s) only contains monomers, additives and other starting substances that are authorized under Commission Regulation (EU) No 10/2011 of 14 January 2011 and amendments up to the declaration date.
 - ii. We confirm that intentionally added substances not subject to listing in Annex I of the Regulation (EU) No 10/2011 comply with the relevant requirement of Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, and that risk assessment has been carried out in accordance with Article 19 of the Regulation (EU) No 10/2011. With reference to Regulation (EC) No 1935/2004, we confirm that the referenced product(s) is manufactured in accordance with Good Manufacturing Practice (according to Article 3 of Regulation (EC) No 1935/2004 and subsequently specified in Regulation (EC) No 2023/2006) and that traceability as required by Art. 17 of this Regulation is ensured by the “lot or batch number” and the “material number” reported on the label.
 - iii. We confirm that reaction intermediates, decomposition or reaction products comply with the relevant requirement of the Regulation (EC) No 1935/2004, and that risk assessment has been carried out in accordance with Article 19 of the Regulation (EU) No 10/2011.
6.
 - i. This Declaration of Compliance also covers the National Legislations of the European Union Member Countries, as well as the Countries of the EU Free Trade Area. Substances subject to restrictions in the National Legislation of the above mentioned Countries, if present, are reported in Table 3.

The referenced product in its printed version complies with the Swiss Federal Department of Home Affairs Ordinance No 817.023.21 of 23 November 2005 on Materials and Articles, Section 8b "Packaging Inks" and amendments up to the declaration date.

- ii. Identity of substances subjected to Specific Restriction is reported in Table 3.
 - iii. The applicable restrictions for substances in 6(ii) are also reported in Table 3.
 - iv. We confirm that the relevant Specific Restrictions are not exceeded for the type of food and under the intended food contact conditions reported in Table 4. Such confirmation has been done by either testing or by worst case calculation (i.e. assuming full migration of the concerned substance).
Several types of inks may be used for the manufacturing of the reference product(s). All Specific Migration Limits relevant to such inks are respected in the use conditions reported under Table 4.
 - v. We confirm that we do not delegate compliance work relative to the referenced product(s) and that all pertinent migration results are listed in Table 2. All relevant supporting documentation is available to official control authorities on request.
7. Substances regulated by Regulation (EC) No 1333/2008 on Food Additives, and/or by Regulation (EC) No 1334/2008 on Food Flavorings, referred to in Article 11 Paragraph 3 of Regulation (EU) No 10/2011 (also known as Dual Use Additives), if present, are reported in Table 3. These substances are not expected to migrate in a quantity having an effect on food. Users of the referenced product(s) shall however ensure that any restriction set by the above mentioned Food Additives and Food Flavorings Regulations are respected for the specific packed food.
- 8.
- i. This Declaration of Compliance should give no warranty (whether explicit or implied) to the user of the reference product that the referenced product is fit for purpose at thermal treatment conditions different from those reported below. In case that the referenced product is used at thermal treatment conditions different from those reported below the user of the referenced product must ascertain that the referenced product is technically suitable for the intended use. Condition of use are reported in Table 4.
 - ii. Specifications on the use of the referenced product(s) are reported in "Contact Condition and Type of Food" columns of Table 4.
 - iii. All calculation referred to in this Declaration of Compliance have been made under the condition that 1 kilogram of packed food is in contact with 6 sq. dm of packaging product.
The user of the referenced product(s) must ascertain that it meets the general regulatory requirement of not bringing about unacceptable changes in the composition of the specific packed foodstuffs or deterioration of the organoleptic characteristics thereof. In addition, the user of the referenced product(s) must ascertain that the referenced product(s) is technically suitable for the intended use by them and this Declaration of Compliance should give no warranty (whether explicit or implied) to the user of the reference product(s) that the reference product(s) is fit for purpose.
9. The referenced product(s) do not contain monomers, additives and other starting substances not listed in Regulation (EU) No 10/2011 behind a functional barrier or any post-consumer recycled plastics and as such any statement of compliance with Regulation (EC) No 282/2008 is not applicable.

Sealed Air S.r.l

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All statements or recommendations are based on data and knowledge considered to be true and accurate at the time of printing but should be verified by the user. Since the conditions of use are beyond our control we do not warrant the completeness or suitability for any intended purpose of any statement or recommendation, or the results to be obtained. Please read all statements or recommendations in conjunction with our conditions of sale including those limiting warranties and remedies which apply to all goods and services supplied by us. National or local legal requirements relating to health & safety at work and the protection of the environment shall be applicable in all cases.

TABLE 01

LAYER TYPE	CHEMICAL COMPOSITION
1 (Sealant)	Polyethylene
2	Acrylate copolymer, Polyethylene
3	Ethylene VinylAcetate
4	PolyVinylideneChloride
5	Ethylene VinylAcetate
6	Ethylene VinylAcetate, Polyethylene

TABLE 02

TEST NUMBER	CONTACT CONDITION	FOOD SIMULANT	MEASURED VALUE (mg/sq.dm)	SEALED AIR REF.N°
OM2	10d at 40 °C	Acetic Acid 3%	1	EBX2408
OM2	10d at 40 °C	Ethanol 10%	1	EBX2408
OM2	10d at 40 °C	Vegetable Oil	4	EBX2408

TABLE 03

SUBSTANCE	SUBSTANCE NAME	SPECIFIC RESTRICTION (mg/kg)	DUAL USE ADDITIVE
FCM0130 (26110) 75-35-4	vinylidene chloride	ND	No
FCM0150 (20020) 79-41-4	methacrylic acid	SML(T) = 6	No
FCM0176 (11710) 96-33-3	acrylic acid, methyl ester	SML(T) = 6	No
FCM0231 (10120) 108-05-4	acetic acid, vinyl ester	SML = 12	No
FCM0264 (22660) 111-66-0	1-octene	SML = 15	No
FCM0433 (68320) 2082-79-3	octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate	SML = 6	No
FCM0532 (88640) 8013-07-8	soybean oil, epoxidised	SML(T) = 60	No
471-34-1	Calcium carbonate (E170)		Yes
FCM0000 (00000)	Aluminium (E173)	SML(T) = 1	Yes
FCM0315 (46640) 128-37-0	2,6-di-tert-butyl-p-cresol (E321)	SML = 3	Yes

TABLE 04

DESCRIPTION	CONTACT CONDITION	TYPE OF FOOD
Freezing	Between -25 °C and -04 °C	All type of foods
Refrigeration	Between -04 °C and 07 °C	All type of foods
Room Temperature	Room temperature	All type of foods
Flash Pasteurization	Up to 090 °C	All type of foods
Pasteurization	Up to 070 °C	All type of foods