

Overensstemmelseserklæring

APET – Transparent 7900

Bakker fremstillet af APET.

Bakker fremstillet i ovenstående materiale overholder følgende lovgivning:

Rammedirektiv 1935/2004/EC samt ændringer hertil

Forordning 10/2011/EC samt ændringer hertil

Forordning 2023/2006/EC samt ændringer hertil

EU-direktiv 1907/2006/EC samt ændringer hertil

EU-direktiv 282/2008/EC samt ændringer hertil

EU direktiv 94/62/EC samt ændringer hertil

BEK 579 samt ændringer hertil

Absorbere overholder Forordning 450/2009/EC samt BfR Richtlinien Empfehlung XXXVI/3 eller LIII

Data:

Bakkerne kan anvendes til følgende typer fødevarer:	Alle
Testbetingelser: Simulanter Betingelser/Tider	Ifølge Forordning 10/2011/EC Ifølge Forordning 10/2011/EC Global migration – OM2, se Bilag 1 (eller hårdere) Specifik migration – Alle monomerer og additiver findes i Annex I i forordning 10/2011/EC. Et eller flere af stofferne er reguleret af specifikke migrationsgrænser. Disse grænser er dokumenteret overholdt ved specifik migrationstest gennemført ved 60°C i 10 dage
Anvendelsestemperatur: Min Max Tider	-40°C 70°C (max 40°C med absorber) Ifølge OM2 (Forordning 10/2011/EC Bilag V kapitel 3) Kan anvendes til opbevaring af fødevarer i over 6 måneder ved stuetemperatur eller derunder.
Dual use additiver	Ingen
Funktionel barriere	Ja
S/V ratio	6 dm ² /kg

Denne overensstemmelseserklæring er lavet på grundlag af:

Dokumentation fra leverandører

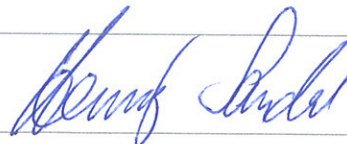
Global migration

Specifik migration

Holstebro 13. december 2012

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Teknisk Direktør



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Bilag 1

Table 3
Standardised testing conditions

Column 1	Column 2	Column 3
Test number	Contact time in days [d] or hours [h] at Contact temperature in [°C]	Intended food contact conditions
OM1	10 d at 20 °C	Any food contact at frozen and refrigerated conditions.
OM2	10 d at 40 °C	Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
OM3	2 h at 70 °C	Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage.
OM4	1 h at 100 °C	High temperature applications for all food simulants at temperature up to 100 °C.
OM5	2 h at 100 °C or at reflux or alternatively 1 h at 121 °C	High temperature applications up to 121 °C.
OM6	4 h at 100 °C or at reflux	Any food contact conditions with food simulants A, B or C, at temperature exceeding 40 °C.
OM7	2 h at 175 °C	High temperature applications with fatty foods exceeding the conditions of OM5.

Test OM 7 covers also food contact conditions described for OM1, OM2, OM3, OM4, OM5. It represents the worst case conditions for fatty food simulants in contact with non-polyolefins. In case it is technically not feasible to perform OM 7 with food simulant D2 the test can be replaced as set out in paragraph 3.2.

Test OM 6 covers also food contact conditions described for OM1, OM2, OM3, OM4 and OM5. It represents worst case conditions for food simulants A, B and C in contact with non-polyolefins.

Test OM 5 covers also food contact conditions described for OM1, OM2, OM3, OM4. It represents the worst case conditions for all food simulants in contact with polyolefins.

Test OM 2 covers also food contact conditions described for OM1 and OM3.

