

## Food contact compliance statement Freshcling eco-film

We, ITS bv, hereby declare that the product we deliver to **AKTUM A/S** referenced

**M290300080300** Freshcling ECO, refillroll, 0,290 x 300m 500030  
**M440300080300** Freshcling ECO, refillroll, 0,440 x 300m 500045  
**M600300080300** Freshcling ECO, refillroll, 0,600 x 300m 500060

is produced under Quality and Hygiene certified Management System:

- Quality: **ISO 9001** by Lloyds
- Hygiene: **BRC/IOPE** Hygiene Standards including HACCP by LLOYDS
- Environment: **ISO 14001** by Lloyds

1. We confirm that this product fulfils the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European and Dutch legislation :

- Framework Regulation (EC) N°1935/2004
- G.M.P Regulation (EC) N°2023/2006
- Regulation (EU) N°10/2011 and amendment
- Dutch Regulation Verpakkingen- en Gebruiksartikelen (Warenwet)

2. Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and amendment

3. NIAS: Potential Non intentional Added Substances are under ongoing risk assessment using recognized method.

4. Substance(s) with Specific Migration Limit :

The above film could contain an additive or a monomer that has specific migration limit restriction. In referring to the food contact certificates provided by our suppliers, we are confident that the total additives level in this film is below the limit (we check that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

| Monomer / Additive   | PM Ref. | Specific Migration Limit(s) (ppm): |
|--|---------|------------------------------------|
| Adipic acid, bis(2-ethylhexyl) ester   | 31920   | 18                                 |
| Polyesters of 1,2-propanediol and/or 1,3- and/or 1,4-butanediol and/or polypropyleneglycol with adipic acid, also end-capped with acetic acid or fatty acids C12-C18 or n-octanol and/or n-decanol | 76866   | 30                                 |
| ESBO, epoxidised soybean oil   | 88640   | 60                                 |
| VCM, vinyl chloride monomer  | 26050   | 0.01                               |
| Zn   | /       | 25                                 |

5. The overall migration and specific migration limits have been checked on the finished articles representing the worst case reference of the family range of products ( higher thickness) according to regulation (EU) N° 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 40°C
- Food simulant: Ethanol 10% (A), Acetic acid 3% (B) and Vegetable oil (D2)
- A Surface/Volume ratio of 6 (expressed in dm<sup>2</sup>/kg or dm<sup>2</sup>/L)

6. Therefore this film is complying with the following application :

- 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.

7. Dual use additives

To the best of our knowledge based on supplier's declaration and /or confidentiality requirements, this product contains:

| Dual used Additive | PM Ref. | Conc. Maxi (ppm) |
|--------------------|---------|------------------|
|--------------------|---------|------------------|

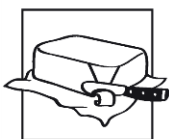
|      |      |      |
|------|------|------|
| None | None | None |
|------|------|------|

8. We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004 via the number on the box/number on core in conjunction with the date of production.

9. We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)

10. The above film is suitable for wrapping foodstuffs as examples described below:



Margarine and butter



Cheese



Meat



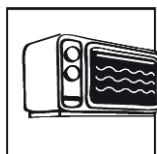
Fish



Sandwich



Fruit, vegetable and frozen product



Micro-wave oven

For defrosting and reheating.

Avoid direct contact with food.

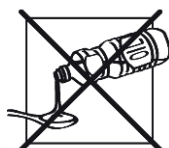
Migration tests carried out in distilled water at 100°C

for 1 hour & in olive oil at 150°C for 30 min.

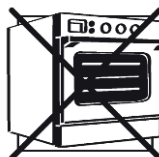


Freezer (subject to individual trials)

This film is **not** suitable for:



Pure fat and oil, food preserved in an oily medium



Traditional oven, infrared oven and multi purpose oven

## 11. Labeling

### Rules on labeling:

This product is labeled "for food contact".

or

This product bears the glass-fork symbol as illustrated below:



**11. Warehouse rules:**

*Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.*

The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the film is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

**12.** The present declaration is valid 3 years after the date of its issue provided no new regulation comes in force and no modification of the product likely to modify the specifications is made during that period.

Apeldoorn, 03-07-2014



Yvonne Hulleman  
Quality department