



NORMPACK - CERTIFICATE

Registration No:

013 03 100 1380 30

Valid until:

2016-03-12

We declare that our material/article is manufactured in accordance with the Normpack Norm

Trade name (and type):

Thermoformed packaging for foodstuff produced in Virgin A-PET

All layers in the material (start with food contact layer):

A-PET

Suitable for food type(s)						Contact time in foreseeable use													
01.Drinks		02.Cereals, cereal products, pastry,		03.Chocolate, sugar and products thereof.		No poleolefins			Foods										
01.01	01.03			03.01	03.03B	Time	>24h	<2h	<15										
01.02			02.05A	03.02A.I		Temp. °C	<40°	<70°	<100°										
			02.06A			FRF:	Overall Migration					Specific Migration							
04.Fruit, vegetables and products thereof		05.Fats and oils		06.Animal products and egg		Simulants:	A	B	C	D1	D2	A	B	C	D1	D2	E		
04.01	04.04	05.01		06.01	06.04	Time	2 h	2 h	x	x	2 h	2 h	2 h				2 h		
04.02B	04.05B	05.02		06.02	06.05B	Temp. °C	70	70	x	x	70	70	70				70		
04.03C				06.03	06.05***	Time	10 d	10 d	x	x	10 d	10 d	10 d				10 d		
07.Milk products		08.Miscellaneous products				Temp. °C	40	40	x	x	40	40	40				40		
07.01A	07.03	08.01	08.05			Results mg/kg	<60	Method	Measurement	mg/dm ²	<10	Method	Measurement						
07.02	07.04B	08.02	08.06A	08.10		Functional barrier	No	E.no	No	PAA	No	Metals	<SML						
		08.03A.I	08.07	08.11B	08.15	Material/ product	Migration test on the plastic layer				Area,dm ²	6	Vol,dm ³						
		08.04	08.08A			<p>The Simulants consists of: A:10% EtOH, B:3% HAc C:20% EtOH, D1:50% EtOH, D2:Oil, E:MPPO x=Screening, *Food type 01.04, D2= 95% EtOH **Whole eggs</p>													

CAS-no or PM/ref-no

Terephthalic acid: CAS 0000100-21-0, Ethyleneglycol/Diethyleneglycol: CAS 000107-21-1/0000111-46-6, Antinomy: CAS 0001309-64-4

Restrictions and specifications

There is no other restrictions than temperature.

Other information

Has the company implemented a system for?

Traceability, Art. 17, L 1935/2004

Yes

GMP, L 2023/2006

Yes

The certificate is valid provided that the demands of §3 of the Normpack-Norm are fulfilled

Declaration Of Compliance (DoC) ?

Yes

If our product is further processed, the manufacturer/processor of the finished product is responsible that the migration demands are met. We also declare that should we on any occasion change the composition of our products in a way that would interfere with the declaration, we will inform your company

Company Plus Pack AS

Web address (URL) www.pluspack.com

Date: 2014-03-12

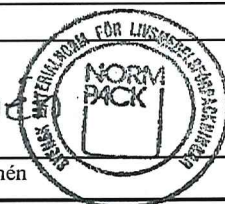
Signature of product/production responsible

Randi Molme
 Plus Pack AS
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 Tel. +45 65 50 60 00 - Fax +45 65 50 60 30

The certificate documentation is audited by the Normpack secretariat

Date: 2014-03-12

Normpack stamp and signature

Kristina Salmén

Clarification of signature Randi Molme

Clarification of signature: Kristina Salmén

2014-02-03



SWEDISH MATERIAL NORM
(The Normpack Norm)
FOR MATERIALS AND ARTICLES IN CONTACT
WITH FOODSTUFFS

4th update, 2012.

§1 Materials and articles in contact with foodstuffs shall meet the demands laid down in the Swedish Food Act (SFS 2006:804) and Regulation (EC)178/2002, the Food Decree (SFS 2006:813), Directive 2232/96/EC and Regulation (EC)1935/2004/EC, the Ordinances on Materials and Articles Intended to come into Contact with Foodstuffs (LIVS FS 2011:7), on Nutritional Supplements (LIVSFS 2003:9), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

EC-regulations 178/2002 (the Food Law), 1935/2004 (the Frame law), 2005/31 (Ceramics), 2023/2006 (GMP), 2007/42, (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic 2nd update), L 1985/2005(Epoxi), L 1183/2012, L 93/11(N-nitrosamine).

§2 For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:

- * The Dutch Packaging and Food-Utensils Regulation (Warenwet) Holland
- * Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Tyskland.
- * Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§3 To prevent incorrect usage of materials and articles in contact with foodstuffs, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

§4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 with subsequent amendments according to presented time plan:

1. Measurements using standardised methods
2. Measurements using fully validated or recommended methods
3. Mathematical calculations or
4. if methods 1, 2 and 3 are not available, a method of measurement working satisfactorily with reference to the fixed limit value can be used until a fully validated method of measurement has been established.

§ 5 Regulation (EU)10/2011 art. 30 states that documentation regarding printing ink, glue and coatings for use in materials and articles of plastic shall be equivalent with "Declaration of Compliance" for plastic.

§6 The period of validity of the Normpack-certificate is shown on the certificate. It is subject to the composition of the product or applicable legislation and regulations not being changed during the period of validity and provided that the company is a member of Normpack.

**2012-12-31: New list on food simulants in force. 2013-01-01: Supplied materials must comply with the positive list in L 10/2011. Migration tests may invoke both new and old legislation. 2016-01-01: L10/2011 applies fully to all plastics in contact with food.*

http://www.innventia.com/templates/STFIPage_7100.aspx
<http://www.slv.se>
<http://bfr.zadi.de/kse/faces/DBEmpfehlung.jsp?lang=en>
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm>
http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec_dirs_en.htm

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