



This document is a **Declaration of Compliance** for the product named below, within the meaning of Article 16(1) of Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food.

DECLARATION OF COMPLIANCE																																				
Business Operator:	Colpac Ltd. Enterprise Way, Maulden Rd, Flitwick, Beds, MK45 5BW																																			
Product:	Heat-seal pack																																			
Product Type:	CFBB with an LDPE coating with a Polyester window																																			
Product Code:	01ST23CP-01ST236K-01SP1TPK-01SP2TPK-01SP1APK-01SP2APK																																			
Declaration of Compliance with																																				
We state that the above product complies with: • Regulation (EC) No. 1935/2004 on materials and articles to come into contact with food • Commission Regulation (EU) No. 10/2011 on plastic materials intended to come into contact with food • Packaging and Packaging Waste Directive 94/62/ EC • The requirements of Regulation 2023/2006/EC (GMP) • BfR Recommendation XXXVI "Paper" Colpac is accredited under the BRC Global standard for Packaging and Packaging Materials and is also ISO 9001 accredited. Based on the information given in our Supplier's Declarations of Compliance all additives and monomers present in their materials are listed in the positive lists of Regulation No. 10/2011 and amendments.																																				
Non-plastic Components																																				
To the best of our knowledge, based on supplier's declarations, the components consisting of; Indirect Food contact - Water based adhesive – additional information can be provided on request and comply with the above regulations and requirements where applicable. Direct food contact - The paper grades used for the manufacturing of the supplied pack fulfil the requirements of BFR recommendation XXXVI																																				
Specific Migration Limits (SML)																																				
<u>Extrusion coated board</u> The product does not contain substances for which a specific migration limit is established. <u>Polyester Window:</u> <table border="1"> <thead> <tr> <th>FCM No.</th> <th>PM Ref.</th> <th>CAS Nos.</th> <th>Substances</th> <th>Limitations</th> </tr> </thead> <tbody> <tr> <td>227</td> <td>16990</td> <td>000107-21-1</td> <td>Ethylene glycol</td> <td>SML (T)= 30mg/kg</td> </tr> <tr> <td>785</td> <td>24910</td> <td>000100-21-0</td> <td>Terephthalic acid</td> <td>SML = 7.5 mg/kg</td> </tr> <tr> <td>398</td> <td>35760</td> <td>001309-64-4</td> <td>Antimony trioxide</td> <td>SML = 0.04 mg/kg (39) (expressed as antimony)</td> </tr> <tr> <td>19150</td> <td></td> <td></td> <td>Isophthalic acid</td> <td>121-81-5 SML = 5mg/Kg</td> </tr> <tr> <td>15760</td> <td></td> <td></td> <td>Diethylene Glycol</td> <td>111-46-6 SML = 30mg/Kg</td> </tr> <tr> <td>52000</td> <td></td> <td></td> <td>Dodecylbenzene sulphonic acid</td> <td>27176-87-0 SML = 30mg/Kg</td> </tr> </tbody> </table>		FCM No.	PM Ref.	CAS Nos.	Substances	Limitations	227	16990	000107-21-1	Ethylene glycol	SML (T)= 30mg/kg	785	24910	000100-21-0	Terephthalic acid	SML = 7.5 mg/kg	398	35760	001309-64-4	Antimony trioxide	SML = 0.04 mg/kg (39) (expressed as antimony)	19150			Isophthalic acid	121-81-5 SML = 5mg/Kg	15760			Diethylene Glycol	111-46-6 SML = 30mg/Kg	52000			Dodecylbenzene sulphonic acid	27176-87-0 SML = 30mg/Kg
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17260 Formaldehyde	50-00-0	SML = 15mg/Kg
19975 Melamine	108-78-1	SML = 2.5mg/Kg
24889 5-sulphoisophthalic acid, salt	-----	SML = 5mg/Kg

Overall Migration Limits (OML's)

BOARD + POLYETHYLENE

Simulant	Contact Time	Temperature	Results (mg/dm ²)
3% Acetic Acid	10 days	40 °C	<10mg/dm ²
10% Ethanol	10 days	40 °C	<10mg/dm ²
95% Ethanol	10 days	40 °C	<10mg/dm ²
Iso - Octane	2 days	20 °C	<10mg/dm ²

Polyester Window:

(10% Ethanol, 3% Acetic Acid, 20% Ethanol,
50 Ethanol)
Vegetable Oil

10 days @40C 4HRS @100C

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The window meets the overall migration limits accordingly

Dual use Additives

Window

With regard to dual use substances which are authorised as direct food additives or as food flavourings, the film could contain the following additives covered in article 5 of Regulation EU No 10/2011, though the migration limits are within the overall limits for all types of food (10mg/kg);

Calcium Acetate E263
Phosphoric Acid E338
Silicon Dioxide E551
Potassium Hydroxide E525

PE Coated board

Contains no products defined as dual use additives.

Use of the Food Contact Material

The product(s) fulfils the requirements of Regulation (EU) No 10/2011 regarding the contact with fatty, non-fatty and dry foodstuffs. Packaging has a three-day shelf-life (depending on filling) and requires heat-seal machinery to close.

(Y) Indicates the material will withstand the process/temperature
(N) Indicates the material will not withstand the process / temperature

Blast Frozen	Freezer	Fridge chilled	Room temp	Heated Display	Microwave	Oven
N	N	Y	Y	N	N	N

For direct contact with dry, moist, acidic, alcoholic and fatty foodstuffs
(iii) The food contact surfaces fall within the overall migration limit of 10mg/dm² as set out in 10/2011

Signed on behalf of Colpac:	 Frances Dickman	Date: 7/11/22
	Position; Compliance Manager	

Disclaimer

This Declaration of Compliance describes the status of the product(s) and its suitability for intended use. The user of this product(s) is responsible for ensuring that the finished food packaging complies with applicable migration limits in the food itself under actual conditions of use and for verifying possible interactions of the product(s) or its components with the foodstuffs (e.g. modification of odour, taste, consistency, migration etc.) prior to use. This certificate is reviewed every two years or when changes to the product or the relevant Regulations occur.