

1. Identity and address of the company

Pont Packaging B.V.

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Pont Packaging GmbH

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Pont Packaging Ltd.

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Pont Emballage SAS

Plateforme Logistique Sogaris
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94150 Rungis
France

2. Description and identification of the product

| Article No. | Article Description |
|-------------|--|
| 255106 | Closure 51/R3 urea woodpulp PVDC liner black |

3. General

The packaging user is not released by this Declaration of Compliance from his obligation to comply with the requirements within his area of responsibility. We hereby confirm that this product complies with the Regulations, Directives and Laws as described below:

| No. | Description | Date of enforcement |
|--|--|---------------------|
| <input checked="" type="checkbox"/> 1935/2004 | Regulation (EC) on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC | 27 October 2004 |
| <input checked="" type="checkbox"/> 2023/2006 | Regulation (EC) on good manufacturing practice for materials and articles intended to come into contact with food [incl. amendments] | 22 December 2006 |
| <input checked="" type="checkbox"/> 10/2011 | Regulation (EC) on plastic materials and articles intended to come into contact with food [incl. amendments] | 14 January 2011 |
| <input type="checkbox"/> 282/2008 (if applicable) | Regulation (EC) on recycled plastic materials and articles intended to come into contact with foods and amending Regulation (EC) No. 2023/2006. [EFSA No.:] | 27 March 2008 |

4. Specification of use

The global migration as well as the specific migrations are below the legal limits when used according to the specifications. The tests were carried out in accordance with the actual valid Regulation (EC) No. 10/2011.

4.1 Intended type(s) of food(s)

| Type of food |
|---|
| <input type="checkbox"/> All types of food |
| <input type="checkbox"/> Liquids with a pH > 4.5 and ethanol % of max 10% |
| <input checked="" type="checkbox"/> Liquids with a pH < 4.5 |
| <input type="checkbox"/> Liquids up to 20% ethanol |
| <input checked="" type="checkbox"/> Liquids (+fatty liquids like milk etc.) w/o ethanol up to 50% |
| <input checked="" type="checkbox"/> Oily products (sauces, butter, oils etc.) |
| <input type="checkbox"/> Dry food e.g. supplements or powders |

4.2 Specifications for use as regards of time and temperature of treatment and storage of food

| OML | Type of food | Test condition |
|--|---|---|
| <input type="checkbox"/> OML0 | Any food contact at cold or ambient temperatures and for a short duration (≤ 30 minutes). | 30min at 40 °C |
| <input type="checkbox"/> OML1 | Any food contact at frozen and refrigerated conditions. | 10d at 20 °C |
| <input checked="" type="checkbox"/> OML2 | Any long-term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where $70\text{ °C} \leq T \leq 100\text{ °C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes. | 10d at 40 °C |
| <input type="checkbox"/> OML3 | Any food contact conditions that include hot-fill and/or heating up to a temperature T where $70\text{ °C} \leq T \leq 100\text{ °C}$ for maximum of $t = 120/2^{((T-70)/10)}$ minutes, which are not followed by long-term room temperature or refrigerated storage. | 2h at 70 °C |
| <input type="checkbox"/> OML4 | High temperature applications for all types of food at temperature up to 100 °C. | 1h at 100 °C or at reflux |
| <input type="checkbox"/> OML5 | High temperature applications up to 121 °C. | 2h at 100 °C or at reflux or 1h at 121 °C |
| <input type="checkbox"/> OML6 | Any food contact conditions at a temperature exceeding 40 °C, and with foods for which point 4 of Annex III assigns simulants A, B, C or D1. | 4h at 100 °C or at reflux |
| <input type="checkbox"/> OML7 | High temperature applications with fatty foods exceeding the conditions of OM5. | 2h at 175 °C |

4.3 Surface/Volume ratio

The following surface/volume ratio had been tested: 6 dm²/kg

5. Condition of use

The product can be safely used with this packaging under the conditions mentioned below. Under these conditions, it is guaranteed, the migration of all the above mentioned substances will remain within the limitations of the EU legislation 10/2011.

5.1 Overall migration (OML)

This product complies with the overall migration limit tested under the following conditions:

| Simulant(s) | Description |
|--|---------------------------------------|
| <input type="checkbox"/> A | Ethanol 10 % (v/v) |
| <input checked="" type="checkbox"/> B | Acetic acid 3 % (w/v) |
| <input type="checkbox"/> C | Ethanol 20 % (v/v) |
| <input checked="" type="checkbox"/> D1 | Ethanol 50 % (v/v) |
| <input checked="" type="checkbox"/> D2 | Vegetable oil |
| <input type="checkbox"/> E | Poly (2,6-diphenyl-p-phenylene oxide) |

5.2 Functional Barrier

- ☒ This product does not contain a functional barrier.
- ☐ This product contains a functional barrier.

5.3 Non-intentionally added substances (NIAS)

Non-intentionally added substances (NIAS) are chemicals that are present in a food contact material (FCM) or food contact article (FCA) but have not been added for a technical reason during the production process. NIAS in plastic, according to Regulation (EC) No. 10/2011 and in non-plastic materials, are risk assessed in accordance with Regulation (EC) 1935/2004.

- ☒ This product does not contain non-listed substances with restrictions.
- ☐ This product does contain non-listed substances with restrictions. As a conclusion this product may contain the substances mentioned in the table below:

| CAS No. | Substance name | SML [mg/kg] |
|---------|----------------|-------------|
|---------|----------------|-------------|

5.4 Specific migration (SML)

For the investigated product all contained substances with a specific migration limit (SML) laid down in the Annexes I and II to the Regulation (EC) No. 10/2011 were compiled (based on the datasheets relevant for food-contact of all used raw materials and masterbatches if applicable) and the compliance with the limit values ascertained by analyses, calculations, or any other plausible way. As a conclusion this product may contain the substances mentioned in the table below:

| FCM No.* | CAS No. | Substance name | SML [mg/kg] |
|----------|--------------|---|-------------|
| - | 0000052-51-7 | 2-Brom-2-nitropropane-1,3-diol | 0.003 |
| 127 | 0000075-01-4 | vinyl chloride | - |
| 128 | 0000075-07-0 | acetaldehyde | (T) 6 |
| 130 | 0000075-35-4 | vinylidene chloride | - |
| 147 | 0000079-10-7 | acrylic acid | (T) 6 |
| 176 | 0000096-33-3 | acrylic acid, methyl ester | (T) 6 |
| 231 | 0000108-05-4 | acetic acid, vinyl ester | 12 |
| 451 | 0002682-20-4 | 2-methyl-4-isothiazolin-3-one | 0,5 |
| 500 | 0007128-64-5 | 2,5-bis(5-tert-butyl-2-benzoxazolyl)thiophene | 0,6 |

*In case of a metal substance, the chemical symbol is indicated here.

5.5 Dual-Use-additives

A substance is defined as a "Dual Use Additive" if the chemical identity of the plastic additive matches that of an authorized food additive or flavoring, regardless of its purity or whether or not the substance is subject to a restriction in food and/or in the plastic. In the case of salts it is the salt that matters, not the authorized acid, phenol or alcohol. As a conclusion this product may contain the substances mentioned in the table below:

| E-No. / FL-No. | Name |
|----------------|---------------------|
| E 1521 | Polyethylene glycol |
| E 170 | Calcium carbonate |
| E 551 | Silicon dioxide |

Disclaimer

This document explicitly covers only food types and application conditions which are included by the above mentioned specifications. The distributing company cannot take responsibility for any further food types or application conditions (duration, temperature) which could cause unforeseeable interactions with the article and thereby could adversely affect the compliance of the article. If necessary, a new compliance check would need to be performed. This Declaration of Compliance is based on the tested sample and the distributing company assures that the routine production matches it. Any change in the formulation, the raw materials or the production processes might influence the compliance of the product. This document is, therefore, valid as long as no change in the above parameters or the relevant legislation occurs. Ensuring the suitability of the filling material is the final responsibility of and must be carried out by the customer. This document shall become null and void when the product is subjected to any modification that has not met with our approval.

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