

DECLARATION OF COMPLIANCE FOR FOOD CONTACT MATERIALS

- **1) Packaging Material Description**

This declaration covers the regulatory aspects of the food contact status of the following product: **Z1** supplied by Sealed Air Corporation, the composition of which is reported in Table 1.

- **2) Intended Food Contact**

Specifications on the use of the referenced product(s) are reported in “Contact Condition and Type of Food” columns of Table 4.

- **3) Regulatory Compliance**

- Europe

The referenced product(s) only contains monomers, additives and other stating substances that are authorised under Commission Regulation (EU) No 10/2011 of 14 January 2011 and amendments up to Commission Regulation (EU) No. 2020/1245.

With reference to Regulation (EC) No 1935/2004, we confirm that the referenced product(s) is manufactured in accordance with Good Manufacturer Practice (according to Article 3 of regulation (EC) No 1935/2004 and subsequently specified in Regulation (EC) No 2023/2006).

The referenced product(s) in its printed version, complies with the Swiss federal Department of Home Affairs Ordinance No 817.023.21 of 23rd November 2005 on Materials and Articles, Section 8b “Packaging Inks” and amendments up to the declaration date.

Identity of substances subjected to Specific Restriction and their applicable limits are reported in Table 3.

We confirm that all substances with Specific Restrictions do not exceeded allowed limits for the type of food and intended food contact conditions reported in Table 4. Such confirmation has been done by either testing or by worst case calculation (i.e. assuming full migration of the concerned substance).

We confirm that we do not delegate compliance work relative to the referenced product(s) and that all pertinent migration results are listed in Table 2. Substances regulated by Regulation (EC) No 1333/2008 on Food Additives, and/or by Regulation (EC) No 1334/2008 on Food Flavorings,

referred to in Article 11 Paragraph 3 of Regulation (EU) No 10/2011 (also known as Dual Use Additives), if present, are reported in Table 2. These substances are not expected to migrate in a quantity having an effect on food. Users of the referenced product(s) shall however ensure that any restriction set by the above mentioned Food Additives and Food Flavorings Regulations are respected for the specific packed food.

This Declaration of Compliance should give no warranty (whether explicit or implied) to the user of the reference product(s) that it is fit for purpose at thermal treatment conditions different from Table 4. In case that the referenced product(s) is used at thermal treatment conditions different from those reported below the user must ascertain that the referenced product(s) is technically suitable for the intended use.

Specifications on the use of the referenced product(s) are reported in "Contact Condition and Type of Food" columns of Table 4. All calculation referred to in this Declaration of Compliance have been made under the condition that 1 kilogram of packed food is in contact with 6 dm² of packaging product.

The user of the referenced product(s) must ascertain that it meets the general regulatory requirement of not bringing about unacceptable changes in the composition of the specific packed foodstuffs or deterioration of the organoleptic characteristics thereof. In addition, the user of the referenced product(s) must ascertain that it is technically suitable for the intended use by them and this Declaration of Compliance should give no warranty (whether explicit or implied) to the user of the reference product(s) that the reference product(s) is fit for purpose.

- Australia/New Zealand

All components used for the manufacture of the above packaging material comply with the New Zealand and Australia Food Code sections 1.4.1, (Schedule 19), and 1.1.1-10(11).

- Japan

The above packaging material and components comply with the testing requirements, for Products as regulated by "Specifications and Standards for Foods, Food Additives, etc. Under the Food Sanitation Act (Abstract) 2010" (Ministry of Health and Welfare Notification No. 370, 1959) which is under the Japanese Food Sanitation Law.

The above finished packaging material has been tested and passed Japanese requirements.

- China

We hereby confirm, based on our current best knowledge on legislation and information provided by our supplier, that the above product supplied by Sealed Air are formulated and manufactured according to implemented GB standards listed below.

- GB9685-2016 Additives for Food Contact Materials and Articles
- GB9683-88 Hygienic Standards for Composite Laminated Food Packaging Bag
- GB31603-2015 General hygienic standard for production of Food Contact Materials and Articles

Related test items indicating compliance of the above product(s) are attached as annex.

Identity of substances subjected to Specific Restriction is reported in Table 3

We confirm that all substances with Specific Restrictions do not exceed allowed limits for the type of food and intended food contact conditions reported in Table 4. Such confirmation has been done by either testing or by worst case calculation (i.e. assuming full migration of the concerned substance).

We confirm that we do not delegate compliance work relative to the referenced product(s) and that all pertinent migration results are listed in Table 2.

The above finished packaging material has been tested and passed Chinese requirements.

- Indonesia

To the best of our knowledge and understanding of “Regulation HK.03.1.23.07.11.6664, dated 4th October 2011, about the control of Food Packaging”, we can provide the following statement for our packaging:

- The referenced product(s) do not contain any compounds forbidden as set out in Chapter 3, article 5 of the aforementioned regulation as listed in Appendix 1.
- The referenced product(s) contain compounds that are permitted as set out in Chapter 4, article 6 of the aforementioned regulation as listed in Appendix 2a and 2b.

- **4) General**

This certificate covers the composition of the above mentioned packaging material. The food packer is responsible for ensuring that the finished food package complies with applicable restrictions in the food itself under actual conditions of use. Possible interactions of the packaging materials and articles and their components with the foodstuff (i.e. modification of odor, consistency, taste, migration etc.) are to be checked prior to use and in function of the end users.

The information given is to the best of our knowledge and is in part based on information received from our raw material suppliers, the completeness and accuracy of which we cannot verify or guarantee.

This certificate is valid from the date of issue mentioned below and replaces previous versions. It remains valid until a relevant change in the packaging material formulation or the applicable legislation has occurred.

Sealed Air Corporation, 3 Foreman Road, 3200 Hamilton, New Zealand.

Claudia Contini – Director of International Regulatory Affairs

For further information please contact: regulatory@sealedair.com

All statements or recommendations are based on data and knowledge considered to be true and accurate at the time of printing but should be verified by the user. Since the conditions of use are beyond our control we do not warrant the completeness or suitability for any intended purpose of any statement or recommendation, or the results to be obtained. Please read all statements or recommendations in conjunction with our conditions of sale including those limiting warranties and remedies which apply to all goods and services supplied by us. National or local legal requirements relating to health & safety at work and the protection of the environment shall be applicable in all cases.

TABLE 01

LAYER TYPE	CHEMICAL COMPOSITION
1 (Sealant)	Polyethylene(PE)
2	Polyethylene(PE)
3	Ethylene VinylAcetate(EVA)
4	PolyVinylideneChloride(PVDC)
5	Ethylene VinylAcetate(EVA)
6	Polyethylene(PE)
7	Polyethylene(PE)

TABLE 02

TEST NUMBER	CONTACT CONDITION	FOOD SIMULANT	MEASURED VALUE (mg/sq.dm)	SEALED AIR REF.N°
OM2	10d at 40 °C	Acetic Acid 3%	2	B216
OM2	10d at 40 °C	Ethanol 50%	2	B216
OM2	10d at 40 °C	Vegetable Oil	3	B216

TABLE 03

SUBSTANCE	SUBSTANCE NAME	SPECIFIC RESTRICTION (mg/kg)	DUAL USE ADDITIVE
	Zinc	SML(T) = 5	No
CASNumber: 10043-11-5, FCM00583	boron nitride	SML(T) = 6	No
CASNumber: 107-21-1, FCM00227	ethyleneglycol	SML(T) = 30	No
CASNumber: 108-05-4, FCM00231	acetic acid, vinyl ester	SML = 12	No
CASNumber: 111-66-0, FCM00264	1-octene	SML = 15	No
CASNumber: 1314-13-2, FCM00402	zinc oxide	SML(T) = 5	No
CASNumber: 154862-43-8, FCM00773	bis(2,4-dicumylphenyl)pentaerythritol-diphosphite	SML = 5	No
CASNumber: 2082-79-3, FCM00433	octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	SML = 6	No
CASNumber: 4130-42-1, FCM00477	2,6-di-tert-butyl-4-ethylphenol	SML = 4.8	No
CASNumber: 592-41-6, FCM00356	1-hexene	SML = 3	No
CASNumber: 65140-91-2, FCM00715	3,5-di-tert-butyl-4-hydroxybenzylphosphonic acid, monoethyl ester, calcium salt	SML = 6	No
CASNumber: 7128-64-5, FCM00500	2,5-bis(5-tert-butyl-2-benzoxazolyl)thiophene	SML = 0.6	No
CASNumber: 7440-47-3,	Chromium	SML(T) = 0.01	No
CASNumber: 75-21-8, FCM00129	ethylene oxide	ND	No
CASNumber: 75-35-4, FCM00130	vinylidene chloride	ND	No
CASNumber: 8013-07-8, FCM00532	soybean oil, epoxidised	SML(T) = 60	No
CASNumber: 96-33-3, FCM00176	acrylic acid, methyl ester	SML(T) = 6	No
	Aluminium (E173)	SML(T) = 1	Yes
	Sodium, potassium and calcium salts of fatty acids (E470a)		Yes
CASNumber: 128-37-0, FCM00315	2,6-di-tert-butyl-p-cresol (E321)	SML = 3	Yes
CASNumber: 1592-23-0	Calcium Stearate		Yes
CASNumber: 25322-68-3, FCM00638	polyethyleneglycol (E1521)		Yes
CASNumber: 471-34-1	Calcium carbonate (E170)		Yes
CASNumber: 57-11-4, FCM00106	stearic acid (E570)		Yes
CASNumber: 63148-62-9, FCM00575	polydimethylsiloxane (Mw > 6 800 Da) (E900)		Yes
CASNumber: 9005-65-6, FCM00569	polyethyleneglycol sorbitan monooleate (E433)		Yes

TABLE 04

DESCRIPTION	CONTACT CONDITION	TYPE OF FOOD
Refrigeration	Between -04 °C and 07 °C	All type of foods
Freezing	Between -25 °C and -04 °C	All type of foods
Room Temperature	Room temperature	All type of foods