	Food Contact Material Product Declaration of Compliance Valid to 2027.03.01													
<form> Baileding, decision down 2005, Risheng Rood 2509, Righting dist. CHARMENDE INDURING MOUNDER, Righting dist. CHARMENDE INDURATION INDURING MOUNDER, Righting dist. CHARMENDE INDURATION INDURING MOUNDER, Righting dist. Statute in the loc of the lo</form>	We Decla	re That Ou	r Articl	e Is Ma	nufactur	ed In Acc	ordance	Wi	th The EU Rel	evant Regula	tion			
	ZIP TRADING OVERSEAS AB													
	The iden	tity, address a	nd web sit	te of the b	usiness	Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.								
Trade Name sample character All layer in the material (tart with food contact layer) PE-costing/Paper Sample character All layer in the material (tart with food contact layer) DE-costing/Paper Sutiable for to Utype Sutiable for to Utype OLONG OLONG BBC Packaging Standard OLONG OLONG Standard OLONG <th< td=""><td></td><td></td><td></td><td colspan="9">CN-310 000 Hangzhou, Zhejiang, China</td></th<>				CN-310 000 Hangzhou, Zhejiang, China										
	www.ziptrading.biz													
PE-coating/Paper Suitable for food type 01. Drink 02. Creals, cereal product, part with food out, sugar and products Implemented system 01.01 01.03 02.04 02.04 03.03 BBC Packaging Standard 01.02 02.04 02.04 03.02 100.04 07.005 Traceability, Art. 17, 11.935/2004 01.02 02.05 02.05 03.02 170.05 06.07 06.01 06.04 Yes 04. Fruit, wgetable and product 05. Fats and oils 05.01 06.01 06.05 Foreseable Contact time& temperature 04.02 04.07 05.01 05.01 06.02 06.05 Foreseable Contact time& temperature 02.01 05.01 06.02 06.05 Foreseable Contact time& temperature 06.03 06.05 Foreseable Contact time& temperature 07.01 07.04 08.01 08.05 08.00 08.13 A 105600H B354Ac C2049610 07.01 07.04 08.03 08.07 08.11 08.15 Fored type 01.04, 12.9556101 Time@om 07.01 07.04 08					Paper - Cup, Bowl, Box (PE)									
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07. Milk product 08. Miscellaneous product Microwable 07.01 07.02 07.02 07.04 08.02 08.05 08.09 08.13 A :10%EtOH B:3%HAc C:20%EtOI 07.02 07.04 08.02 08.07 08.11 08.13 A:10%EtOH B:3%HAc C:20%EtOI 07.04 08.02 08.08 08.12 08.14 D:50%EtOH D:20H	04.02	04.02 04.05		05.02					.02B	06.05		Foreseeable Contact time& temperature		
07. Mini product 08. Micel and out product Micel and out produc	04.03							06.03 06.05**						
07.02 07.04 08.02 08.06 08.10 08.14 D1:50%EKDH D2:01E EMPPO x=Screening *Food type 01.04, D2=95%EUH 0 1 08.07 08.07 08.11 08.15 *Food type 01.04, D2=95%EUH Restriction and year in the participation of the parting the parting the participation of the participation					ellaneous p									
Image: bit is the second of the second o														
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Restriction and specifications Overall Migration(mg/dm2) Simulants A B C D1 D2 Food simulant Element Result Detection limit limit Time(min) 60 60 60 3%(w/v) Barium ND 0.1 1 Temp 'C 100 100 100 acetic acid in aqueous Solution 1 5 Limit(Max) 10 10 10 aqueous solution 1 0.6 6 Comment PASS PASS PASS solution 100''C,60min) 1 0.6 Librit/th these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation: 25 Legislation Compliance We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation: EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC; Result in this product group. ND Contaterials an										61.80				
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ND ND ND ND ND acetic acid in aqueous Copper ND 1 5 Limit(Max) 10 </td <td></td> <td></td> <td colspan="2"></td> <td></td> <td colspan="2"></td> <td>3%(w/v)</td> <td></td> <td colspan="2"></td> <td></td> <td></td>								3%(w/v)						
Limit(Max) 10 10 10 10 aqueous solution Iron ND 5 48 Comment PASS PASS PASS PASS Ibit 0.6 Ibit 0.6 Listium ND 5 25 Ibit Ib								acetic acid in						
Comment PASS PASS PASS PASS Solution (100°C,60min) Lithium ND 0.1 0.6 Manganese ND 0.1 0.6 0.1 0.6 Legislation Compliance Zinc ND 5 25 We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation: . EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC; . Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification; . Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food; . No "PFAS", "duel use additive", "AZO-colorants", "PVC", "Bisphenol A", "Antibacterial substances", "Phthalates", "Short Chained Chlorinated Paraffines, SCCP" were added in this product group.									aqueous					
Index Index <th< td=""><td></td><td>-</td><td></td><td></td><td></td><td></td><td colspan="2" rowspan="3">PASS</td><td>solution</td><td>Lithium</td><td colspan="2" rowspan="2"></td><td>0.1</td><td>0.6</td></th<>		-					PASS		solution	Lithium			0.1	0.6
Legislation Compliance We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation: EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC; Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification; Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food; No "PFAS", "duel use additive", "AZO-colorants", "PVC", "Bisphenol A", "Antibacterial substances", "Phthalates", "Short Chained Chlorinated Paraffines, SCCP" were added in this product group.	Comment	PASS	PASS						(100℃,60min)	Manganese			0.1	0.6
 We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation: EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC; Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification; Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food; No "PFAS", "duel use additive", "AZO-colorants", "PVC", "Bisphenol A", "Antibacterial substances", "Phthalates", "Short Chained Chlorinated Paraffines, SCCP" were added in this product group. 										Zinc	ND		5	25
 EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC; Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification; Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food; No "PFAS", "duel use additive", "AZO-colorants", "PVC", "Bisphenol A", "Antibacterial substances", "Phthalates", "Short Chained Chlorinated Paraffines, SCCP" were added in this product group. 	Legislation Co	ompliance												
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No "PFAS", "duel use additive", "AZO-colorants", "PVC", "Bisphenol A", "Antibacterial substances", "Phthalates", "Short Chained Chlorinated Paraffines, SCCP" were added in this product group.	 Regulation 	(EC) No. 2023	/2006 of 2	2nd Decei	mber 2006, i	relating to goo	od manufact	turin	g practice for food	contact materials v	with la	iter modifi	cation;	
added in this product group.	Commissio	on Regulation (EU) No 10	/2011 of 1	4 January 20)11 on plastic	materials a	nd ar	rticles intended to	come into contact	with f	pod;		
Signature and Stamp of Product/production responsible:				colorants"	, "PVC", "Bi	sphenol A","A	Antibacteria	l sub	stances","Phthala	tes","Short Chaine	d Chlo	orinated Pa	araffines, SCCP" wer	е
Francia Xiang														

Revin. Xiang

Clarification of signature: Kevin Xiang

Position: Supplier auditor

Date: 2025.03.01

1

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS								
1 Drinks	6 Animal product and egg							
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based							
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled							
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled							
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated							
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m							
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and							
02.01 Starches	cooked							
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products							
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power							
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like							
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream							
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.							
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m							
03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product							
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	08.01 Vinegar							
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin							
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power							
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty							
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other							
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface							
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,							
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other							
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	08.07 Ice cream							
pasted, in own juice	08.08 Dried food /A. With a fatty surface /B.Other							
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,	08.09 Frozen or deep-frozen food							
paste, in own juice	08.10 Concentrated extracts of an alcoholic strength>=6% vol							
5 Fats and oils	08.11 Cocoa /A. Cocoa powder /B.Cocoa paste							
05.01 Animal and vegetable fats and oils, whether nature or treated	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc							
05.02 Margarine, butter and fats made from water emulsions in oil	08.14 Spices and seasoning in the natural state							
	08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste							