

Declaration of Compliance

For plastic food contact articles – DPET



Last updated: 2025-05-22

Valid from: 2025-07-22

1. Issued / Manufactured / Imported by

Plus Pack Group
Odense (DK) / Genk (BE)

2. Identification of the product

2.1. Combination of materials (outside to inside)

DPET(APET) single layer with anti-block either with or without antifog coating on the food contact side (inside)

2.2. Product reference(s)

| Item number | Product Group | Item Name | Customer reference |
|-------------|-----------------|---------------------|--------------------|
| 4400100100 | Gourmetexpress™ | LID.DPET.RECT.CLEAR | - |

3. Compliance with food contact legislation

This item supplied by Plus Pack is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions:

- Framework Regulation (EC) 1935/2004 on materials and articles intended to come into contact with food of 27 October 2004, as amended on the above-mentioned date of last update, in particular articles 3, 15 and 17
- Our good manufacturing practices meet the requirements of Regulation (EC) 2023/2006 with possible amendments

The item also comply to the below stated legislations:

- Regulation (EC) 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs and its latest amendments.
- Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonized classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) 10/2011 and repealing Regulation (EU) 2018/213
- Regulation (EC) 1169/2011 concerning absence of the listed allergens in Appendix II
- Regulation EU 2025/40 on packaging and packaging waste, amending Regulation EU 2019/1020 and Directive EU 2019/904, and repealing Directive 94/62/EC
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Resolution ResAP (2004)1 on coatings intended to come into contact with foodstuffs

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers. Migration tests have therefor been carried out.

4. Overall Migration

This product complies with the overall migration limits, tested under conditions as defined in (EC) 10/2011.

Test conditions from a higher OM level are excepted.

| Simulant | Test condition | Result (mg/dm ²) |
|------------------------------|-----------------------|------------------------------|
| 10 % ethanol (simulant A) | 10 days at 40°C (OM2) | < 0.5 |
| 3 % acetic acid (simulant B) | 10 days at 40°C (OM2) | < 0.5 |
| Olive oil (simulant D2) | 10 days at 40°C (OM2) | < 0.5 |

5. Substances with limits and restrictions

According to (EC) 10/2011 art 17(1) and art. 17(2)(a and b) the compliance of this (these) item(s) has (have) been assessed with a surface to volume ratio of 6 dm²/kg or with the actual surface to volume ratio.

All specific migration limits are met

The item does not contain Primary Aromatic Amines according to Annex II of (EC) 10/2011.

| FCM | CAS no. | Substance | SML (mg/kg) | Result (mg/kg) |
|-----|--------------|-------------------|-------------|----------------|
| 785 | 0000100-21-0 | Terephthalic acid | 7,5 | < 0.8 |
| 291 | 0000121-91-5 | Isophthalic acid | 5,0 | < 0.8 |
| 227 | 000107-21-1 | Ethyleneglycol | SML(T) = 30 | < 3 |
| 263 | 0000111-46-6 | Diethyleneglycol | | |
| 398 | 0001309-64-4 | Antimony trioxide | 40 ppb | 0.36 ppb |

6. Dual use additives

As required by Regulation (EC) 10/2011 the following table identifies substances used subject to a restriction in food through an authorization as food additive that might be present.

| Food additive | Substance |
|---------------|-----------|
| - | - |

7. Conditions of use

7.1. Regarding type or types of food

Intended for

| | |
|-----------------|-----|
| Aqueous foods | Yes |
| Acidic foods | Yes |
| Alcoholic foods | Yes |
| Fatty foods | Yes |
| Dry foods | Yes |

7.2. Regarding time and temperature of treatment and storage of food

Storage above 6 months at room temperature and below,
including hot-fill conditions and/or heating up to $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for maximum $t = 120/2^{((T-70)/10)}$ minutes

7.3. Any other limitations of use

Although the material is tested for hot-fill and heating up to 100°C , there are restrictions in temperature due to mechanical properties : During hot-fill and heating, the maximum allowed temperature is limited to 70°C due to mechanical stability of PET above this temperature.

| | |
|--------------------------|-----------------|
| Use in conventional oven | NO |
| Use in microwave | NO |
| Use for BBQ / Grill | NO |
| Freezing | YES |
| Storage after filling | -25°C to + 40°C |

8. Absence / presence of chemical substances

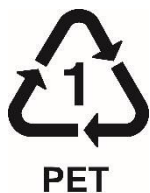
Based on the information available to us, the following substances are not intentionally used in the raw materials nor added during manufacturing. Therefor our product is not expected to contain :

- Bisphenols or bisphenol derivatives used in the manufacture of food contact material : none

9. Inventory Storage

Between 5 – 25°C and at maximum 70% RH.

10. International material recycling symbol



Disclaimer

The information included in this document is based on the present state of our knowledge and is valid from the stated issue date until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in this Product, we cannot guarantee that the status of this document will remain unchanged. It will be renewed in all cases where the previous conformity is no longer ensured.

The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end of shelf lifetime by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end-product. Re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be evaluated by the packer/producer.

Approved by the Quality Department.

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