



Declaration of Compliance – PE Cling Film Products

We, Melitta UK Ltd. (Trading as Cofresco Foodservice, Cofresco Operations & Melitta UK Ltd.), hereby declare that the products we deliver to your company, referenced by part numbers 18C16, 18C67, 18C68, 18C81 & 18C82, are produced at our plant in Telford, Shropshire, UK, under a certified management system that complies with:

- ISO 9001:2015
- BRC Global Standard for Packaging and Packaging Materials, Issue 5.

We declare that the products fulfil the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation:

- Framework Regulation (EC) No. 1935/2004
- GMP Regulation (EC) No. 2023/2006
- Regulation (EU) No. 10/2011 and amendments.

Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 and amendment.

NIAS: Potential Non Intentional Added Substances are under ongoing risk assessment using recognized method.

The above film could contain an additive or a monomer that has specific migration limit restriction. In referring to the food contact certificates provided by suppliers, we are confident that the total additives level in this film is below the limit (checks are made that this/these substance(s) meet(s) the limits by worst case calculation or with the help of migration tests).

| Monomer / Additive | PM Ref. | Specific Migration Limit(s) ppm |
|--|---------|---------------------------------|
| Vinylidene fluoride | 26140 | 5 |
| Hexafluoropropylene | 18430 | 0.01 |
| Octadecyl 3 (3,5-di-tert-butyl-4-hydroxyphenyl) propionate | 68320 | 6 |
| TNPP, Phosphorous acid, tris(nonyl- and/or dinonylphenyl)ester | 74400 | 30 |
| Zinc | / | 25 |
| Di-n-octyltin compound | / | 0.006 |
| 1-hexene | 18820 | 3 |
| Manganese | / | 0.6 |
| Methacrylic acid | 20020 | 6 |

The overall migration and specific migration limits have been checked on the finished articles representing the worst case reference of the family range of products (higher thickness) according to Regulation (EU) No. 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 40°C
- Food stimulant: Ethanol 10% (A), Acetic acid 3% (B) and Vegetable oil (D2)
- A surface / Volume ratio of 6 (expressed in dm²/kg or dm²/L).

Therefore, this film is complying with the following application:

- Any long term storage at room temperature or below
- Including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes.

Dual use additives: To the best of our knowledge based on suppliers' declarations and/or confidentiality requirements, this product contains:

| Dual used Additive | PM Ref. | E Number | Conc. Maxi (ppm) |
|--|---------|----------|------------------|
| Calcium carbonate | 42500 | E170 | 10 |
| Talc | 92080 | E553b | 10 |
| Polyethyleneglycol | 76960 | / | 210 |
| Glycerol, esters with acids | 56486 | E471 | 4330 |
| Polyethyleneglycol esters of aliphatic monocarboxylic acids (C6-C22) and their ammonium and sodium sulphates | 77702 | / | 1360 |
| 1,2-propanediol | 81840 | E1520 | 550 |
| Zinc acetate | / | E260 | 700 |

We have implemented a traceability system as requested from Art. 17 Regulation (EC) N°1935/2004.

We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)
- Nanoparticles

The film is suitable for – Pure fat and oil, food preserved in an oily medium, Margarine and Butter, Cheese, Meat, Fish, Bakery Products, Sandwich, Fruit, vegetable and frozen product.

Microwave oven – for defrosting and reheating, Avoid direct contact with food (migration test carried out in distilled water at 100°C for 30 min.)

Freezer – subject to individual trials

This film is not suitable for: Traditional oven, infrared oven or multipurpose oven.

The film does not contain any post consumer recycled materials.

This certificate is only valid when the products are used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics. Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.

This statement is valid for a period of up to 2 years from date of signature.



PP
Darren Sheppard
Head of Compliance & Quality Management.

Date: 27/11/2019