



## DECLARATION OF COMPLIANCE

| Description                                           | Material      | Article Number |
|-------------------------------------------------------|---------------|----------------|
| <i>Ronda Bowl and Lid</i><br><i>Brick box and Lid</i> | Cardboard/PLA | <b>196011</b>  |

Duni declares that the article meets the requirements of:

- Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004 (Framework regulation)
- EU Regulation 2023/2006/EC (GMP)
- EU Regulation 10/2011/EC with amendments (Plastic regulation)
- German BfR recommendation BfRXXXVI
- Order No. 681 of May 25 (2020) from Danish Ministry of Environment and Food on ban of per- and polyfluoroalkyl substances (PFAS) in paper and cardboard food contact materials.

### Overall migration (1)

According to the above-mentioned regulations, the overall migration does not exceed 10 mg/dm<sup>2</sup> or 60 mg/kg.

### Specific migration (2)

Duni's risk assessment of the product shows that the product contains no monomers or additives subject to restrictions under the plastic regulation 10/2011 and its amendments.

### Area of use

The boxes are suitable for any long-term storage of food at room temperature or below. They can also be used under hot-fill<sup>1</sup> conditions, meaning they can be filled with food at 100°C

**Microwave use:** The boxes can be used in a microwave oven, but make sure not to use higher power and longer time than the product keeps its strength and stability during use. Different microwave ovens may affect the material differently, potentially causing spills and burns if precautions are not taken.

**Freezing:** The boxes can store frozen food, such as ice cream. However, frequent removal from the freezer may affect the lid fit. For frozen applications, a fiber-based lid is recommended.

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<sup>1</sup> Definition from COMMISSION REGULATION (EU) 2016/1416: "hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

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**Food compatibility:** Different kinds of food can have an impact on the physical behavior of the paper board. Duni's recommendation is for the customer to test their application to make sure it fulfils their requirements.

#### **Test conditions**

Migration tests on the material of the article performed by an independent institute showed that under the following test conditions overall migration (see 1.) and specific migration (see 2.) fall below the respective limits given by regulation 10/2011.

#### *Overall migration OM2<sup>2</sup>*

| <i>Simulant</i>       | <i>Contact time</i> | <i>Temperature</i> | <i>Result (mg/dm<sup>2</sup>)</i> |
|-----------------------|---------------------|--------------------|-----------------------------------|
| <i>10 % Ethanol</i>   | <i>10 days</i>      | <i>40°C</i>        | <i>&lt; 10</i>                    |
| <i>3% Acetic acid</i> | <i>10 days</i>      | <i>40°C</i>        | <i>&lt; 10</i>                    |
| <i>Vegetable oil</i>  | <i>10 days</i>      | <i>40°C</i>        | <i>&lt; 10</i>                    |

The ratio of food contact surface area to volume used is 6 dm<sup>2</sup>/kg.

No substances of dual use are present in the product.

The product does not contain any functional barrier.

According to the document in our possession, Primary Aromatic Amines are below 10 ppb.

Please be advised that Duni AB does not add anything into the product.

This document of compliance is based on:

- Documentation from suppliers
- Migration analysis

This document was issued electronically and is therefore valid without signature.

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<sup>2</sup> OM2 test conditions corresponds to intended food contacts conditions "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 °C ≤ T ≤ 100 °C for a maximum of t = 120/2<sup>^</sup>((T-70)/10) minutes." according to EU Regulation 10/2011/EC.