

DECLARATION OF COMPLIANCE

Description	Material	Article Number
Lid	PP	196780

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)
- EU Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols

Overall migration (1)

According to the above-mentioned regulations, the overall migration does not exceed 10 mg/dm² or 60 mg/kg.

Specific migration (2)

The product contains substances that are subject to restrictions under the plastic regulation 10/2011 and its amendments.

Substance	CAS No	SML (mg/kg)
cis-1,2-cyclohexanedicarboxylic acid, salts	- (Ref 45704 ¹)	5

Area of use

The lids are suitable when storing food at room temperature or lower. They can also withstand hot-fill conditions, allowing them to be used with a tray filled with food at 100°C. However, when placing a lid on a tray containing steaming hot food, it is essential to take proper precautions to ensure safety.

- Steam from hot food can create internal pressure, potentially causing the lid to warp, loosen, or pop off. This can compromise the seal and food protection, leading to spills or contamination.
- Steam condenses on the lid, forming droplets that may drip back onto the food. Excess moisture can affect food texture and quality, especially for crispy or delicate items.
- The lid materials may soften or lose rigidity when exposed to high heat and moisture.

¹ (Ref. No): the EEC packaging material reference number

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- Trapped steam can cause sudden heat release when opening the lid, posing a burn hazard.

Recommended Precautions:

- Allow food to cool slightly before sealing to reduce steam buildup.
- Use vented lids or create small openings to allow gradual steam release.
- Handle with care when removing the lid to avoid steam burns.

Microwave use: The lids can be used in microwave ovens, but should be used with caution to avoid overheating. Brief reheating is recommended for up to 3 minutes at 600 W. Prolonged microwave exposure can cause the material to soften or lose shape.

Freezing: The items can be used for frozen food, but it is not recommended for storage in the freezer due to material properties.

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 OM3²

<i>Simulant</i>	<i>Contact time</i>	<i>Temperature</i>	<i>Result (mg/dm²)</i>
<i>10 % Ethanol</i>	<i>10 days</i>	<i>40°C</i>	<i>< 10</i>
<i>3% Acetic acid</i>	<i>10 days</i>	<i>40°C</i>	<i>< 10</i>
<i>Olive oil</i>	<i>10 days</i>	<i>40°C</i>	<i>< 10</i>

Specific migration

<i>Simulant</i>	<i>Contact time</i>	<i>Temperature</i>	<i>Result (mg/dm²)</i>
<i>10 % Ethanol</i>	<i>10 days</i>	<i>40°C</i>	<i>< 10</i>
<i>3% Acetic acid</i>	<i>10 days</i>	<i>40°C</i>	<i>< 10</i>
<i>95 % Ethanol</i>	<i>10 days</i>	<i>40°C</i>	<i>< 10</i>
<i>Iso-octane</i>	<i>2 hours</i>	<i>20°C</i>	<i>< 10</i>

Ratio of food contact surface area to volume of component used to establish the compliance of material is between 5-10 dm²/kg.

No substances of dual use are present in the product.

² OM3 test conditions corresponds to intended food contacts conditions "Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage." according to EU Regulation 10/2011/EC.



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

To the best of our knowledge, the information provided is accurate and reliable as of the date of publication and, where relevant, reflects the information received from suppliers. It is valid from the stated issue date until it is replaced or superseded.