



## DECLARATION OF CONFORMITY

DATE OF ISSUE: 2025-10-10

VALID TO: 2027-10-10

Product: **9603, 9453 (94530), 9303 (93030) MATFILM/CLINGFILM**

According to the information given by our raw material suppliers, we confirm that the raw materials used in the product fulfil the requirements and recommendations on packaging materials used for articles or components of articles intended to come in to contact with food according to:

### Plastic/PVC

- Regulation (EC) No 1935/2004 on material and articles intended to come into contact with food
- Regulation (EC) No 2023/2006 with amendments on good manufacturing practice for material and articles intended to come in to contact with food
- Commission Regulation (EU) 10/2011

### Overall migration:

Simulant:	Contact time	Temperature [°C]	Results [mg/dm <sup>2</sup> ]
10 % Ethanol:	10 days	20 °C	0,6 ± 0,5
3% Acetic acid:	10 days	20 °C	< 0,6
Isooctane:	10 days	20 °C	7,95 ± 1,3*
95% Ethanol	10 days	20 °C	8,4 ± 1,3 *

\* the result received after using the reduction factor 2

### Specific migration di(2-ethylhexyl) adipate:

Simulant:	Contact time	Temperature [°C]	Results [mg/kg]
Isooctane:	10 days	20 °C	13,4 ± 1,4*

\* the result received after using the reduction factor 2

The sum of the concentrations of **heavy metals** (Pb, Cd, Hg, Cr) does not exceed 100 ppm.

On the basis of the conducted tests, the presence of any substance added unintentionally (NIAS) in amounts exceeding the permissible standards was not found.





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Film to which this declaration relates has not dual use additives.

**9. Specifications on the use of the material or article, such as:**

**a) type or types of food with which it is intended to be put in contact:**

Produced by us PVC cling film is suitable for all kind of foodstuff, such as bread, bakers' wares, fruits, vegetables, meat, poultry, fish, mushrooms, meat products and cheese packaging, margarine, butter and other fats and oils produced from water-in-oil emulsion.

**b) time and temperature of treatment and storage in contact with the food:**

Any storage time under freezing conditions or up to 30 days at  $5^{\circ}\text{C} < T \leq 20^{\circ}\text{C}$

**c) the highest food contact surface area to volume ratio for which compliance has been verified in accordance with Article 17 and 18 or equivalent information:**

1 dm<sup>2</sup>/100 ml – global migration

6 dm<sup>2</sup> / 1 kg food – specific migration

**Disclaimer** • The declaration of compliance presupposes that the packaging material is processed properly. The assessment of the suitability of packaging material for the intended application is the responsibility of the user. Possible interactions of packaging material and its components with product are to check according to end use of food packers.

2025-10-10, KUNGÄLV