

DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED TO COME INTO CONTACT WITH FOOD (Issued pursuant to Art. 16 of Regulation (EC) No 1935/2004)

The company PACKSTYLE SRL, with its registered office at Romano d'Ezzelino (VI) 36060, Via Fiorolle 10/A, Italy, as the processor of materials
or articles intended to come into contact with foodstuffs,

HEREBY DECLARES:

- 2. That at its production site at Via Fiorolle 10/A, Romano d'Ezzelino (VI) 36060, Italy,
- 3. It processes Paper and Recyclable Plastic Film (INK + PAPER + PE EVOH PE) customised with the client's branding, and produced in rolls or in pouches;
- 4. This declaration is valid from the above date and will be substituted in the event that substantial changes occur in the production of the material, which may change some essential requirements for the purpose of compliance, or when the legislative references cited in this declaration are modified and updated in a way that requires a new verification for the purpose of compliance.
- 5. The products have been manufactured in accordance with the following EU reg:
 - Regulation (EC) No. 1935/2004
 - Regulation (EC) No. 2023/2006 - Regulation (EU) No. 10/2011

And to the following Italian legislation:

- Ministerial Decree No. 21/03/1973
- Presidential Decree No. 777/1982
- Legislative Decree No. 29/2017
- 6. The article contains the following substances with specific migration limits (SMLs):

PE EVOH PE

SUBSTANCE	CAS NO.	REF. NO.	SML (mg/kg)
Tris(nonyl- and/or dinonylphenyl) phosphite		74400	30
3-(3,5-Di-tert-butyl-4-hydroxyphenyl)octadecyl propionate	2082-79-3	68320	6
Vinyl acetate monomer	0000108-05-4	10120	12
1-Hexene	0000592-41-6	18820	3
Polyethyleneglycol sorbitan monostearate	0009005-67-8	79280	60
N,N-Bis(2-hydroxyethyl)alkyl(C8-C18)amine	0071786-60-2	39090	1.2
N,N-Bis(2-hydroxyethyl)alkyl(C8-C18)amine hydrochlorides		39120	1.2
Maleic Anhydride	0000108-31-6	19960	30
1-Octene	0000111-66-0	22660	15
Aluminium		34480	1
Vinylidene fluoride		26140	5
Hexafluoropropylene		18430	ND
Zinc oxide		96240	5
Ethylene glycol		53650/16990	30
Diethylene glycol		13326/15760/47680	30
Steric Acid	0000057-11-4	24550	5
Zinc stearate	0000557-05-1	89040	5
2-(2'-hydroxy-3'-tert-butyl-5'-methylphenyl)-5-	0003896-11-5	60400	30
chlorobenzotriazole			
Ethylene oxide		17020	1
1,1,1-trimethylolpropane	0000077-99-6		6

According to the results obtained, all the substances listed above have a value lower than the relevant SML value.

The article contains the following substances authorised as plastic additives and also as additives and flavourings in foodstuffs (dual-use substances):

E-NUMBER	NAME OF DUAL-USE SUBSTANCE	SML (mg/kg)
E262	Sodium acetate	60
E263	Calcium Acetate	60
E330/E333	Citric acid/Calcium citrate	60
E470a	Sodium, potassium and calcium salts of fatty acids	60
E470b	Magnesium salts of fatty acids	60
E471	Mono- and diglycerides of fatty acids	60
E475	Polyglycerol esters of fatty acids	60
E530	Magnesium oxide	60
E572	Magnesium stearate	60
E284	Boric acid	60
E338	Phosphoric acid	60
E551	Silicon dioxide	60
E525	Potassium hydroxide	60
E170	Calcium carbonate	60
E171	Titanium dioxide	60
E553b	Talc	60
E551	Silicon dioxide	60



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E321	Butylated hydroxytoluene	60
E1521	Polyethylene glycol	60

The migration limits, where applicable, for these additives, listed above, are respected in the finished product.

This statement is based on the information received from our suppliers, and checked through our internal analytical control plan.

- The article complies with the following specific conditions:

 A. Types of food with which it is intended to come into contact: for single use, suitable for contact with all foods, except for fatty foods or foods with fatty substances on the surface, unless they have a correction factor for simulant D2 of 2 or greater (see Table 2, ANNEX III of Regulation (EU) 10/2011 as amended).
 - Time and temperature of treatment or storage in contact with the article: for contact and extended preservation at room temperature or below, including hot filling and/or warming up to 70°C for 2 hours or warming up to 100°C for 15 minutes.
 - Ratio of food contact surface area to volume used to establish the article's compliance: 6 dm²/kg
- The layer of plastic in contact with the food has been certified as a functional barrier, and we confirm that this material or article complies with the regulations set out in art. 13, paragraphs 2, 3 and 4 or article 14, paragraphs 2 and 3 of Regulation (EU) 10/2011.

The use in industrial or commercial purposes of the material indicated in this declaration doesn't exclude the verification of its compliance with current standards of competence as well as its technological suitability for the purpose for which it's intended. We also specify that this declaration is valid exclusively for the object we supply and cannot be extended to any transformation of the same.

- With regard to the storage and marketing stages of the object sold to your Company, we declare that we:
 have implemented a company quality assurance and quality control system in compliance with Regulation (EC) No. 2023/2006;
 comply with the requirements of Art. 15, of Regulation (EC) No. 1935/2004, regarding labeling;

 - comply with the requirements of Art. 17, of Regulation (EC) No. 1935/2004, regarding traceability

In support of the above, the company declares that it has available to the competent authorities the test reports carried out and the suppliers' declarations of conformity.

> Nicoletta Garbo Legal representative

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