

# **DECLARATION OF COMPLIANCE**

Description	Material	Article Number
Tray	Recycled CPET (PCR*)	131280

\*100 % post-consumer recycled (PCR) PET

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 1616/2022 (Recycled plastic)<sup>1</sup>

## **Overall migration (1)**

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

## Specific migration (2)

This article contains monomers or additives subject to restrictions under the plastic regulation 10/2011 and its amendments. A specific migration test proves that these are within the limits. If more information regarding the monomers or additives are needed please contact Duni Group.

<sup>&</sup>lt;sup>1</sup> The extrusion technology used for the recycled CPET is a "mechanical recycling" decontamination technology similar to the "post-consumer mechanical PET recycling" technology listed as a "suitable recycling technology" according to in Table 1, Annex I in regulation (EU) 2022/1616. Because of the difference in "output specification" when it comes to the use in microwave or oven, the CPET manufacturing process is a "novel" mechanical PET recycling technology". The EU stipulates that processes subject to an application received by European Food Safety Authority (EFSA) before 10 July 2023 may continue after that date to be used to place recycled plastic on the market without authorisation, until they are notified of a decision on their authorisation. Duni Group monitors this situation closely and will update our customers accordingly. <u>https://food.ec.europa.eu/safety/chemical-safety/food-contact-materials/plastic-recycling en#introduction</u>



## Area of use

The articles can be used safely with all types of food under following conditions:

	Application	Specific conditions	
~		Temperature (°C)	Period food contact
√	Storage in freezer	-40 - 0	Very long (>> 10 days)
$\checkmark$	Storage in fridge	0-10	Long (> 10 days) The food itself probably sets the limitation
✓ Storage at room temperature	Storage at room temperature	Max 40	Long (> 10 days) The food itself probably sets the limitation
	Keeping warm applications*	-	-
$\checkmark$	Hotfill <sup>2</sup> & serve temp	< 220	Immediate use
$\checkmark$	Microwave oven	< 220	Short (< 2 h)
$\checkmark$	Cooking application	< 220	Short (< 2 h)

\*CPET is not optimal for warm keeping conditions due to the material getting very soft around its glass transition temperature at appr. 70 °C This has to do with the usage aspect and not product safety. This does not mean the tray will melt, but it will get soft and weak.

#### **Test conditions**

Migration tests on the article material performed by an independent institute showed that under the following test conditions, overall migration (see 1.) falls considerably below the limit given by regulation 10/2011.

#### **Overall** migration

3% Acetic acid	4h at 100°C and 10 days 40°C
10% Ethanol	4h at 100°C and 10 days 40°C
Olive Oil	2h at 175°C and 10 days 40°C

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.

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

This document of compliance is based on:

- Documentation from suppliers
- Global migration test
- Specific migration

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

<sup>&</sup>lt;sup>2</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.