

# **DECLARATION OF COMPLIANCE**

Description	Material	Article Number
Sugarcane fiber cups "Sweet"	Sugarcane paper	185417
	PLA- laminated	

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)
- BfRXXXVI

# Overall migration (1)

The overall migration does not exceed 10 mg/dm<sup>2</sup> or 60 mg/kg and is in compliance with the Plastic Regulation 10/2011.

### 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 cups can be safely used with all aqueous, acidic and alcoholic beverages up to an alcohol content of 20%. The cup can be used for hotfill<sup>1</sup>-conditions and temperatures up to 70°C for 2 hours.

Higher alcohol content can cause the cup to leak if left for several hours.

The cups are not suitable to use in microwave oven.

<sup>&</sup>lt;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.



# 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	3% Acetic acid <sup>2</sup>	2 hours at 70°C
	20 % Ethanol <sup>3</sup>	2 hours at 70°C

To demonstrate compliance with the overall migration limit for all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C and food simulant B shall be performed.

Migration conditions corresponds to OM3<sup>4</sup> means 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.

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
- Overall migration test

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

<sup>&</sup>lt;sup>2</sup> Food simulant B according to Table 1, Annex III in Plastic Regulation 10/2011

<sup>&</sup>lt;sup>3</sup> Food simulant C according to Table 1, Annex III in Plastic Regulation 10/2011

<sup>&</sup>lt;sup>4</sup> Definition of OM3 in Table 3, Annex III in Plastic Regulation 10/2011