

DECLARATION OF COMPLIANCE

| Description | Material | Article Number |
|-----------------|--------------|----------------|
| Cardboard bowls | Cardboard/PE | 201090 |

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)
- Paperboard complies with German BfR recommendation XXXVI

Overall migration (1)

According to EU Regulation 10/2011, the overall migration does not exceed 10 mg/dm² or 60 mg/kg.

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 product is intended to be used for all kinds of foods. The product is suitable for use under the following conditions:

- Chilled conditions (as long as the shelf life of the food is kept). The bowls have lamination on both inside and outside to make them more resistant to becoming soft from the condensation. However, the functionality of the paper material may with time still be affected when put in cold conditions for a long time.
- Room temperature (up to 40°C for more than 24 hours).
- Hotfill¹.
- Microwave oven for reheating. Make sure not to use higher power and longer time than the product keeps its strength and stability during use. The bowls have been evaluated for migration at high temperature conditions (see Test conditions) but be aware microwave ovens can affect the material in different ways and cause spills and burns if precautions are not taken. Microwave heating of bowls directly from freezer is not recommended.

¹ 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 OM5²

| <i>Simulant</i> | <i>Contact time</i> | <i>Temperature</i> | <i>Result (mg/dm³)</i> |
|-----------------------|---------------------|--------------------|-----------------------------------|
| <i>3% Acetic acid</i> | <i>2 hours</i> | <i>100°C</i> | <i>< 3</i> |
| <i>10 % Ethanol</i> | <i>2 hours</i> | <i>100°C</i> | <i>< 3</i> |
| <i>95% Ethanol</i> | <i>3,5 hours</i> | <i>60°C</i> | <i>< 3</i> |
| <i>Isooctane</i> | <i>1,5 hours</i> | <i>60°C</i> | <i>< 3</i> |

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.

² OM5 test conditions corresponds intended food contacts conditions “High temperature applications up to 121 °C”