

DECLARATION OF COMPLIANCE

Description	Material	Article Number
Fibre tray	<i>Sugarcane fibre PE/EVOH-coated</i>	205974

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)
- BfR XXXVI (sugarcane fibres)
- Fluorinated substances in paper and cardboard food contact materials of the Ministry of Environment and Food of Denmark dated May 2018

Overall migration (1)

According to the above-mentioned regulations, 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 tray can be used for all kinds of food under the following conditions:

- Chilled condition and ambient temperature (up to 40°C) for more than 24 hours) as long as the shelf life of the food is kept. MAP (Modified Atmosphere Packaging) can be used.
Be aware the trays do not have lamination on the outside which can impact the sturdiness due to condensation when put in cold conditions for a longer period.
- Heating up to 70°C for up to 2 h or up to 100°C for 15 minutes (hotfill¹)
- Microwave heating up to 3 minutes at 900 W. 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

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.

ovens can affect the material in different ways and cause spills and burns if precautions are not taken.

The trays are not suitable to be used in a conventional oven.

Test conditions:

Migration tests on the article's material performed by an independent institute showed that under the following test conditions overall migration (see 1.) and specific migration (see 2.; SML) fall considerably 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>Limit (mg/dm³)</i>
<i>3% Acetic acid</i>	<i>2 hours</i>	<i>100°C</i>	<i>< 3</i>	<i>10</i>
<i>10 % Ethanol</i>	<i>2 hours</i>	<i>100°C</i>	<i>< 3</i>	<i>10</i>
<i>95% Ethanol</i>	<i>4 hours</i>	<i>60°C</i>	<i>< 3</i>	<i>10</i>
<i>Isooctane</i>	<i>2 hours</i>	<i>60°C</i>	<i>< 3</i>	<i>10</i>

The ratio of food contact surface area to volume used 7,8 dm²/kg.

No substances of dual use are present in the product.

No PFAS (Per- and polyfluoroalkyl substances) are intentionally added.

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

This document of compliance is based on:

- Documentation from suppliers
- Global 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"