

## DECLARATION OF COMPLIANCE

Description	Material	Article Number
<i>ReDine REUSABLE assortment</i> - <i>Plates</i>	<i>PP with mineral (talc)</i>	<b>208025</b>

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)
- Ministerial Decree 21/3/73 with amendments (Italian regulation)

This plastic product has been manufactured only with monomers, other starting substances and additives that are authorized under Regulation (EC) 10/2011 and all amendments. A risk assessment according to Article 18 and Article 19 of Regulation (EC) No. 10/2011 has been performed for this product.

### Area of use

The plates can be used safely for repeated use with all types of food under following conditions:

- Long term storage in ambient and cold conditions (refrigerator and freezer)
- Hotfill<sup>1</sup> and serving temperatures max 70°C for 2 hours
- Microwave oven (max 5 minutes in 900 Watt)

If used for warm applications, staining may occur on transparent or light-colored products.

### Overall migration (1)

Overall migration is below 10 mg/dm<sup>2</sup> under standard testing conditions laid down in Regulation (EC) No. 10/2011.

### Specific migration (2)

The material contains substances that are subject to restrictions according to regulation 10/2011/EC.

Substance	CAS and Ref. No.	SML
<b>9,9-bis(methoxymethyl)fluorene</b>	CAS No: 182121-12-6 Ref. No 39815	0.05 mg/kg
<b>Aluminum</b>	CAS No: 7429-90-5	1 mg/kg
<b>Zinc</b>	-	5 mg/kg
<b>Iron</b>	-	48 mg/kg

<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 OM<sup>2</sup>

10 % Ethanol	10 days at 40°C
3% Acetic acid	10 days at 40°C
95 % Ethanol	10 days at 40°C
Isooctane	2 days at 20°C

Ratio of food contact surface area to volume of component used to establish the compliance of material is 0.7 dm<sup>2</sup>/kg.

The plastic in this product contains additives that are subject to a restriction in food as referred to in Article 11.3 of EU Regulation 10/2011.

Substance	CAS and Ref. No.	E-number
Calcium stearate	CAS No: 1592-23-0 / 85251-71-4 Ref. No: 89040	E470a
Glycerol monostearate	CAS No: 31566-31-1 Ref. No: 56585	E471
Talc	CAS No: 14807-96-6 Ref. No: 92080	E553b
Magnesium salts of fatty acids	-	E470b

### Dishwasher use

The product is dishwasher proof and suitable for industrial washing facilities. With correct use and single placement in washing racks product should not deform (for further details, see product information sheet).

---

To the best of our knowledge, the information provided is accurate and reliable as of the date of publication and, where relevant, reflects the information received from suppliers. It is valid from the stated issue date until it is replaced or superseded.

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

---

<sup>2</sup> Test OM2 covers food contact conditions "Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes."