



# NORMPACK - CERTIFICATE

Registration No:

013 04 100 3393 30

Valid until:

2016-04-16

We declare that our material/article is manufactured in accordance with the Normpack Norm

Trade name (and type):

Food Packaging in plain aluminum for foodstuff.

All layers in the material (start with food contact layer):

Lubricant / aluminum / Lubricant

| Suitable for food type(s)   |        |                                      |        |   |          | Contact time in foreseeable use |  |                                    |        |             |       |  |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|---|--------|--------------------------------------|--------|---|----------|---------------------------------|--|------------------------------------|--------|-------------|-------|--|---------------------|-------------|---|----|----|---|--|--|--|------|--|--|--|--|--|--|
| 01.Drinks   |        | 02.Cereals, cereal products, pastry, |        | 03.Chocolate, sugar and products thereof. |          | Other material                  |  | Foods                              |        |             |       |  |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
| 01.01A  |        | 02.01                                | 02.04  |   | 03.03    | Time                            |  | >24h                               | <2h    |             |       |  |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
| 01.02   | 01.04  | 02.02                                | 02.05B | 03.02A.II                                 |          | Temp. ° C                       |  | < 40°                              | < 300° |             |       |  |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   |        | 02.03                                | 02.06B |   |          | FRF: No                         |  | Overall Migration                  |        |             |       |  | Specific Migration  |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
| 04.Fruit, vegetables and products thereof   |        | 05.Fats and oils                     |        | 06.Animal products and egg                |          | Simulants:                      |  | A                                  | B      | C           | D1    | 95% EtOH                                     | A                   | B           | C | D1 | D2 | E |  |  |  |      |  |  |  |  |  |  |
|   |        |                                      |        | 06.01B.II                                 |          | Time                            |  | 4 h                                |        |             |       | 6 h  |                     |             |   |    |    |   |  |  |  | 10 d |  |  |  |  |  |  |
| 04.02A  | 04.05A |                                      |        | 06.02B.II                                 | 06.05A   | Temp. ° C                       |  | 100                                |        |             |       | 60   |                     |             |   |    |    |   |  |  |  | 40   |  |  |  |  |  |  |
| 04.03A  |        |                                      |        |   | 06.05*** | Time                            |  |                                    |        |             |       | 10 d   |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
| 07.Milk products  |        | 08.Miscellaneous products            |        |   |          | Temp. ° C                       |  |                                    |        |             |       | 40   |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
| 07.01B  |        | 08.01                                |        | 08.09                                     | 08.13    | Results mg/kg                   |  | <60                                | Method | Measurement | mg/kg | <60  | Method              | Measurement |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   | 07.04A |                                      | 08.06B |   | 08.14    | Functional barrier              |  | Yes                                | E.no   | No          | PAA   |  | Metals              | <SML        |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   |        | 08.03A.II                            | 08.07  | 08.11A                                    |          | Material/ product               |  | Migration test on the construction |        |             |       | Area,dm <sup>2</sup>                         | Vol,dm <sup>3</sup> |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   |        | 08.04A                               | 08.08B | 08.12                                     |          |                                 |  |                                    |        |             |       |  |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
| The Simulants consists of: A:10% EtOH, B:3% HAc<br>C:20% EtOH, D1:50% EtOH, D2:Oil, E:MPPO<br>x=Screening. *Food type 01.04, D2= 95% EtOH<br>**Whole eggs |        |                                      |        |   |          | Simulants                       |  | Water                              | Heptan |             |       | Saliva                                       | Method              | Measurement |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   |        |                                      |        |   |          | Time                            |  | 2 h                                |        |             |       |  | Results             | Contact:    |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   |        |                                      |        |   |          | Temp. ° C                       |  | 100                                |        |             |       |  |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |
|   |        |                                      |        |   |          | Material/ product               |  | Extraction on other materials      |        |             |       | <input checked="" type="checkbox"/> Dry food |                     |             |   |    |    |   |  |  |  |      |  |  |  |  |  |  |

CAS-no or PM/ref-no

Restrictions and specifications

Plain aluminum is not suitable for acidic or salty foods.

Other information

Has the company implemented a system for?

Traceability, Art. 17, L 1935/2004

Yes

The certificate is valid provided that the demands of §3 of the Normpack-Norm are fulfilled

GMP, L 2023/2006

Yes

Declaration Of Compliance (DoC) ?

Yes

If our product is further processed, the manufacturer/processor of the finished product is responsible that the migration demands are met. We also declare that should we on any occasion change the composition of our products in a way that would interfere with the declaration, we will inform your company

Company Plus Pack AS

Web address (URL) [www.pluspack.com](http://www.pluspack.com)

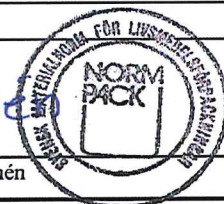
Date: 2014-04-16

Signature of product/production responsible

**PLUS PACK**  
Plus Pack AS  
Energivej 40 - Postbox 151 - DK-5260 Odense S  
Tel. +45 65 50 60 00 - Fax +45 65 50 60 30

Date:

Normpack stamp and signature



Clarification of signature Randi Molme

Clarification of signature: Kristina Salmén

2014-02-03



**SWEDISH MATERIAL NORM**  
**(The Normpack Norm)**  
**FOR MATERIALS AND ARTICLES IN CONTACT**  
**WITH FOODSTUFFS**  
4th update, 2012.

§1 Materials and articles in contact with foodstuffs shall meet the demands laid down in the Swedish Food Act (SFS 2006:804) and Regulation (EC)178/2002, the Food Decree (SFS 2006:813), Directive 2232/96/EC and Regulation (EC)1935/2004/EC, the Ordinances on Materials and Articles Intended to come into Contact with Foodstuffs (LIVS FS 2011:7), on Nutritional Supplements (LIVSFS 2003:9), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

EC-regulations 178/2002 (the Food Law), 1935/2004 (the Frame law), 2005/31 (Ceramics), 2023/2006 (GMP), 2007/42, (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic 2nd update), L 1985/2005(Epoxi), L 1183/2012, L 93/11(N-nitrosamine).

§2 For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:

- \* The Dutch Packaging and Food-Utensils Regulation (Warenwet ) Holland
- \* Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Tyskland.
- \* Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§3 To prevent incorrect usage of materials and articles in contact with foodstuffs, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

§4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 with subsequent amendments according to presented time plan:

1. Measurements using standardised methods
2. Measurements using fully validated or recommended methods
3. Mathematical calculations or
4. if methods 1, 2 and 3 are not available, a method of measurement working satisfactorily with reference to the fixed limit value can be used until a fully validated method of measurement has been established.

§ 5 Regulation (EU)10/2011 art. 30 states that documentation regarding printing ink, glue and coatings for use in materials and articles of plastic shall be equivalent with "Declaration of Compliance" for plastic.

§6 The period of validity of the Normpack-certificate is shown on the certificate. It is subject to the composition of the product or applicable legislation and regulations not being changed during the period of validity and provided that the company is a member of Normpack.

*\*2012-12-31: New list on food simulants in force. 2013-01-01: Supplied materials must comply with the positive list in L 10/2011. Migration tests may invoke both new and old legislation. 2016-01-01: L10/2011 applies fully to all plastics in contact with food.*

[http://www.innventia.com/templates/STFIPage\\_7100.aspx](http://www.innventia.com/templates/STFIPage_7100.aspx)  
<http://www.slv.se>  
<http://bfr.zadi.de/kse/faces/DBEmpfehlung.jsp?lang=en>  
<http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm>  
[http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec\\_dirs\\_en.htm](http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec_dirs_en.htm)

Contact: [Kristina.salmen@innventia.com](mailto:Kristina.salmen@innventia.com)