red in accordance kewers, toothpick t layer): par Other material tof, Time		Norm	plates	Norm		Valid t	ıntil:		015-1	12-16
t layer):	s, party	items,	plates							
t layer): gar Other material 206,			- -	etc)						
gar Other material	Foods									
of,	Foods	# <u></u>								
of,	Foods	Contact time in foreseeable use								
					•••					
	<15									
Temp. ° C	< 20°									
FRF: No		Over	all Mig	ration			Sp	ecific M	gration	1
cts Simulants:	A	В	С	D1	D2	A	В	С	D1	D2
Time						 				
Temp. ° C									1	
** Time			-				†		1	
Temp. C							1			
Results mg/kg		Method	i		L	mg/kg	f	Method		
Functional barrier		E.no				PAA		Metals		
Material/ product						Area,dm ²		Vol,dm ³		
			`					<u> </u>		
Simulants	W	ater	He	ptan		1	Saliva	Method	Measu	rement
Time	0,5 h				·			Results	<limit< td=""><td></td></limit<>	
Temp. ° C	23					1		1		-
Material/ product	F	xtraction	n on oth	er mater	ials	☑ Dry	food			
7	A Temp. * C Time A Temp. * C *** Time Temp. * C Results mg/kg Functional barrier Material/ product Simulants Time Temp. * C	A Time A Temp. ° C *** Time Temp. ° C Results mg/kg Functional barrier Material/ product Simulants W Time 0,5 h Temp. ° C 23	A B Time A Temp. ° C *** Time Temp. ° C Results mg/kg Functional barrier Material/ product Simulants Water Time 0,5 h Temp. ° C 23	Simulants: A B C Time A Temp. ° C *** Time Temp. ° C Results mg/kg Method Functional barrier Material/ product Simulants Water Heritand Temp. ° C 23	Simulants: A B C D1 Time A Temp. ° C *** Time Temp. ° C Results mg/kg Method Functional barrier Material/ product Simulants Water Heptan Time 0,5 h Temp. ° C 23	Time A Femp. ° C Temp. ° C Results mg/kg Functional barrier Material/ product Simulants Water Heptan Time 0,5 h Temp. ° C 23	Simulants: A B C D1 D2 A Time A Femp. ° C *** Time Temp. ° C Results mg/kg Functional barrier Material/ product Simulants Water Heptan Time 0,5 h Temp. ° C 23	A B C D1 D2 A B	Simulants: A B C D1 D2 A B C	Simulants: A B C D1 D2 A B C D1

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

Zip Trading AB

The certificate documentation is audited by the Normpack secretariat

Date: 2013-12-13

Date: 2013-12-16

Signature of product/production responsible:

Normpack stamp and signature

Kushna Sulman

Clarification of signature: Kristina Salmén

Clarification of signature: Kristina Salmén



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 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.

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 plastics in contact with food.

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

Contact: Kristina.salmen@innventia.com