

Sehr geehrte Damen und Herren,

wir erklären folgend die Zuordnung der Artikel zu der beigefügten Konformitätserklärung.

Lieferant ist:
Mepal B. V.

englisch

Lieferantenartikelnummer	Movera Artikelnummer
106230032500	9944127

Bad Waldsee, 15. Dezember 2021

Declaration of Compliance

for plastic materials that come into contact with food

1. This statement has been made by

Mepal BV
Aalsvoort 101
7241 MB Lochem
Nederland

2. Manufacturer/importer

Mepal BV
Aalsvoort 101
7241 MB Lochem
Nederland

3. Identity of the product

multi bowl cirqula round - nordic white - 32500 (Hereinafter referred to as "Product").

Product type: final product

Product description: PP Bowl (polypropylene) & PP/TPE lid (thermoplastic elastomer) **
106204032500 - multi bowl cirqula round 350 ml - nordic white **106206032500 - multi bowl cirqula round 500 ml - nordic white **106208032500 - multi bowl cirqula round 750 ml - nordic white **106210032500 - multi bowl cirqula round 1000 ml - nordic white **106212032500 - multi bowl cirqula round 1250 ml - nordic white **106214032500 - multi bowl cirqula round 2000 ml - nordic white **106216032500 - multi bowl cirqula round 2250 ml - nordic white **106218032500 - multi bowl cirqula round 3000 ml - nordic white **

4. Date of the declaration of compliance

2021-10-06

5. Applicable legislations and purity confirmation

A. Europe

i. Compliance with the requirements of the Framework Regulation

- Regulation (EC) No 2023/2006; Good Manufacturing Practice (GMP): YES
- Article 3 of Regulation (EC) No 1935/2004; General safety aspects: YES
- Article 17 of Regulation (EC) No 1935/2004; Traceability: YES

ii. Compliance with the requirements of the Plastics Regulation

- Regulation (EU) No 10/2011: YES

B. Member State legislation and non-European legislation

Intentionally added substances not subject to listing in Annex I according to Article 6 of Regulation (EU) No 10/2011, and other components made from non-plastic materials, are either risk assessed in accordance with Article 3 of Regulation (EC) No 1935/2004 or comply with the requirements of the legislation listed below.

National legislation in EU Member States and legislation for countries outside the EU: NOT SPECIFIED

6. Limits, restrictions and compositional specifications

A. Substances with limits and restrictions as listed in Regulation (EU) No 10/2011, Annex I

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Substance name	CAS No	Restriction
2,6-di-tert-butyl-p-cresol	0000128-37-0	SML:(1) 3 mg/kg
3,5-di-tert-butyl-4-hydroxybenzylphosphonic acid, monoethyl ester, calcium salt	0065140-91-2	SML:(1) 6 mg/kg
carbon black	0001333-86-4	QM:(1) 2.5 %
octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	0002082-79-3	SML:(1) 6 mg/kg
talc	0014807-96-6	No

B. Limits and restrictions as listed in Regulation (EU) No 10/2011, Annex II, Metals

Name / Element	Restriction
Aluminium (Al)	SML:(1) 1 mg/kg
Barium (Ba)	SML:(1) 1 mg/kg
Zinc (Zn)	SML:(1) 5 mg/kg

C. Limits and restrictions as listed in Regulation (EC) No 10/2011, Annex II, Primary Aromatic Amines

This Product may contain Primary Aromatic Amines according to Annex II: NO

D. Compliance confirmation

This Product complies with the limits and restrictions in points 6A, 6B and 6C within this document, based on worst-case calculations, migration modeling or migration testing.

Overall migration is tested under the following conditions:

Simulants

- A - Ethanol 10% (v/v)
- B - Acetic acid 3% (w/v)
- D2 (assigned fatty food simulant) - Vegetable oil. This may be any vegetable oil with a fatty acid distribution as described in EC 10/2011.

Test conditions			
Test Number	Test conditions	Intended food contact conditions	Covers also food contact conditions described for

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OM2	10 d at 40 °C	Any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where $70\text{ °C} \leq T \leq 100\text{ °C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes.	Test OM 2 covers also food contact conditions described for OM0, OM1 and OM3.
OM5	2 h at 100 °C or at reflux or alternatively 1 h at 121 °C	High temperature applications up to 121 °C.	Test OM5 covers also food contact conditions described for OM0, OM1, OM2, OM3, and OM4. It represents the worst case conditions for all food simulants in contact with polyolefins.

Specific migration is tested under the following conditions:

Test conditions			
Contact time:	6 hours < t ≤ 24 hours	Contact temperature:	20 °C < T ≤ 40 °C
Test time:	24 hours	Test temperature:	40 °C
Contact time:	1 h < t ≤ 2 hours	Contact temperature:	70 °C < T ≤ 100 °C
Test time:	2 hours	Test temperature:	100 °C or reflux temperature

E. Inks, coatings or adhesives

In case this Product is printed on, covered by a coating, or if different layers are held together by adhesives, We confirm that substances listed in Annex I, coming from inks, adhesives or coatings used in this Product, comply with the relevant restrictions.

7. Dual Use Additive(s)

A substance is defined as a "Dual Use Additive" if the chemical identity of the plastic additive matches that of an authorized food additive or flavoring, regardless of its purity or whether or not the substance is subject to a restriction in food and/or in the plastic. In the case of salts it is the salt that matters, not the authorized acid, phenol or alcohol.

Number (E or FL)	Name	Maximum concentration
E 553b	Talc	-

The purity of the Dual Use Additives used in this Product respect the purity criteria set out in Annex I of Regulation (EU) No 10/2011.

8. Specifications for use

Specifications of use as regards of type or types of food

All types of food: aqueous acidic and alcoholic foods (up to 10% alcohol) and foods that containing fats and oils.

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Specifications for use as regards of time and temperature of treatment and storage of food

Maximum contact time equals 24 hours. Worst foreseeable contact temperature = 40°C.

Maximum contact time equals 2 hours. Worst foreseeable contact temperature = 100°C.

Any other limitations of use

Operating instructions and / or restrictions:

Wash before first use. The products are suitable and tested for repeated use. The products are suitable for use in the dishwasher (maximum temperature 90 ° C.) These products are suitable for use in the microwave or freezer. (lid is not suitable for microwave) Duration and temperature of the treatment and storage in contact with the food: Any long-term storage at room temperature or lower, including heating to 100 ° C for a maximum of 2 hours.

Compliant with the provisions within Regulation (EU) No 10/2011 for repeated-use articles: YES

A surface/volume ratio expressed in dm² FCM/kg food of: 6 dm² FCM/ kg food

9. Functional barrier

This Product contains a functional barrier: NO



L.L. Haverkamp
Quality management

Disclaimer

The information included in this document is based on the present state of our knowledge and is valid from the stated issue date until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in this Product, we cannot guarantee that the status of this document will remain unchanged. It will be renewed in all cases where the previous conformity is no longer ensured.