

## FOOD CONTACT DECLARATION

1. With this document we declare that product **POLYESTER VERSA TRAYS – GP/VT SERIES** (SMC Resin) sold

### Complies with

the following CE Regulations:

- Law 1935/2004/CE
- Law 1895/2005/CE
- Directive 2002/72/CE and following updating
- Directive 10/2011/CE and following updating.

2. Item above is produced with:

**RAW MATERIAL %      VENDOR/IMPORT      POINT 5      POINT 6      POINT 7**  
**European regulations 2011/10/CE**

Polyester resin	30	POLYNT - GERMANY	Authorised to be used as additive or polymer production aid (Table I – N.97)	Not authorised to be used as monomer or other starting substance or macromolecule obtained from microbial fermentation	Migration results cannot be corrected by the Fat Consumption Reduction Factor
Fiberglass	27	POLYNT - GERMANY	Authorised to be used as additive or polymer production aid (Table I – N.38)	Not authorised to be used as monomer or other starting substance or macromolecule obtained from microbial fermentation	Migration results cannot be corrected by the Fat Consumption Reduction Factor
Filler (Aluminium Idroxide)	38	POLYNT - GERMANY	Authorised to be used as additive or polymer production aid (Table I – N.629)	Not authorised to be used as monomer or other starting substance or macromolecule obtained from microbial fermentation	Migration results cannot be corrected by the Fat Consumption Reduction Factor
Pigments	2	POLYNT-GERMANY	/	/	/
Additives (mould release, catalyst, etc.)	3	POLYNT-GERMANY	/	/	/

3. We declare that this material does not contain unsuitable chemicals, as requested in European Regulations 2011/10/CE – Annex II – Section 1, 2 – and in all others regulations above, and it keeps migrations test limits to the following conditions:

Simulant 1: SIM B<sup>1</sup> - acid food products with pH <4,5  
time and temperature:

- 2 hour a 70°C<sup>2</sup>, quick food contact
  - for different food contact conditions of time and temperature please see the correlation table in Enclosure N. 2 of Ministry Decree 21<sup>st</sup> March 1973 settled from Commission Directive 97/48/CE dated 29<sup>th</sup> July 1997, Chapter II, and following updating, extended food contact\*
- Surface/Volume Ratio: 0,5/0,05 dm<sup>2</sup>/dm<sup>3</sup>

Simulant 2: SIM C<sup>1</sup> – food products containing alcohol and food products for which migrations tests are provided for Simulant ethanol 50%: milk, whole milk, partially dehydrated milk, skimmed or semi-skimmed milk, fermented milk such as yoghurt, buttermilk, and similar products, cream and sour cream.

time and temperature:

- 2 hour a 70°C<sup>2</sup>, quick food contact
  - for different food contact conditions of time and temperature please see the correlation table in Enclosure N. 2 of Ministry Decree 21<sup>st</sup> March 1973 settled from Commission Directive 97/48/CE dated 29<sup>th</sup> July 1997, Chapter II, and following updating, extended food contact\*
- Surface/Volume Ratio: 0,5/0,05 dm<sup>2</sup>/dm<sup>3</sup>

Simulant 3: SIM D<sup>1</sup> – food products based on fatty substances independently from the application of foreseen reduction coefficients

time and temperature:

- 2 hour a 70°C<sup>2</sup>, quick food contact
  - for different food contact conditions of time and temperature please see the correlation table in Enclosure N. 2 of Ministry Decree 21<sup>st</sup> March 1973 settled from Commission Directive 97/48/CE dated 29<sup>th</sup> July 1997, Chapter II, and following updating, extended food contact\*
- Global migrations limit and any others specific restrictions to which Laboratory instruments and/or good additives can be subject to, are right for use conditions above. This is confirmed by analytical proofs.
- Surface/Volume Ratio: 0,5/0,05 dm<sup>2</sup>/dm<sup>3</sup>

<sup>1</sup> Simulants are those that Laboratory have used during tests and in comply with Directives 82/711/CEE, 85/572/CEE and following updating.

<sup>2</sup> Laboratory Tests Report data of food contact declaration.

\*- for different use conditions (e.g. extended food contact 25°C - 12 hours), it is necessary to consider what food will remain at that conditions and if it will still be designed to consumption. In this case item should be undergo to a new Migration Test at 40°C for 24 hours with the specify simulant (as Regulations above). This Test estimates potential migrations from tray to food, to guarantee the healthiness of food and not the tray integrity.

For reverse case, possible extended food contact tray change (food contact, cleaning contact, etc.), is required specific study and estimations different from those considered.

4. This declaration is edited in comply with Regulations above and design to CUSTOMER
5. Industrial or commercial use of this material does not exclude any other conformity check to capably laws in force and to its technological ability of its final use.
6. This declaration is valid from date below and it will be replace in case of any substantial changes in item materials or when Regulations mentioned will be changed or updated.
7. Code/Declaration Number: Versa Trays GP/VT Series 1/ 2011

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Date 24.10.2011

Sign: ppa Pietro Brattoli



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