

INFORMATIONEN ZUR NACHSTEHENDEN KONFORMITÄTSERKLÄRUNG

Wir sind ein ISO 9001:2015 zertifiziertes, professionelles Großhandelshaus für Verpackungsmaterialien für Lebensmittelhersteller, die Pharma- und Medizinalbranche und viele andere anspruchsvolle Produktionszweige.



Nachfolgend finden Sie die Konformitätserklärungen des Herstellers DECAPAC N.V., dessen Produkte wir bei einer Bestellung in technischer Hinsicht unverändert an Sie ausliefern werden. Diese Konformitätserklärung gilt insbesondere für folgende Produkte:

Artikelnummer	Bezeichnung
00200542	DECKEL ZU QUADRATSCHALE / 193 x 193 mm / TRANSP.
00200849	QUADRAT-BECHER 350 ML / KLAPPDECKEL / 90 x 90 mm
00200852	FLACHDECKEL ZU QUADRAT-BECHER 79 x 79 mm / TRANSP.
00200853	DOMDECKEL ZU QUADRAT-BECHER 79 x 79 mm / TRANSP.
00200890	QUADRAT-BECHER 500 ML / 128 x 128 mm / TRANSPARENT
00200891	DECKEL ZU QUADRATBECHER 128 x 128 mm / TRANSP.
00200892	QUADRAT-BECHER 600 ML / 128 x 128 mm / TRANSPARENT
00200893	QUADRAT-BECHER 750 ML / 128 x 128 mm / TRANSPARENT
00200894	QUADRAT-BECHER 900 ML / 128 x 128 mm / TRANSPARENT
00200895	QUADRAT-BECHER 1.100 ML / 128 x 128 mm / TRANSPARENT
00200896	QUADRAT-BECHER 125 ML / 79 x 79 mm / TRANSPARENT
00200897	QUADRAT-BECHER 150 ML / 79 x 79 mm / TRANSPARENT
00200898	QUADRAT-BECHER 225 ML / 79 x 79 mm / TRANSPARENT
00200899	QUADRAT-BECHER 280 ML / 79 x 79 mm / TRANSPARENT
00200900	QUADRAT-BECHER 365 ML / 79 x 79 mm / TRANSPARENT
00200901	QUADRAT-BECHER 425 ML / 79 x 79 mm / TRANSPARENT
00200902	RUND-BECHER 30 ML / TOP Ø 48 mm / TRANSP.
00200903	RUND-BECHER 50 ML / TOP Ø 48 mm / TRANSP.
00200904	DECKEL ZU RUND-BECHER/ DM Ø 48 mm / TRANSP.
00200926	RECHTECKBECHER 200 ML / 120 X 88 MM / TRANSPARENT
00200927	DECKEL ZU RECHTECK-BECHER 120 x 88 mm / TRANSP.
00200929	RECHTECKBECHER 250 ML / 120 X 88 MM / TRANSPARENT
00200931	RECHTECKBECHER 425 ML / 120 X 88 MM / TRANSPARENT
00201339	SAPHIR-DECKEL ZU QUADRAT-BECHER 79x79 mm / TRANSP.

Artikelnummer	Bezeichnung
00201340	KLAPP-DECKEL ZU QUADRAT-BECHER 79x79 mm / TRANSP.
00201341	QUADRAT-SCHALE 1300 ML / 193 x 193 mm / TRANSPARENT
00201342	QUADRAT-SCHALE 2500 ML / 193 x 193 mm / TRANSPARENT
00201343	QUADRAT-SCHALE 3000 ML / 193 x 193 mm / TRANSPARENT
00201344	QUADRAT-SCHALE 4000 ML / 193 x 193 mm / TRANSPARENT
00201345	QUADRAT-SCHALE 5000 ML / 193 x 193 mm / TRANSPARENT
00202362	RUND-BECHER 180 ML / TOP Ø 95 mm / TRANSP.
00202363	DECKEL ZU BECHER TOP / DM Ø 95 mm / TRANSP.
00202366	RUND-BECHER 210 ML TOP Ø 95 mm / TRANSP.
00202367	RUND-BECHER 225 ML TOP Ø 95 mm / TRANSP.
00202368	RUND-BECHER 280 ML TOP Ø 95 mm / TRANSP.
00202369	RUND-BECHER 315 ML / TOP Ø 95 mm / TRANSP.
00202370	RUND-BECHER 365 ML / TOP Ø 95 mm / TRANSP.
00202371	RUND-BECHER 520 ML / TOP Ø 95 mm / TRANSP.
00202374	RUND-BECHER 300 ML / TOP Ø 118 mm / TRANSP.
00202375	RUND-BECHER 480 ML / TOP Ø 118 mm / TRANSP.
00202376	RUND-BECHER 565 ML / TOP Ø 118 mm / TRANSP.
00202377	RUND-BECHER 600 ML / TOP Ø 118 mm / TRANSP.
00202378	RUND-BECHER 870 ML / TOP Ø 118 mm / TRANSP.
00202379	RUND-BECHER 1.025 ML / TOP Ø 118 mm / TRANSP.
00202380	DECKEL ZU BECHER TOP / DM Ø 118 mm / TRANSP.
00202381	DECKEL ZU BECHER TOP / DM Ø 184 mm / TRANSP.
00202382	RUND-BECHER 1.500 ML / TOP Ø 184 mm / TRANSP.
00202394	DECKEL ZU BECHER TOP / DM Ø 95 mm / GELB
00202395	DECKEL ZU BECHER TOP / DM Ø 95 mm / GRÜN
00202396	DECKEL ZU BECHER TOP / DM Ø 95 mm / ROT
00202397	DECKEL ZU BECHER TOP / DM Ø 95 mm / BLAU
00202398	DECKEL ZU BECHER TOP / DM Ø 95 mm / WEISS
00202399	DECKEL ZU BECHER TOP / DM Ø 95 mm / SCHWARZ
00202400	DECKEL ZU BECHER TOP / DM Ø 118 mm / GELB
00202401	DECKEL ZU BECHER TOP / DM Ø 118 mm / GRÜN
00202402	DECKEL ZU BECHER TOP / DM Ø 118 mm / ROT
00202403	DECKEL ZU BECHER TOP / DM Ø 118 mm / BLAU
00202404	DECKEL ZU BECHER TOP / DM Ø 118 mm / WEISS
00202405	DECKEL ZU BECHER TOP / DM Ø 118 mm / SCHWARZ



Stefan Pichler
Qualitätsmanagement
Feldkirch, am 03.12.2020

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Products Concerned;

All deca products CPP with or without color and without IML.

Surface to volume ratio's can be found on the technical data sheet.

According to article 16 of regulation (EC) 1935/2004

We confirm that all articles are suitable for us as food packaging (are suitable for food contact) to article 1 of framework regulation (EC) 1935/2004.

The articles supplied comply with the requirements of following legal regulations:

- Regulation (EC) 1935/2004 of the European parliament and of the council of 27/10/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, including its amendment 2020/1245 of 02/09/2020.
- Regulation (EC) No 2023/2006, On good manufacturing practice (GMP) for materials and articles intended to come into contact with food.
- Regulation (EC) No 1907/2006 (REACH). It is assured that none of the substances of very high concern (SVHC) within the meaning of Regulation No 197/2006 are contained above 0.1%. Substances as listed in the currently valid list "Candidate List of Substances of very High Concern".
- Regulation No. 1895/2005 on the use of BADGE, BFDGE and NOGE.
- Guideline 94/62/EC on packaging and packaging waste.
- The food ingredients listed in Annex II of Regulation (EU) No 1169/2011, are not used in the manufacturing of or formulation of these products. However, this has not been tested for these substances.
- Nanomaterials, phthalates, PVC and mineral oils are not used in the manufacture or the formulation of this product. The statement is based on information of raw material suppliers and approved internally by GMP. However it has not been tested for these substances.

Specification on the use of the articles (food types)

- 1) Dry products
- 2) Aqueous products pH > 4,5
- 3) Acid products pH ≤ 4,5
- 4) Alcoholic products ≤ 6% vol
- 5) Fatty products

Storing temperature and time after processing

Long term storage at or below ambient temperature is possible for all material types.

Long term storage below 5°C until -18°C only in case of CPP.

Product processing

All materials, without IML, used in the processing of these articles are suited for hot fill (up to 95°C, labelling needs to be done after cooling), pasteurization, reheating in microwave and shock freezing (in case of CPP). These temperatures may not exceed the conditions of the migration tests.

Overall Migration (OM)

Following overall migration test were performed:

Simulant	Condition	Result	Certificate
A	2h @ 90°C	< 10 mg/dm ²	Attached
B	2h @ 100°C	< 10 mg/dm ²	Attached
D2	10 days @ 40°C	< 10 mg/dm ²	Attached

All test performed result in an overall migration under the limit of 10 mg/dm² according to EU10/2011.

Test method was based on EN 1186-1, EN 1186-3 and EN 1186-8

Specific Migration Limits (SML)

These products contain one or more components with limited migration specifications. These substances are listed below;

FCM nr	Cas nr	Substance	SML	Applicable CPP variant
19	-	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	1.2 mg/kg	CPP-1 CPP-2
20	-	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine hydrochlorides (expresses as tertiary amine excluding HCl)	1.2 mg/kg	CPP-1 CPP-2
433	0002082-79-3	Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate	6 mg/kg	CPP-1
141	0000077-99-6	1,1,1-trimethylolpropane	6 mg/kg	
	-	Aluminium	1 mg/kg	CPP-1 CPP-2 CPP-3 CPP-4
779	0182121-12-6	9,9-bis(methoxymethyl)-9H-fluorene	0.05 mg/kg	CPP-1 CPP-2
106		Zinc stearate group, expressed as zinc	5 mg/kg	
411	0001333-86-4	Carbon black	2,5 % w/w	
763	0129228-21-3	3,3-bis(methoxymethyl)-2,5-dimethylhexane	0,05 mg/kg	
483	0004724-48-5	n-octylphosphonic acid	0.05 mg/kg	

793	0000102-71-6	triethanolamine	0,05 mg/kg	
315	0000128-37-0	2,6-Di-tert-butyl-p-cresol (=BHT)	3 mg/kg	
106	0000057-11-4	stearine acid	25 mg/kg	
264	0000111-66-0	1-octene	15 mg/kg	
		Monoethyl-3,5-di-tert-butyl-4-hydrobenzylphosphonic acid, calcium salt	6 mg/kg	
292	0000122-20-3	triisopropanolamine	5 mg/kg	
715	0065140-91-2	3,5-di-tert-butyl-4-hydroxybenzylphosphonic acid, monoethyl ester, calcium salt	6 mg/kg	
-	10277-04-0	2-[Bis(2-hydroxyethyl)amino]ethyloleat	5 mg/kg	
-	1328-53-6	Cu-phthalogreen	0.2%	
-	-	Aluminium	1 mg/kg	CPP-1, CPP-2, CPP-3, CPP-4
-	-	Chromium (Cr)	0.1 mg/kg	
-	-	Nickel	0,02 mg/kg	
-	-	Lithium	0,6 mg/kg	
-	-	Barium	1 mg/kg	

Dual Use Additives (Additives with a limitation in food);

E nr	CAS nr	Substance
E171	0013463-67-7	Titanium dioxide
E470	-	Calcium stearate
E170	-	Calcium carbonate
E551		Silicon dioxide
E172		Iron oxides and hydroxides
E211	0000065-85-0	Benzoic
E470a+b	-	Magnesium salts of fatty acids
E471	-	mono- and diglycerides of fatty acids
E553b	0014807-96-6	Tallow
E296	0006915-15-7	Malic acid
E572	0000057-11-4	calcium stearate
E1521	0025322-69-4	polypropylene glycol
E475	-	Acids, fatty, esters with polyglycerol
E173	0007429-90-5	Aluminium (Al)
E492	0026658-19-5	Sorbitan Tristearate
E432	9005-64-5	Polysorbate 20
E529	-	Calcium oxide

Storage conditions and expiration of unused products

Keep out of direct sunlight, keep dry, store in original closed packaging, at ambient temperature, relative humidity between 40 and 70%.

We recommend to use the products within 1 year after purchase. We cannot be held responsible for use after this period.

Disclaimer

This declaration is given in good faith and to the best of our current knowledge.

In addition to the Declaration of Compliance with specific requirements it should be noted that when the product is further processed, our customer has the sole responsibility to determine that the use of our products is safe and according to the information given in this document, lawful and technically suitable so that no change in flavor, taste or organoleptic properties occur. Therefore we advise extensive testing of our products in the production environment of our customer.

This declaration is only valid if the articles delivered are processed according to good manufacturing practice and according to our technical specifications, and are not altered by other detrimental processes.

Done at Herentals,

16/11/2020

Operations Director Decapac nv

Tom Lievens



Decapac NV t : +32 (0) 14 28 65 00
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B-2200 Herentals info@deca.be / www.deca.be

Products Concerned;

Deca products CPP black and white, without IML

Surface to volume ratios can be found on the technical data sheet.

According to article 16 of regulation (EC) 1935/2004

We confirm that all articles are suitable for us as food packaging (are suitable for food contact) to article 1 of framework regulation (EC) 1935/2004.

The articles supplied comply with the requirements of following legal regulations:

- Regulation (EC) 1935/2004 of the European parliament and of the council of 27/10/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food including amendments
- Regulation (EC) No 2023/2006, On good manufacturing practice (GMP) for materials and articles intended to come into contact with food.
- Regulation (EC) No 1907/2006 (REACH). It is assured that none of the substances of very high concern (SVHC) within the meaning of Regulation No 197/2006 are contained above 0.1%. Substances as listed in the currently valid list "Candidate List of Substances of very High Concern".
- Regulation No. 1895/2005 on the use of BADGE, BFDGE and NOGE.
- Guideline 94/62/EC on packaging and packaging waste.
- The food ingredients listed in Annex II of Regulation (EU) No 1169/2011, are not used in the manufacturing of or formulation of these products. However, this has not been tested for these substances.
- Nanomaterials, phthalates , PVC and mineral oils are not used in the manufacture or the formulation of this product. The statement is based on information of raw material suppliers and approved internally by GMP. However it has not been tested for these substances.

Specification on the use of the articles (food types)

- 1) Dry products
- 2) Aqueous products pH > 4,5
- 3) Acid products pH ≤ 4,5
- 4) Alcoholic products ≤ 6% vol
- 5) Fatty products

Storing temperature and time after processing

Long term storage at or below ambient temperature is possible for all material types.

Long term storage below 5°C until -18°C only in case of CPP.

Product processing

All materials, without IML, used in the processing of these articles are suited for hot fill (up to 95°C, labelling needs to be done after cooling), pasteurization, reheating in microwave and shock freezing (in case of CPP). These temperatures may not exceed the conditions of the migration tests.

Overall Migration (OM)

Following overall migration test were performed:

Simulant	Condition	Result
A	2h @ 90°C	< 10 mg/dm ²
B	2h @ 100°C	< 10 mg/dm ²
D2	10 days @ 40°C	< 10 mg/dm ²

All test performed result in an overall migration under the limit of 10 mg/dm² according to EU10/2011.

Test method was based on EN 1186-1, EN 1186-3 and EN 1186-8

Specific Migration Limits (SML)

These products contain one or more components with limited migration specifications. These substances are listed below;

FCM nr	Cas nr	Substance	SML	
19	-	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine	1.2 mg/kg	CPP-1 CPP-2
20	-	N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine hydrochlorides (expresses as tertiary amine excluding HCl)	1.2 mg/kg	CPP-1 CPP-2
433	0002082-79-3	Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate	6 mg/kg	CPP-1 White FDA Black
141	0000077-99-6	1,1,1-trimethylolpropane	6 mg/kg	White
	-	Aluminium	1 mg/kg	CPP-1 CPP-2 CPP-3 CPP-4 White
779	0182121-12-6	9,9-bis(methoxymethyl)-9H-fluorene	0.05 mg/kg	CPP-1 CPP-2
106		Zinc stearate group, expressed as zinc	5 mg/kg	White
411	0001333-86-4	Carbon black	2,5 % w/w	Standard Black
-	-	Nickel	0,02 mg/kg	Standard Black
-	-	Lithium	0,6 mg/kg	Standard Black
-	-	Barium	1 mg/kg	Standard Black
-	-	Copper	5 mg/kg	Standard Black
-	-	Iron	48 mg/kg	Standard Black

-	-	Zinc	5 mg/kg	Standard Black
-	-	Manganese	0,6 mg/kg	Standard Black
-	-	Cobalt	0,05 mg/kg	Standard Black

Dual Use Additives (Additives with a limitation in food);

E nr	Cas nr	Substance
E171	0013463-67-7	Titanium dioxide
E470	-	Calcium stearate
E170	-	Calcium carbonate
E551		Silicon dioxide
E172		Iron oxides and hydroxides

Storage conditions and expiration of unused products

Keep out of direct sunlight, keep dry, store in original closed packaging, at ambient temperature, relative humidity between 40 and 70%.

We recommend to use the products within 1 year after purchase. We cannot be held responsible for use after this period.

FDA compliance restrictions

The products CPP naturel, FDA black or white fulfill the extraction requirements according to FDA CFR 21 §177.1520. The product is not intended for use in packing or articles holding food during cooking.

The products produced in CPP standard black **are not compliant** to FDA CFR 21 §177.1520.

Disclaimer

This declaration is given in good faith and to the best of our current knowledge.

In addition to the Declaration of Compliance with specific requirements it should be noted that when the product is further processed, our customer has the sole responsibility to determine that the use of our products is safe and according to the information given in this document, lawful and technically suitable so that no change in flavor, taste or organoleptic properties occur. Therefore we advise extensive testing of our products in the production environment of our customer.

This declaration is only valid if the articles delivered are processed according to good manufacturing practice and according to our technical specifications, and are not altered by other detrimental processes.

Done at Herentals,

20/02/2020

Operations Director Decapac nv

Tom Lievens



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B-2200 Herentals info@deca.be / www.deca.be

Products Concerned;

All deca products RCP transparent without IML.
Surface to volume ratios can be found on the technical data sheet.

According to article 16 of regulation (EC) 1935/2004

We confirm that all articles are suitable for us as food packaging (are suitable for food contact) to article 1 of framework regulation (EC) 1935/2004.

The articles supplied comply with the requirements of following legal regulations:

- Regulation (EC) 1935/2004 of the European parliament and of the council of 27/10/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food including amendments
- Regulation (EC) No 2023/2006, On good manufacturing practice (GMP) for materials and articles intended to come into contact with food.
- Regulation (EC) No 1907/2006 (REACH). It is assured that none of the substances of very high concern (SVHC) within the meaning of Regulation No 197/2006 are contained above 0.1%. Substances as listed in the currently valid list "Candidate List of Substances of very High Concern".
- FDA 21 CFR 177.1520 (olefin polymers)
- Regulation No. 1895/2005 on the use of BADGE, BFDGE and NOGE.
- Guideline 94/62/EC on packaging and packaging waste.
- The food ingredients listed in Annex II of Regulation (EU) No 1169/2011, are not used in the manufacturing of or formulation of these products. However, this has not been tested for these substances.
- Nanomaterials, phthalates , PVC and mineral oils are not used in the manufacture or the formulation of this product. The statement is based on information of raw material suppliers and approved internally by GMP. However it has not been tested for these substances.

Specification on the use of the articles (food types)

- 1) Dry products
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- 3) Acid products pH ≤ 4,5
- 4) Alcoholic products ≤ 6% vol
- 5) Fatty products

Storing temperature and time after processing

Long term storage at or below ambient temperature is possible for all material types.

Long term storage below 5°C until -18°C only in case of CPP.

Product processing

All materials, without IML, used in the processing of these articles are suited for hot fill (up to 95°C, labelling needs to be done after cooling), pasteurization, reheating in microwave and shock freezing (in case of CPP). These temperatures may not exceed the conditions of the migration tests.

Overall Migration (OM)

Following overall migration test were performed:

Simulant	Condition	Result
A	2h @ 90°C	< 10 mg/dm ²
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D2	10 days @ 40°C	< 10 mg/dm ²

All test performed result in an overall migration under the limit of 10 mg/dm² according to EU10/2011.

Test method was based on EN 1186-1, EN 1186-3 and EN 1186-8

Specific Migration Limits (SML)

These products contain one or more components with limited migration specifications. These substances are listed below;

FCM nr	Cas nr	Substance	SML	RCP variant
779	0182121-12-6	9,9-bis(methoxymethyl)-9H-fluorene	0.05 mg/kg	RCP-2 RCP-3
500	0007128-64-5	2,5-bis(5-tert-butyl-2-benzoxazolyl)thiophene	0.6 mg/kg	RCP-2
	-	Aluminium	1 mg/kg	RCP-1 RCP-2 RCP-3

Dual Use Additives (Additives with a limitation in food);

E nr	CAS nr	FCM nr	Substance
470a		9	Calcium salts of fatty acids
471		9	mono- and diglycerides of fatty acids

Storage conditions and expiration of unused products

Keep out of direct sunlight, keep dry, store in original closed packaging, at ambient temperature, relative humidity between 40 and 70%.

We recommend to use the products within 1 year after purchase. We cannot be held responsible for use after this period.

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Done at Herentals,

20/02/2020

Operations Director Decapac nv

Tom Lievens

