

Declaration of Compliance

Product	Greaseproof Paper
Trade name and code	Candor FA/FL 101, Super Perga WS Parchment FL109, Super Perga WS opaque Parchment FP111. Golden FL 135, Super Perga WS Golden Parchment FL139
Production site	Nordic Paper AS, Greåkerveien 129, NO-1718 Greåker, Norway Nordic Paper Seffle, Forskningsvägen 2 SE-66129 Säffle, Sweden
Website	www.Nordic-Paper.com
Fibre source	Virgin fibres
Bleaching	All used pulps are TCF or ECF paper pulp (Total Chlorine Free or Elemental Chlorine Free)
Product description	Environmentally friendly natural greaseproof paper unbleached, bleached and or opaque.
Typical end-use	See technical specification for each grade.

Nordic Paper (NP) achieves grease barrier by mechanically processing the fibers using beaters, a process that allows fibers to bond closer together. This dense structure of cellulose fibers prevents grease from penetrating the paper and is what we refer to as "Natural Greaseproof".

Compliance with European food contact legislation

We hereby certify that, for the purpose of high chemical and microbiological purity, only virgin fibre and food contact approved chemical additives are used as raw material in our production of greaseproof paper grades. The pulp and paper manufacturing process conform to established technology involving the use of generally recognized chemicals.

We hereby declare that the product complies where applicable and under foreseeable conditions of use with:

- Regulation (EC) 1935/2004 on materials and articles to come into contact with food with regards to raw materials and additives.
- Regulation (EC) 2023/2006 on good manufacturing practise (GMP) for materials and articles intended to come into contact with food.

Compliance with US food contact legislation

FDA, CFR (Code of federal regulations) 21 Food and drugs, USA
 § 176.170 "components of paper and paperboard in contact with aqueous and fatty foods"
 § 176.180 "components of paper and paperboard in contact with dry food"

Condition of use, Table 2 Test procedures with time temperature conditions etc.: A, B, C, D, E, F, G and H. All type of foods except alcoholic beverages

Extractable matter was determined according to FDA 21 CFR §176.170
 Test conditions - Condition of use: A. High temperature heat-sterilized (e.g. over 212°F)

Solvent	Test conditions	mg/inch ²
Heptane	2 hours 66°C (150°F)	<0,1
Water	2 hours 121°C (250°F)	0,2
8% Ethanol	2 hours 66°C (150°F)	0,1
50% Ethanol	2 hours 66°C (150°F)	<0,1

Typical values according to analytical results from RISE AB, reference report reference 2022-0104.

Compliance with Germany Recommendations for food contact

Recommendations for food contact BfR (Empfehlungen des Bundesinstitutes Für Risikobewertung), Germany

- XXXVI. Paper and board for food contact.
- XXXVI/1 Cooking paper, hot filter papers and filter layers, analytical requirements
- XXXVI/2. Paper and paperboard for baking purposes.

This paper grade also meets the analytical requirements included in BfR XXXVI/I. Thus, this paper grade may safely be used in packages or other products intended for direct contact with dry, moist and fatty foodstuffs, as well as for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C.

Overall Migration

BfR use the plastic directive (EC)10/2011. The overall migration limit to food simulant, according to regulation (EC)10/2011 shall not exceed 10 mg/dm²(assumption that 1kg food is packed in 6 dm²). Based on information from suppliers, there are specific migration limits (SML) to be followed and controlled. To confirm the paper product is without other SML, a 10 ppb screening is performed.

Determination of migration from paper using modified polyphenylene oxide (MPPO, food simulant E) was performed according to EN 14338. Quantification by GC/HRMS.

Simulant	Test conditions	mg/kg simulant
MPPO	10 days at 40°C 2 h 175°C	<0,1

Typical values according to analytical results from RISE AB, reference report reference 2022-0104.

The overall migration test covers direct contact with dry, moist and fatty foodstuff as well as for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C. For the use in microwave ovens a temperature of 150 °C must not be exceeded.

Compliance with French food contact legislation

French Decree 2007-766 modified by 2008-1469; Fiche MCDA n°4 (2019) – Analytical requirements, derived from specifications in Paragraph 4.2: Specific inertia limits

China GB 4806.8-2016 National Food Safety Standard

Approved according to National Standard of the People's republic of China, GB 4806.8-2016 National food safety standard- Food contact paper and board material and their products.

According to information from our suppliers, all additives used in our manufacturing process are recognized at the positive list, GB 9685-2016 National Food Safety Standard: Standard for use of additives in food contact materials and articles.

Additional legislation and regulations, not food related

Directive 94/62/EC on packaging and packaging waste.

- The sum lead, cadmium, mercury and hexavalent chromium in the paper product is less than 100 ppm(EN13428).
- The level of hazardous substances to the environment in the paper product is less than 0,1% (EN13428).

The paper product is suitable by recovery by:

- Material recycling (EN13430).
Test performed year 2022 according to standard "UNI 11743:2019" by Ecol Studio, Italy and results assessed in accordance with the "Aticelca Evaluation Method 501:2019". Based on test results on different grades, all our products are classified to be recyclable, level A+ - C.

Evaluation criteria of recyclability*	RECYCLABLE WITH PAPER				NON-RECYCLABLE WITH PAPER
	Level A+	Level A	Level B	Level C	
Coarse Reject (%)**	< 1.5	1.5 - 10.0	10.1 - 20.0	20.1 - 40.0	> 40.0
Macrostickies $\phi < 2000 \mu\text{m}$ (mm ² /kg)	< 2500	2500 - 10000	10001 - 20000	20001 - 50000	> 50000
Flakes (%)***	< 5.0	5.0 - 15.0	15.1 - 40.0	> 40.0	-
Adhesion	Absent	Absent	Absent	Absent	Present
Optical inhomogeneity	Level 1	Level 2	Level 3	Level 3	-

- Energy recovery (EN13431).
- Biodegradable/compostable (EN 13432)
 - OK compost INDUSTRIAL
Test program with reference OK 01 edition F, TÜV
 - OK compost HOME
Test program with reference OK 2 edition D, TÜV
 Analysis made by CHELAB Srl. (2021/2022) to cover all products are performed which passed the requirements. Based on results Nordic Paper access all our paper products to be biodegradable/compostable.

Certificate (TÜV)		
grades	Grammage g/m ²	Certificate number
Siliconized grades	36-41	TA8012206781 TA8022206783
Baking Cups		Expected Q2 2023
Food Packaging		Expected Q2 2023

REACH, (EC)1907/2006 and EC 1272/2008 (CLP).

Registration, Evaluation, Authorisation and restriction of Chemicals.

We monitor ECHA's Candidate List (Substances of Very High Concern), but it is highly unlikely that any of the chemicals we utilize in our production will be put on the Candidate list. This also includes Endocrine disruptors.

Regarding Chemsec SIN list, none of these specific substances are used as ingredients in the production of our products.

Kosher and comments about Halal

The product is certified by Star-K and is Pareve with Passover.

Based on our knowledge and information from our suppliers, we hereby confirm, that we do not use any ingredients of animal origin or alcohol in our manufacturing process of our products. This means it meets the criteria for Halal.

MOSH and MOAH

According to our knowledge and based on information from our suppliers, we do not add any MOSH (mineral oil saturated hydrocarbons) or MOAH (mineral oil aromatic hydrocarbons) during the manufacturing process to any of our products.

The total amount of mineral oil in our paper products has been verified and tested to confirm above, by RISE and CTP (France) with results, not detected.

The barrier properties against MOAH in our paper grade Super Perga WS Parchment have been tested by CTP, with their own method. The migration conditions were 40°C and 10 days and with result, 0,34 mg/dm² (total from 10-35 carbons). The test conditions (10 days and 40°C) is selected and adjusted to the end use, how long time the paper product reasonably will be used as wrapping of food (dry, moist and fatty foodstuff). The selected test conditions comply with long-term storage, >6 months.

Substances

Based on information from our suppliers we do not add any of the below substances during the manufacturing process of our products.

- NIAS (Non-Intentionally added substances).
- GMO (Genetically modified substances)
- Phtalates
- Optical Brighteners
- Bisphenol
- Fluorochemicals

We hereby certify that no fluorochemicals of any kind are added to any of our paper grades or used during the manufacturing process of our products. However, traces of fluorochemicals can be detected in any paper grades included ours, caused by nature itself, has been polluted already. Organic fluorine can be detected for example in wood raw material (cellulose fibers) and water.

- PFOA (Fiche MCDA N°4) Not detected <0.05 µg/L extract.
The samples were extracted with 95% ethanol according to EN 15519:2007, (test conditions 2h, 60°C). Determination of PFOA in the extracts was performed according to ASTM D7979-19 using LC/MS/MS.
- Total Fluorine, <0.01 % w/w
- The Danish authorities (Miljø- og Fødevareministeriet) now prohibited PFAS in food contact materials effective from July 2020. Values below 20 µg/g paper shall be considered as background value and to ensure the paper product are not treated with organic fluorochemicals.
- We also follow the Dutch law that was implemented 1st July 2022 where four currently allowed PFAS substances groups being PFOA,PFOS,PFNA and PFHxS was removed from the positive list of allowed materials to produce and be allowed in paper, cardboard and paper products intended or likely to become into contact with food including packaging's of food products in the Netherlands.

Food Allergens EU no. 1169/2011

Annex II SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES.

1. Cereals containing gluten,
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg. *
13. Lupin
14. Molluscs

*Test done by RISE.

Guideline for storage and handling

To have the optimized conditions for our paper, we recommend these guidelines for storage.

Warehouse:

- Stored in a dry location with the packaging.
- No exposure to sunlight
- Storage at room temperature to reduce conditioning time.
- Reels to be stored vertically
- Max. 3 years with packaging.

Before use:

- Storage time in production area prior to production depends on the difference between storage temperature and humidity in warehouse and production area. It is important the reels have the same temperature and humidity as the production area. Minimum 24 hours prior to production.
- With packaging until it will be used.
- For hygiene purpose we recommend removing 2 layers of paper product.
- Our experience is that a moister climate works better when converting, and that it should be controlled over the seasons.

Traceability

To ensure traceability from the customer back to our raw materials used in production all reels have a label on the core with relevant information.



Explanation of Reel ID

- PGR = Production site
- 04 = Paper machine
- 20221220 = YYYYMMDD
- 0005 = Jumbo reel
- 2 = Set (length)
- 1= Position CD (cross machine direction)

Additional information.

Based on the analytical results from testing the paper grade mentioned above, and specifications, supplied by Nordic Paper, Säffle and Greåker this paper grade is judged to meet the requirements of the regulations referred to above for direct contact with dry, moist and fatty foodstuff. The specifications cover the raw materials, the production aids and the special paper refining agents used in the production process.

Mutual recognition (EU) 2019/515

Mutual recognition is based on the idea that once a product has been tested and lawfully manufactured according to above regulations it is presumed to be approved in other countries.


Nordic Paper is certified according to management system:

- ISO 9001
- ISO 22000

All products are available as:

- FSC Mix
- 100%PEFC

Nordic Paper is certificated against FSC® (FSC-C102767) and PEFC (PEFC/05-33-213), for sustainability and socially acceptable harvesting practice. Re-planting of the forest is also required and regulated by the Swedish Forestry Act (Swedish Authorities).

Sign	Date
 Aleksander Andersen / Technical Support	Valid for 1 years 23.01.2023 