

Declaration of Compliance

9430_PP Clear Impact_Clear

The product consists of PP with a composition designed to achieve good impact strength while maintaining high clarity.

Products made from the above material comply with the following legislation:

- EU Regulation 1935/2004/EU, on materials and articles intended to come into contact with food, Article 3, Article 11, para 5, Article 15 and Article 17.
- EU Regulation 2023/2006/EU (Good Manufacturing Practice) up to and including amendment 2025/351/EU.
- EU Regulation 10/2011/EU up to and including amendment 2025/351/EU. According to 2025/351/EU, point 16, article 16 we will be in compliance with the documentation from our supplier regarding their degree of purity latest 16 September 2026.
- EU Regulation 2024/3190/EU (bisphenol A (BPA) and other bisphenols and bisphenol derivatives).
- EU Regulation 1907/2006/EU (REACH) request a statement for the last included amendment.
- EU Directive 94/62/EC of 20 December 1994 on packaging and packaging waste and amendments thereto.
- EU Directive 2025/40/EU (Packaging and Packaging Waste) and amendments thereto.
- Colour masterbatch: Resolution AP (89) or BfR recommendation IX.
- Absorber pads: Regulation 450/2009/EU and BfR recommendation XXXXV/, XXXVI/3 or LIII; FDA 21 CFR 177.1520.
- Absorber adhesive: 1935/2004/EU, Article 3, 2023/2006/EU, 10/2011/EU, FDA 21 CFR 175.105.
- US FDA 21 CFR: For additional information, request an FDA Declaration.

As the aforementioned regulations are continuously evolving, we will update our declarations accordingly. Therefore, we advise recipients to periodically request an updated declaration of compliance.

Data:

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| Intended use at food manufacturer | <p>Faerch’s polypropylene (PP) single-use containers are designed for packaging all types of foodstuffs under high temperature conditions, as well as for hot-fill and heat-treatment of the foodstuff in the packaging for up to 100°C. Storage above 6 months at room temperature (20 – 25°C) and below.</p> <p>Hot-fill means the filling of the plastic container with foodstuff with a temperature not exceeding 100°C at the moment of filling, after which the food cools down to 50°C or below within 60 minutes, or to 30°C or below within 150 minutes.</p> <p>Heat Treatment as for instance sterilization or pasteurization at temperature up to 100°C for up to 60 minutes.</p> |
| Intended use at end-user | <p>Suitable for cooking or re-heating the foodstuff within the container in a microwave prior to consumption under the following temperature condition:</p> <ul style="list-style-type: none"> • During heating in microwave, the temperature in the space between the food-contact surface of the plastic container and the food must not exceed 100°C for more than 1 hour. |

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| <p>Application temperature Min. (T)</p> <p>Max. (T) Melting point (Tm)</p> | <p>Please note the following temperature guidelines: Minimum temperature is based on the impact strength test -20°C (PP High Impact) 0°C (PP Medium Impact, PP Matt, PP Clear Impact, PP Standard) 5°C (PP Clear) 121°C (40°C when equipped with an absorber) ~165°C</p> <p>Application temperature refers to the temperature of the surrounding environment where the packaging and food are placed. Room temperature, which can range from about 20°C to 25°C, is typically referred to as ambient temperature. The maximum processing temperature above is specified by the technical department in the Technical Data Sheet (TDS).</p> <p>PP (Polypropylene) typically has a glass transition temperature (Tg) around -20°C to 0°C, the material undergoes a transition from a relatively brittle, glassy state to a more flexible rubbery state. However, the more relevant temperature for practical use is the melting temperature, which for PP is around 130-171°C and the maximum application temperature for PP is set to 121°C.</p> |
| <p>Verification of Compliance</p> | <p>In accordance with Article 18.2 and 18.4 of Regulation 10/2011/EU.</p> <p>Overall Migration (OM5): Test conditions are selected in accordance with Annex V, Chapter 3, point 3.1, table 3 as: Simulant A (10% ethanol): 2 hours at 80°C Simulant B (3% acetic acid): 2 hours at 100°C Simulant D2 (olive oil): 1 hour at 121°C</p> <p>See ANNEX 1, table 1 to this DoC for the results of Overall Migration (OM) test</p> <p>The overall migration test is a measure for the inertness of the material. Table 3 of Annex V defines the test conditions and gives explanations about the real-life conditions covered by the prescribed test conditions.</p> <p>Specific Migration (SM): Test conditions are selected in accordance with Annex V, Chapter 2, point 2.1.3, 2.1.4, and 2.1.5 as: Simulant A (10% ethanol): 2 hours at 80°C + 10 days at 60°C Simulant B (3% acetic acid): 2 hours at 100°C + 10 days at 60°C Simulant D2 (olive oil): 1 hour at 100°C + 10 days at 60°C</p> <p>See ANNEX 1, table 2 to this DoC for the list of substances with restrictions (SML) according to 10/2011/EC, Annex I Table 1 & 2 and Annex II paragraph 1 and 2</p> |

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| | <p>Specific migration testing applies to the substances that are listed in Annexes I and II. One or more of the substances used in the manufacture of this product are regulated by specific migration limits. Compliance with these limits is confirmed by the specific migration test.</p> <p>The contact temperature is the temperature at the interface between the plastic layer and the foodstuff it is in contact with. The contact temperature must not be confused with the application temperature (oven temperature, airfryer etc.). The contact temperature is used for planning the test conditions of migration to ensure safety and suitability of the plastic material for food contact at the given conditions.</p> <p>According to Annex V, Chapter 2, point 2.1.4 (b), food-tray contact conditions of “10 days at 40°C” cover all storage times at refrigerated or frozen conditions, including hot-fill conditions and/or heating up to $70\text{ }^{\circ}\text{C} \leq T \leq 100\text{ }^{\circ}\text{C}$ for maximum $t = 120/2^{(T-70)}/10$ minutes.</p> |
| Foodstuff covered | All types of food. In accordance with 10/2011/EU, Annex III, Chapter 4, table 3; and Annex V, Chapter 2, point 2.1.2. |
| Use of recycled plastic | No. |
| Functional barrier | No. |
| Risk assessment | <p>In accordance with 10/2011/EU, Article 19, Non-Intentionally Added Substances (NIAS), detected above the detection limit of 10 ppb, not included in Annex I to the regulation are individually assessed based on internationally recognized scientific principles for risk assessment.</p> <p>ANNEX 1, table 3 of this DoC lists the NIAS substances identified in NIAS screening test.</p> |
| Dual use additives | E470a, E470b, E471, E475, E570 |
| S/V ratio at migration test | 6 dm ² /kg |
| Max. acceptable S/V ratio | 8,3 dm ² /kg |

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This document of compliance is made on basis of:
Documentation from suppliers
Overall migration & Specific migration
Risk Assessment of substances not included in the EU 10/2011, Annex I and Annex II

Faerch A/S, Holstebro



Michael Lindholt
Senior Director Group Product Development and Compliance

Faerch A/S
Rasmus Færchs Vej 1
7500 Holstebro
Denmark

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ANNEX 1:

Table 1.: Overall Migration (OM)

| Simulant [Name] | Average of 3 single determinations [mg/dm ²] | OML Value [mg/dm ²] |
|--|--|---------------------------------|
| 10% ethanol (A) | < 2 | 10 |
| 3% Acetic acid (B) | < 2 | 10 |
| Olive oil (D2) | # | 10 |
| Replacement test for olive oil (Annex III, paragraph 3.2 in the Regulation describes the test conditions in case of substitution of D2 for plastic materials and articles that exceeds 100°C in conditions of use) | | |
| 95% ethanol | < 2 | 10 |
| Iso-octane | 2,7 | 10 |

< overall migration value = not detectable above LOD

= technical not feasible

Ref.: Faerch A/S unpublished report 392-2023-00145601 (04072023)

Table 2.: Specific migration (SM)

| SM Substance [Name] | SM Substance [Cas No.] | Value [mg/kg]* | SML [mg/kg] |
|---|------------------------|----------------|--------------------|
| 1-octene | 111-66-0 | < 0,03 | 15 |
| Hexafluoropropylene | 116-15-4 | < 0,003 | 0,01 |
| aluminium hydroxybis [2,2'- methylenebis (4,6-di-tert-butylphenyl) phosphate] | 151841-65-5 | < 0,56 | 5 |
| 9,9-bis(methoxymethyl)fluorene (catalyst) | 182121-12-6 | 0,036 | 0,05 |
| Irganox 1076 | 2082-79-3 | < 0,9 | 6 |
| 1-Hexene | 592-41-6 | 0,042 | 3 |
| glycerides, castor-oil mono-, hydrogenated, acetates | 736150-63-3 | < 16 | 60 |
| Vinylidene fluoride | 75-38-7 | < 0,0015 | 5 |
| phthalic acid, dibutyl ester (support agent) | 84-74-2 | < 0,09 | 0,3 |
| 2,2'-methylenebis(4,6-di-tert-butylphenyl) lithium phosphate | 85209-93-4 | < 0,21 | 5 |
| bis(4-propylbenzylidene)propylsorbitol | 882073-43-0 | 0,39 | 5 |
| Atmer | Ref 39090/39120 | < 0,06 | 1,2 |
| Elements Zinc (Zn) | Annex II (table 1) | 0,036 | 5 |
| Elements Copper (Cu) | Annex II (table 1) | 0,051 | 5 |
| Elements | Annex II (table 1) | <LOD | Annex II (table 1) |
| CMR-PAA's | Annex II (point 2) | <0,0006 | 0,002 |
| non CMR Cat 1A/B-PAA's | Annex II (point 2) | <0,003 | 0,01 |

*Recalculated test results based on assumption that 1 kg of food is surrounded by 6 dm² (10/2011/EU art.17, 2d)

< specific migration value = undetectable over LOD

Ref.: Faerch A/S unpublished report 392-2023-00145601 (04072023)

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Table 3: Not intentionally added substance (NIAS):

| NIAS Substance [Name] | NIAS Substance [Cas No.] | Risk assessment [result] |
|--|-----------------------------|-----------------------------|
| Tris(2,4-di-ter-buthylphenyl)phosphate | 95906-11-9 | Compliant |

Compliance is based on laboratory risk assessment or Faerch risk assessment

Ref.: Faerch A/S unpublished report 392-2023-00142604 (17052023)