

## DECLARATION OF COMPLIANCE

Description	Material	Article Number
Cardboard boxes "VIKING" and corresponding lids	Cardboard/PLA	202873

Duni declares that the article meets the requirements of:

- Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004 (Framework regulation)
- EU Regulation 2023/2006/EC (GMP)
- EU Regulation 10/2011/EC with amendments (Plastic regulation)
- German BfR recommendation BfRXXXVI
- EU Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols
- Order No. 681 of May 25 (2020) from Danish Ministry of Environment and Food on ban of per- and polyfluoroalkyl substances (PFAS) in paper and cardboard food contact materials.

### Overall migration (1)

According to the above-mentioned regulations, the overall migration does not exceed 10 mg/dm<sup>2</sup> or 60 mg/kg.

### Specific migration (2)

The product contains substances that are subject to restrictions under the plastic regulation 10/2011 and its amendments.

Substance	CAS No	SML (mg/kg)
Terephthalic acid	100-21-0	7,5
Tetrahydrofuran	109-99-9	0,6
1,4-Butanediol	110-63-4	5
Hexamethylene diisocyanate	822-06-0	ND



### Area of use

The boxes can be used for long-term storage of all kinds of foods except highly aqueous food, at room temperature or lower (provided the food remains safe to consume and maintains its desired quality). They are also suitable for hot-fill<sup>1</sup> applications, allowing filling with food at 100°C.

**Microwave use:** The boxes can be used in a microwave oven, but make sure not to use higher power and longer duration than the box keeps its strength and stability during use. Heating directly from the freezer is not recommended.

**Freezing:** The boxes can be used for frozen food. The boxes are also safe to use for storage in the freezer but be aware thawing may impact the appearance and stability of the cardboard.

**Food compatibility:** Different kinds of food may have an impact on the physical behavior of the paperboard. Duni recommend the customer to test their specific application to ensure it meets their requirements.

### Test conditions

Migration tests on the material of the article performed by an independent institute showed that under the following test conditions overall migration (see 1.) and specific migration (see 2.) fall below the respective limits given by regulation 10/2011.

#### Overall migration OM2<sup>2</sup>

Simulant	Contact time	Temperature	Result (mg/dm <sup>2</sup> )
10 % Ethanol	10 days	40°C	< 10
3% Acetic acid	10 days	40°C	< 10
95 % Ethanol	10 days	40°C	< 10
Iso-octane	2 days	20°C	< 10

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<sup>1</sup> Definition from COMMISSION REGULATION (EU) 2016/1416: “hot-fill” means the filling of any article with a food 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.

<sup>2</sup> OM2 test conditions corresponds to intended food contacts conditions “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 °C ≤ T ≤ 100 °C for a maximum of  $t = 120/2^{((T-70)/10)}$  minutes.” according to EU Regulation 10/2011/EC.



*Overall migration OM5<sup>3</sup>*

<i>Simulant</i>	<i>Contact time</i>	<i>Temperature</i>	<i>Result (mg/dm<sup>3</sup>)</i>
<i>3% Acetic acid</i>	<i>2 hours</i>	<i>100°C</i>	<i>&lt; 10</i>
<i>10 % Ethanol</i>	<i>2 hours</i>	<i>100°C</i>	<i>&lt; 10</i>
<i>95% Ethanol</i>	<i>3,5 hours</i>	<i>60°C</i>	<i>&lt; 10</i>
<i>Iso-octane</i>	<i>1,5 hours</i>	<i>60°C</i>	<i>&lt; 10</i>

The ratio of the sample area to the volume of the simulant is 1 dm<sup>2</sup>: 100 ml (10 dm<sup>2</sup>/kg)

No substances of dual use are present in the product.

The product does not contain any functional barrier.

According to the document in our possession, Primary Aromatic Amines are below 10 ppb.

Please be advised that Duni AB does not add anything to the product.

This document of compliance is based on:

- Documentation from suppliers
- Migration analysis

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<sup>3</sup> OM5 test conditions corresponds to intended food contacts conditions "High temperature applications up to 121 °C" according to EU Regulation 10/2011/EC.