



NORMPACK CERTIFICATE

Registration number: 293 09 100 3383 38

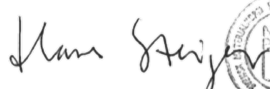

Valid until: 2024-09-26

DESCRIPTION	Company / address	SWT Paper AB, Östra Hamnvägen 21, SE 432 44 Varberg, Sweden
	Trade Name (type and/or art.no)	Swt Foodpack
	All layers in the material, starting with food contact layer	Pet /Met Pet, Adhesive, Greyboard with recycled fibers, adhesive, Met Pet / Pet
	Substances with restrictions / SML	PM ref 24910, 19150, 16990, 15760, 86880, CAS 111-46-6, 106-99-0, 2682-20-4, 79-10-7
	Dual use substances	E 509, E 504
Functional barrier according to (EU) No 10/2011	Yes	

Assessed according to:	Whole construction: (EC) No 1935/2004 Framework regulation, Plastic components: (EU) No 10/2011 Plastics regulation up to and including (EU) No 2020/1245 Cellulose components: BfR XXXVI, version 20220401
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SUITABILITY	Evaluated and suitable for food types:	Smoked or cured fish
	Evaluated and suitable for time and temperature:	Long time storage at refrigerated and frozen conditions.
	Single use / Repeated use	Single use
	Other restrictions and specifications	Not suitable for acidic foods

TESTS / CALCULATIONS	Overall migration	Overall migration for the plastic layer evaluated based on the supplier statement, for OM2 conditions
	Specific substances	Specific migration for the plastic layer evaluated based on supplier statement. Analysis of requirements in BfR XXXVI have been carried out on the core material by supplier Results < SML mg/kg
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm ² per kg of food
	Organoleptic properties	Organoleptic properties have been evaluated on the gray board layer by supplier.

VERIFICATION	Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se.	2022-09-26
		  Hans Steijer

NORMPACK

THE NORMPACK NORM

amended 2021-11-05

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

Swedish regulations	EU-regulations - all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EC) 282/2008 (Recycled plastic)
		(EU) 2018/213 (Plast-BPA)

- § 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175,

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

- § 4. The transfer of constituents from the food contact material to food shall be assessed. If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- Worst case calculations
- Migration modelling
- Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se