

## Safety and conformity data sheet : Pani-Moules (Pani-Molds)

Panibois hereby certifies that the Panibois products from the Pani-Moules (Pani-Molds) range are fully adapted to foodstuff contact, to baking in any type of traditional or micro-wave oven and to freezing, within the range -40°C to +240°C, and according to the Terms and Conditions of Sales.

The Pani-Moules are wooden baking molds, made from wooden sheets, glued and personalized, including silicone paper liners.

They have been conceived for artisans and to be used in an artisanal environment.

### Wooden molds:

The molds are usually made of aspen, and alternatively of poplar, birch or beech. They are all natural and untreated woods (no pesticides), and all belong to the white list of wood species adapted to foodstuff contact.

The thickness of the wood (no more than 2mm) prevents any presence of live wood insects, as thinner than the diameter of the corresponding eggs. The products can thus be transported across borders and continents without need for fumigation and risks of invasion (in accordance to international phytosanitary standards).

Historically, wood in kitchens and laboratories has been temporarily replaced by plastic, before taking back its ancient position, as being more appropriate.

Scientific studies have indeed proven that dry wood had a lethal effect on bacteria.

Panibois is signing its wooden molds with information on society, product and tracking production number.

### Paper liners:

Paper liners are two-sided silicon papers, dedicated to different types of foodstuff contact, mainly for baking. They come in-between the wooden molds and the food, and are thus the only part of the Pani-Moules in direct contact with food.

Paper liners have been tested according to the standard methodologies, as described under prescription n°80.56 of official procedures for food and consumer goods, as well as for the absence of toxic or fluorinated substances. They are conform to the main International regulations, and especially to the (EC) n°1935/2004 framework regulation from October 27<sup>th</sup>, 2004 on foodstuff contact.

Paper liners are waterproof, and can be used with any type of food, dry, softly wet or greasy.

Paper liners are placed in a dedicated sub-packaging to protect them from the outside.

For some specific uses, where a lot of water is involved, for a long while, or with multiple steps-process, the paper liners could be a bit too thin, and should be replaced by alternative ones, more adapted. We recommend tests to be made, and we could support in sourcing more adapted types of liners, provided change is necessary.

In the specific case of the Duc liners, there are 2 different suppliers of such liners, with similar qualities. However, in case of intensive use and long and wet environment, we recommend to test both liners before validation.

**Glue :**

Wooden baking molds are hold together thanks to a glue, adapted to foodstuff contact. This glue is used for several other applications, both in the food sector, and for human and animal surgery.

The glue is polymerizing upon shaping of the mold, and then becomes equivalent to a minor quantity of plastic component, chemically inert, and cannot thus migrate.

**Personalization:**

Wooden molds are signed, and potentially personalized, with an adapted ink, polymerizing upon shaping of the mold. It is thus inert and cannot migrate. Alternatively, personalization can be achieved by laser engraving.

**Compliance to regulatory obligations:**

Panibois, on his sole production site (3 rue des Vignes, 45240 Marcilly en Villette), is compliant to the regulatory obligations defined by:

- The EU 94/62/CE directive and 98-638 text of July 20<sup>th</sup>, 1998, modified by 2013/2/UE of February, 7<sup>th</sup>, 2013 ; 2005/20/CE of March 9<sup>th</sup>, 2005 and 2004/12/CE of February 11<sup>th</sup>, 2004 decrees.
- The information note BOIS on WOOD of French DGCCRF n° 2006-58 of March 1<sup>st</sup>, 2006
- FAO 2002 norm on international trade of wooden packaging
- Good practice hygienic code defined by GROW France and process in compliance with (CE) n°2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.
- November 15<sup>th</sup> 1945 French order, combined with the (CE) n°1935/2004 directive of European Parliament and Council of October 27<sup>th</sup>, 2004, repealing the 80/590/CEE and 89/109/CEE directives published on November 13<sup>th</sup>, 2004 on the Official Journal of the European Union (OJEU), recognising the contact ability of several wood species, such as aspen, poplar, birch, beech, spruce ... to any type of foodstuff.
- The 27/07/1976 directive and n° 94-647 decret of July 27<sup>th</sup>, 1994
- The EU n° EU 995/2010 directive "TIMBER"
- The REACH regulation, as containing none of the 168 substances requiring authorisation, according to the SVHC list updated on December 17<sup>th</sup>, 2015.
- No allergens
- No GMO

**Warning:**

Panibois underlines that the Pani-Moules are made from sheets of green wood, a living, wet, natural and untreated element. Every mold is thus unique in aspect and characteristics, with its own veins, nods, density, weight, color, ...

Panibois has thus deliberately excluded the uniformity in appearance from its quality criteria.

The specificity of each mold is giving an artisanal touch to its content, and makes it, at the same time, more difficult to process in an industrial environment.

We would like to underline the fact that, wood is subject to several hazards, environmental and at harvesting time. The expected wood quality, its very long growing time, and our need for sustainably managed resources make it difficult for us to activate an alternative and adapted supply. This can potentially generate temporary shortages on supply or usage of alternative wood species. We thus strongly recommend our customers to order in advance and to keep minimum stock levels to mitigate the risk.

#### **Particularities:**

Some of the characteristics of the wood have to be taken into account for an appropriate usage of the Pani-Moules:

- Possibility of slight transfer of wood smell to the food (i.e. in the case of wine),
- Potential presence of residual wood dust,
- Potential break-offs of the wood when handling, with risks of cut-offs and of mobile pieces of wood.
- Potential split-up of natural wood nodds from the tray when handling
- If terms and conditions of usage are not followed: potential fire, if the wood is in direct contact with a source of ignition, or excessive darkening if the temperature is above maximum or if the mold is in direct contact with the inner walls of the oven, or too close to the grill.
- Potential humidity going to the wood in case of multiple manipulations or long time keeping in a wet environment

#### **Commitment to sustainable development:**

Panibois attests that its products and organization are committed to sustainable development:

- Natural, untreated, wood, from sustainably managed forests. Due diligence are conducted to ensure compliance with the EU Timber Regulation (EU) n° 995/2010,
- Paper liners in natural paper, made of wood from sustainably managed forests
- Biodegradable (over 99,5% of volume) and compostable molds
- A unique container, used all the way from preparation to consumption, and through baking and presentation, thus limiting transfers, wastes and related needs to wash.
- Molds recycled by consumers, for various domestic needs
- Made in France quality, produced in Panibois factory at Marcilly-en-Villette (45)
- Company engaged in every domain of the corporate social responsibility approach.

Panibois products are often selected by our customers to demonstrate their own involvement in the respect of environmental values.

#### **Compliance to Organic products definition and labels:**

The EU definition of Organic products does not foresee any specific criteria on packing. Some national Organic labels have introduced additional light requirements on packaging, such as:

- Prevention of unnecessary packaging and packaging layers
- When possible, preference should be given to recyclable or reusable packaging

In this respect, Panibois hereby attests that its products are fully compatible to the Organic approach, and are often selected by Organic brands to enhance their approach.

Panibois products have been sold for over 30 years for the needs of bakers and other food retail and food service professionals, in more than forty countries all over the globe. They have always fulfilled the quality expectations of all customers in all countries.

This certificate is valid for a 18 month period. It consists of 4 pages.

Marcilly en Villette, November 13<sup>th</sup>, 2023

To whom it may concern

