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Datum: **24.02.2014**

Declaration of Compliance

Hereby we confirm, that our following product

PAPSTAR Art.-Nr. 12026

100 Serving cups with lids round 28 ml Ø 4,5 cm · 2,8 cm white-translucent

complies with the legal regulations laid down in the German Commodity Ordinance (or the respective stipulations laid down in the European Regulations on Plastic materials) as well as Regulation VO 10/2011/EC (incl. modifications) and VO 1935/2004/EC, both in their relevant versions.

When used as specified, the overall migrations as well as specific migration do not exceed the legal limits.

The test was performed according to Directive VO 10/2011/EC.

The material and raw materials used comply with the German Commodity Ordinance (or the respective stipulations laid down in the European Regulation VO 10/2011/EC (incl. modifications)).

The following substances subject to limitations and/or specification are used in the above mentioned product:

| Monomer/Additive | Ref. No. | SML |
|---|-------------|------------------------------------|
| 1,3-Butadien | 13630 | SML=not detectable DL < 0,02 mg/kg |
| Octadecyl-3-(3,5-di-ter-butyl-4-hydroxyphenyl)propionat | 68320 | 6 mg/kg |
| 2,4-Bis(octylthiomethyl)-6-methylphenol | 40020 | 5 mg/kg |
| 2-Ethyl-1-hexanol | 17050 | 30 mg/kg |
| Tris(nonyl-and/or dinonylphenyl) phosphit | 74400 | 30 mg/kg |
| Zinkstearat | 24550/89040 | 25 mg/kg expressed as Zn |

There are used no additives in the above mentioned product.

Specification of the intended use or limitations:

- Types of food intended to come into contact with the material:

All types of food, fatty food

- Types of food NOT intended to come into contact with the material:
None
- Duration and temperature of treatment and storage while in contact with food:
Filling temperature: max. 83 ° C
The product is not suitable for freezing.
- Ratio of the area of food contact material to the volume used to determine the compliance of the plastic food contact material or article:
0,7 cm⁻¹

It's not used a functional barrier made from plastic.

