Huhtamaki

DECLARATION OF COMPLIANCE 09/01/2025

Huhtamaki

CUSTOMER: To whom it may concern

We hereby confirm that the products we supply do meet the requirements put forward in the legal framework presented below.

Laboratory: SGS Institut Fresenius

1. DESCRIPTION OF MATERIALS AND ARTICLES

PLA cold drink cups

P11-87
P12-87
P13-87
P14-87
P16-87
P20-87
P21-87
P25-87
P26-87
P31-87
P32-87
P59-87
P60-87
P61-87
P62-87
P72-87
P73-87
P74-87
P75-87
P80-87
P83-87
P93-87
P94-87
P95-87
P96-87

PG ID: FIHU-8A8B7J

ID: FIHU-8A8B7J16

2. INTENDED USES

Please avoid filling goods above 40°C and transport and storing above 40°C or in direct sun radiation.

Products listed above can be in contact with following food stuff:
Aqueous
Acidic
Fatty
Dry
Alcohol >20%
Fruits and Vegetables

In following conditions of temperature and time*:
Lukewarm (Up to 40°C for Up to 2 hours)

* It is the obligation of the recipient of this declaration to ensure that the packaging is suitable for the aimed processing and downstream use circumstances.

3. LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and its amendments up to date of this statement
- Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuches (LFGB)
- Regulation (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and its amendments up to date of this document
- Swiss Ordinance SR 817.023.21 for Packaging Inks

4. ADDITIONAL LEGISLATION

We confirm that the products listed in section 1 fulfill the requirements on products intended for use in contact with food as defined in:

- Directive 94/62/EC on packaging and packaging waste and its amendments up to date regarding the threshold limit of 100 ppm by weight of heavy metals
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles
- Regulation (EC) 1907/2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH); based on the information from our suppliers, we can confirm that the product does not contain substances included on the list of Substances of Very High Concerning (SVHC) in concentration above 0.1 % (w/w)

5. MIGRATION

According to Regulation (EC) No 10/2011 materials and articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 mg per 1 dm^2 of surface area of the packaging or 60 mg per 1 kg of foodstuff or food simulant (limiting value of the overall migration). The ratio of food contact surface area to volume used to establish the compliance of the article/s were 6 dm^2/ 1000ml.

5.1. OVERALL MIGRATION

Following migration tests were conducted:

SIMULANT	TIME	TEMPERATURE	FOLLOWED BY TIME	FOLLOWED BY TEMP
Acetic acid 3 %	10 days	40°C		
Ethanol 95 %	10 days	40°C		
Isooctane	2 days	20°C		

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Substances with restriction

As per statements we have received from our suppliers, inks can contains some confidential substances with specific migration limit.* All SML substances were tested by external laboratory to confirm compliance with the limits.Please note that inks supplier do not disclose information about SML substances without signing Non-Disclosure Agreement. In case of demand of this information for the external authority, it will be available within few working days

The products listed above may contain following substance/s with restriction/s:

CAS: 0001533-45-5

PMREF Number: 38515

Substance: 4,4'-bis(2-benzoxazolyl)stilbene

Restriction (mg/kg): .05

6. DUAL USE SUBSTANCES

The products listed above may contain following dual use substances:

CAS:
E Number:
Substance: lactide acid
Restriction: unknown
PM Ref. No.: unknown

CAS:
E Number: E 270
Substance: Lactid Acid
Restriction: None
PM Ref. No.: unknown

CAS:
E Number: E 551
Substance: Silicon Dioxid
Restriction: None
PM Ref. No.: unknown

CAS:
E Number: E 270
Substance: Lactic acid
Restriction: None
PM Ref. No.: unknown

7. OTHER SUBSTANCES

- Bisphenol A (BPA) - Huhtamaki does not intentionally use or add Bisphenol A to its products.
- Fluorinated substances - Huhtamaki does not intentionally use any Fluorine containing active compounds, such as PFOA and PFOS, that might be used as fat and water repellent on the surface of paper and paperboard articles. This information is based on the information provided by our raw material suppliers, and we do not routinely test our products against the Fluorine containing substances or compounds.
- Non-intentionally added substances (NIAS) Under the legislation, overall migration limits of permitted substances are 60 mg/kg and unauthorized substances may be present in food contact materials, provided they do not migrate at levels above 0.01 mg of substance per kg of food. However, there is no common agreed test or methodology for NIAS evaluation. We have worked with our raw material suppliers to identify potential non evaluated substances (NES) that might be present in our products as NIAS. We have had products analyzed at an accredited laboratory for the presence of NIAS and NES. The testing has been conducted under foreseeable conditions of use, and it has been confirmed that the overall migration limit of 60 mg/kg of food was not exceeded by substances permitted under the applicable regulations. If present, NIAS and NES migrating, in amounts of more than the limiting value of 0.01 mg/kg, go through a risk assessment to confirm that the migratory of the substances in the foodstuff has an exposure below the limits and there is a low probability for adverse health effects.

8. TRACEABILITY

Traceability is achieved by reference to coding on the item and/ or case label and/or order number.

This certificate is valid for two years from the date it has been issued, or until there is substantial changes in the composition or production that bring about changes in the migration from the materials or articles or when new scientific data becomes available.

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