



# NORMPACK CERTIFICATE

Registration number: 082 02 100 4642 40

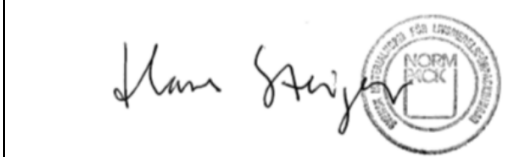
Valid until: 2024-06-29

DESCRIPTION	Company / address	Kullaplast AB Box 62, 263 21 Höganäs
	Trade Name (type and/or art.no)	Polyethylene (LDPE), thickness 0-100 µm (certificate covers raw material composition groups corresponding to TO10605, TO10607 and TO10822)
	All layers in the material, starting with food contact layer	Polyethylene
	Substances with restrictions / SML	On request
	Dual use substances	On request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	(EC) No 1935/2004 Framework regulation (EU) No 10/2011 Plastics regulation
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SUITABILITY	Evaluated and suitable for food types:	All food types
	Evaluated and suitable for time and temperature:	OM2 conditions: Long term storage at room temperature and below
	Single use / Repeated use	Single use
	Other restrictions and specifications	Not intended for any kind of heating or hotfill. Not to be used in conventional oven or microwave oven Prolongation based on evaluation conducted 2022-03-18.

TESTS / CALCULATIONS	Overall Migration	Overall migration has been performed on representative samples to food simulants A:10% Ethanol, B:3% Acetic acid and D2:Veg.oil < 1% unsaponifiable matter at conditions OM2 10 days 40°C. Result < 10 mg/dm <sup>2</sup>
	Specific migration	Specific migration has been evaluated by worst case calculation and analysis. Specific migration analysis has been performed on representative samples to relevant food simulants B:3% Acetic acid, 10 % EtOH, 95% EtOH and isooctane at conditions 10 days 60°C.  Results < SML mg/kg Metals in Annex II of (EU) No 10/2011 < SML PAAs in Annex II of (EU) No 10/2011 < SML
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm <sup>2</sup> per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated

VERIFICATON	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.	2024-02-29
		 Hans Stejer



# NORMPACK

## THE NORMPACK NORM

amended 2023-08-09

- § 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
<a href="#">SFS 2006:804</a> <a href="#">SFS 2006:813</a> <a href="#">LIVSFS 2023:5</a> <a href="#">(Contact with Foods)</a>	<a href="#">(EC) 1935/2004 (Framework reg)</a> <a href="#">(EC) 2023/2006 (GMP)</a> <a href="#">(EC) 178/2002 (General Food Law)</a> <a href="#">(EC) 1333/2008 (Additives)</a> <a href="#">(EC) 1334/2008 (Flavourings)</a>	<a href="#">(EC) 450/2009 (A&amp;I packaging)</a> <a href="#">84/500/EEC (Ceramics)</a> <a href="#">2007/42/EC (Cellophane)</a> <a href="#">93/11/EEC (N-nitrosamine)</a> <a href="#">(EC) 1895/2005 (Epoxi)</a> <a href="#">(EU) 10/2011 (Plastic)</a> <a href="#">(EU) 2022/1616 (Recycled plastic)</a> <a href="#">(EU) 2018/213 (Plastic-BPA)</a>

- § 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
<a href="#">The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland</a>	<a href="#">Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on</a>	<a href="#">Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189</a>

- § 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](mailto:normpack@ri.se) [www.normpack.se](http://www.normpack.se)

# Verifikat

Transaktion 09222115557511878867

## Dokument

**Normpack Certificate 082 02 100 4642 40**

Huvuddokument

2 sidor

*Startades 2024-02-29 15:56:49 CET (+0100) av Hans Steijer (HS)*

*Färdigställt 2024-02-29 15:57:18 CET (+0100)*

## Signerare

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*Signerade 2024-02-29 15:57:18 CET (+0100)*

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