



Kullaplast Normpack Certificates

Certificate numbers	082 06 100 4879 40 082 06 100 4880 40 082 06 100 4881 40
Certificates are valid to	2026-06-27
Evaluated for	Food contact at OM2 conditions

Kullaplast AB produces polyethylene film products for packaging and protection. Some of these products are used in food contact applications.

To secure public health as well as food quality we have performed worst case calculations and migration analysis according to (EC) No 1935/2004 Framework regulation and (EU) No 10/2011 plastics regulation, as amended, on plastics and articles intended to come into contact with food.

Calculations and analysis were performed in collaboration with the trade and industry group Normpack, at Research Institutes of Sweden (RISE), and include Kullaplast's products that are intended for food contact applications. Analysis covers all food types and the use of our products for packaging and protection at room temperatures and below, including hot fill.

Note - no material or product is intended for heating, cooking, use in microwave ovens or similar.

In this document we have gathered all three certificates for your ease of use. All products evaluated for food contact at Kullaplast are covered by one or more of the Normpack certificates, depending on its components.

For a statement regarding legal compliance and general absence, please refer to the Product Data Sheet and Kullaplast's Regulatory Compliance and General Product Information or contact Kullaplast for further information, info@kullaplast.se



NORMPACK CERTIFICATE

Registration number: 082 06 100 4879 40

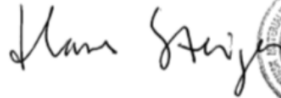

Valid until: 2026-06-27

DESCRIPTION	Company / address	Kullaplast AB Hedgatan 7, SE-263 57 Höganäs, Sweden
	Trade Name (type and/or art.no)	Raw material composition group 1: 03-LLD-HD-Borstar- MB (TO10607) Polyethylene (LDPE) foils, bags, sheets, etc, thickness 0-100 µm
	All layers in the material, starting with food contact layer	Polyethylene (LDPE) mono- or triple layer
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	(EC) No 1935/2004 Framework regulation, (EU) No 10/2011 Plastics, regulations as amended
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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 including hot fill.
	Single use / Repeated use	Single use
	Other restrictions and specifications	Not to be used in microwave or conventional oven.

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/dm²
	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 isoctane at conditions 10 days 60°C. Results < SML mg/kg Metals in Annex II of (EU) No 10/2011 < SML PAA's in Annex II of (EU) No 10/2011 < SML
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm² per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated.

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.	2024-06-27
		  Hans Steijer



NORMPACK

THE NORMPACK NORM

amended 2024-04-16

- § 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 SFS 2006:813 LIVSFS 2023:5 (Contact with Foods)	(EC) 1935/2004 (Framework reg) (EC) 2023/2006 (GMP) (EC) 178/2002 (General Food Law) (EC) 1333/2008 (Additives) (EC) 1334/2008 (Flavourings)	(EC) 450/2009 (A&I packaging) 84/500/EEC (Ceramics) 2007/42/EC (Cellophane) 93/11/EEC (N-nitrosamine) (EC) 1895/2005 (Epoxi) (EU) 10/2011 (Plastic) (EU) 2022/1616 (Recycled plastic) (EU) 2018/213 (Plastic-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	CoE (metals)
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, 176, 177, 178, 180, 181, 182, 184, 186 and 189	https://www.edqm.eu/en/food-contact-materials-and-articles

- § 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

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



NORMPACK CERTIFICATE

Registration number: 082 06 100 4880 40

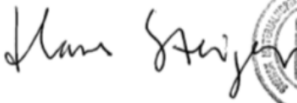

Valid until: 2026-06-27

DESCRIPTION	Company / address	Kullaplast AB Hedgatan 7, SE-263 57 Höganäs, Sweden
	Trade Name (type and/or art.no)	Raw material composition group 2: 07-LLD-Borstar-MB (TO10822) Polyethylene (LDPE) foils, bags, sheets, etc, thickness 0-100 µm
	All layers in the material, starting with food contact layer	Polyethylene (LDPE) mono- or triple layer
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	(EC) No 1935/2004 Framework regulation, (EU) No 10/2011 Plastics, regulations as amended
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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 including hot fill.
	Single use / Repeated use	Single use
	Other restrictions and specifications	Not to be used in microwave or conventional oven.

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 ²
	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 isoctane 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
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	Organoleptic properties	Organoleptic properties have not been evaluated.

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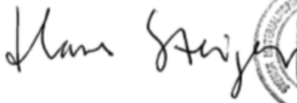

Valid until: 2026-06-27

DESCRIPTION	Company / address	Kullaplast AB Hedgatan 7, SE-263 57 Höganäs, Sweden
	Trade Name (type and/or art.no)	Raw material composition group 3: mLLDPE-07-EVA18%-MB (TO17414) Polyethylene (LDPE) foils, bags, sheets, etc, thickness 0-100 µm
	All layers in the material, starting with food contact layer	Polyethylene (LDPE), EVA
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	(EC) No 1935/2004 Framework regulation, (EU) No 10/2011 Plastics, regulations as amended
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