Declaration of Compliance
For aluminum food contact articles – Aluminium – Inside Polyester lacquered

Last updated: 2026-06-12
Valid from: 2026-11-22

Issued / Manufactured / Imported by

Plus Pack Group
Odense (DK) / Genk (BE)

Identification of the product

Combination of materials (outside to inside)

Lubricant – polyester lacquer - aluminum foil - sealable polyester lacquer - lubricant

Product reference(s)

Item number	Product Group	Item Name	Customer reference
0057511000	Ready2Cook®	RECT.575ML.LACQ.BULK	-

Product Specifications	
Filling temperature / treatment time	fatty foodstuffs : max. 200 °C up to 1 hour
Storage temperature after filling	-40 to +40 °C
Restrictions	Only suitable for fatty foodstuffs
Inventory storage	Max. 70% RH 5-25 °C
Dual use additives that might be present	
Content of BPA inside lacquer	BPA NIA
Content of BPA outside lacquer (if present)*	BPA NIA
Primary Aromatic Amines	none

(*) verify with technical data sheet of item

Intended for	
Aqueous foods	No
Acidic foods	No
Alcoholic foods	No
Fatty foods	Yes
Dry foods	No
Conventional oven	Yes
Microwave oven	Yes
Barbecue/grill	No
Freezer	Yes

Migration tests

The migration test conditions are as follows (EU Regulation 2011/10).
Test conditions from a higher OM level are accepted.

- 4h at 100°C (OM5) in 3% acetic acid (Simulant B) : < 10 mg/dm²
- 4h at 100°C (OM5) in 10% ethanol (Simulant A) : < 10 mg/dm²
- 2h at 175°C (OM7) in rectified olive oil (Simulant D2) : < 10 mg/dm²

Specific migration :
The lacquer on food contact side contains following substances with an SML or substances were detected above the detection limit of 10 ppb in the NIAS-screening.
All specific migration limits for these substances are met.

Substances restricted by specific migration limits (SML)

CAS no.	Substance	SML (mg/kg)
50-00-0	Formaldehyde (in worst case simulant)	15
91-76-9	2,4-diamino-6-phenyl-1,3,5-triazine	5
301-02-0	Oleamide	-
33368-87-5	2-(decanoyloxy)propane-1,3-diyl dioctanoate	-
Metals according to Annex II of EU 10/2011 1h at 200°C in olive oil replaced by test in substitute simulant as the test cannot be done in olive oil since detection limit not low enough in oil : 10 days at 20°C followed by 4h at 90°C in 10% ethanol		compliant
1541-67-9	N,N-Bis(2-hydroxyethyl)dodecylamine	1,2
54686-97-4	Di-p-methylbenzylidenesorbitol	60
135861-56-2	Dimethyldibenzylidene sorbitol	60
ratio (migration testing)	6 dm²/kg	

Legislation

This item supplied by Plus Pack A/S is intended to come into contact with the indicated foodstuffs and comply with the following EU Commission regulations and directives under the filling/treatment and storage conditions:

- Material is in compliance with the latest regulations related to PFAS.
  Because many PFAS are almost ubiquitously present in the environment, we cannot preclude the possibility of NIAS contamination
- Framework regulation (EC) 1935/2004 on materials and articles intended to come into contact with food with possible amendments.
- EN 602 Aluminium and aluminium alloys – Wrought products – Chemical composition of semi-finished products used for the fabrication of articles for use in contact with food
- French decree of August 27,1987
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.
- Directive 94/62/EC regarding the sum of concentration levels of lead, cadmium, mercury and chromium (IV) < 100 ppm
- Regulation FDA 21 CFR§172 "food additives permitted for direct addition for human consumption" and §170.30 "eligibility for classification as generally recognized as safe (GRAS)
- Regulation FDA21CFR §175.300 "residues and polymeric coating (only non-alcoholic food)
- BFR Recommendations on food contact materials, XXV. Hard paraffins, microcrystalline waxes and mixtures of these waxes, resins and plastics
- Directive (EC) 1907/2006 REACH with possible amendments

All products are suitable for its intended use and have been tested for possible contamination and hazards (interactions) towards products and consumers.

Plus Pack will always assist in the choice of packaging, but the packer is ultimately responsible for choosing the right packaging for the product/process. The products must be tested until end of shelf lifetime by correct packaging trials to avoid process problems – product smell, taste or visual deformation of the total end-product. Re-use of the packaging is depending on both production process and product, and subsequently the re-use ability must be evaluated by the packer/producer.

International material recycling symbol



The statement is based on documentation from Plus Pack suppliers of raw materials and goods. The declaration is indicative and applies to the product when used during normal and foreseeable conditions consistent with referred temperature-, time- and contact constraints.

Approved by the Quality Department.

This document has been created electronically and is valid without signature.

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