

# Declaration of Compliance

## For aluminium food contact articles – Aluminium – Inside PP coex.



**Last updated:** 2021-09-27  
**Valid from:** 2026-01-09

### Issued / Manufactured / Imported by

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

### Identification of the product

#### Combination of materials (outside to inside)

Lubricant - lacquer/print - aluminum foil – PP coex. - lubricant

#### Product reference(s)

Item number	Product Group	Item Name	Customer reference
541-0156-019	Portion pack	LID.ALU.RECT.GOLD	-

### Product Specifications

Filling temperature	Max. 130 °C (rep. 121°C)
Treatment time	Up to 30 minutes (resp. 45 minutes)
Storage temperature after filling	-40 to +40 °C
Combination of materials (outside to inside)	Lubricant - lacquer/print - aluminum foil – PP coex. - lubricant
Restrictions	-
Inventory storage	Max. 70% RH 5-25 °C
Dual use additives that might be present	E551, E553b, E470a, E321, E338
Content of BPA inside lacquer	BPA NIA
Content of BPA outside lacquer (if present)	BPA detectable

### Intended for

Aqueous foods	Yes
Acidic foods	Yes
Alcoholic foods	Yes
Fatty foods	Yes
Dry foods	Yes
Conventional oven	No
Microwave oven	No
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.

- 45 minutes at 130°C + 10d at 60°C in 3% acetic acid (Simulant B)
- 45 minutes at 130°C + 10d at 60°C in 50% ethanol (Simulant D1)
- 45 minutes at 130°C + 10d at 60°C in olive oil (Simulant D2)

### Substances restricted by specific migration limits (SML)

CAS no.	Substance	SML (mg/Kg)
00140-88-5	Acrylic acid, ethyl ester	SML(T) 6
00108-31-6	Maleic anhydride	SML(T) 30
-	N,N-Bis(2hydroxyethyl)alkyl (C8-C18) amine	SML(T)1,2
00106-89-8	1-chloro-2,3-epoxypropane	QM 1
00080-05-7	2,2-bis(4-hydroxyphenyl)propane	0,6
01675-54-3	BADGE	9
00108-78-1	melamine	2,5
27676-62-6	1,3,5-tris(3,5-di-tert-butyl-4-hydroxybenzyl)-1,3,5-triazine-2,4,6(1H,3H,5H)-trione	5
00128-37-0	2,6-di-tert-butyl-p-cresol (BHT)	3
00584-84-9	2,4-toluene diisocyanate	QM(T) 1
00091-28-7	2,6-toluene diisocyanate	QM(T) 1
02682-20-4	2-methyl-4-isothiazoline-3-one	SML(T) 0.5
00050-00-0	formaldehyde	SML(T) 15
00822-060-0	Hexamethylene diisocyanate	QM(T) 1
Ratio (migration testing)		6 dm <sup>2</sup> /Kg

All specific migration limits are met.

According to our knowledge, not all substances with restrictions have been disclosed to us. If you intend to do migration testing this can be disclosed to an independent accredited testing laboratory.

### 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:

- 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 aluminium foil > 6µm : is regarded as a functional barrier
- Framework 2011/10/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments.
- Directive (EC) 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food with possible amendments.
- Directive 94/62/EC on packaging and packaging waste (heavy metals) with possible amendments.
- Directive (EC) 1907/2006 REACH (Registration, Evaluation and Authorization of Chemicals) with possible amendments.
- Regulation (EC) 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food with possible amendments.
- Council of Europe Resolution AP (2004)1
- Regulation (EU) 1169/2011 – concerning absence of the listed allergens in Appendix II.

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

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.