



# Declaration of Compliance

## For aluminium food contact articles – Aluminium – Inside polyester lacquered

**Last updated:** 2024-03-27

**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 - Polyester lacquer - lubricant

#### Product reference(s)

| Item number | Product Group           | Item Name                     | Customer reference |
|-------------|-------------------------|-------------------------------|--------------------|
| 0734511100  | Standard alu.containers | RECT.456ML.FULL.CURL.INS.LACQ | -                  |

### Product Specifications

|                                              |                                                               |
|----------------------------------------------|---------------------------------------------------------------|
| Filling temperature                          | Max. 200 °C                                                   |
| Treatment time                               | Up to 2 hours                                                 |
| Storage temperature after filling            | -40 to +40 °C                                                 |
| Restrictions                                 | Avoid direct contact with strongly acidic food                |
| Inventory storage                            | Max. 70% RH 5-25 °C                                           |
| Dual use additives that might be present     | E551 ; E553b ; E171 ; E903 ; E355 ; E338 ; E297 ; E321 ; E913 |
| Content of BPA inside lacquer                | BPA NIA                                                       |
| Content of BPA outside lacquer (if present)* | BPA NIA                                                       |

(\*) verify with technical data sheet of item

### Intended for

|                   |     |
|-------------------|-----|
| Aqueous foods     | Yes |
| Acidic foods      | No  |
| Alcoholic foods   | Yes |
| Fatty foods       | Yes |
| Dry foods         | Yes |
| 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 (OM6) 10% ethanol (Simulant A) : compliant
- 2h at 175°C (OM7) in rectified olive oil (Simulant D2) : compliant

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

| CAS no.                   | Substance                           | SML (mg/Kg) |
|---------------------------|-------------------------------------|-------------|
| 50-00-0                   | formaldehyde                        | 15,0        |
| 91-76-9                   | 2,4-diamino-6-phenyl-1,3,5-triazine | 5,0         |
| 128-37-0                  | 2,6-di-tert-butyl-p-cresol          | 3,0         |
| 107-21-1                  | Ethylene glycol                     | 30,0        |
| 111-46-6                  | Diethylene glycol                   |             |
| 100-21-0                  | Terephthalic acid                   | 7,5         |
| 121-91-5                  | Isophthalic acid                    | 5,0         |
| 128-37-0                  | Trimellitic anhydride               | 5,0         |
| 26896-48-0                | Tricyclodecane Dimethanol           | 0,05        |
| 103-11-7                  | Acrylic acid, 2-ethylhexyl ester    | 6,0         |
| 103-11-7                  | Acrylic acid, ethyl ester           | 0,05        |
| 126-30-7                  | 2,2-dimethyl-1,3-propanediol        | 0,05        |
| 77-99-6                   | 1,1,1-trimethylpropane              | 30,0        |
| 108-78-1                  | 2,4,6-triamino-1,3,5 triazine       | 2,5         |
| 108-31-6                  | Maleic anhydride                    | 30,0        |
| 116-14-3                  | Tetrafluoroethylene                 | 0,05        |
| 105-60-2                  | caprolactam                         | 15,0        |
| 110-63-4                  | 1,4 butanediol                      | 5,0         |
| 4098-71-9                 | Isophorone diisocyanate             | 1           |
| 23850-94-4                | Monobutyltin tris(2-ethylhexanoate) | 0,01        |
| Ratio (migration testing) |                                     | 6 dm2/Kg    |

All specific migration limits are met. (theoretical specific migration)

### 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
- Framework 2011/10/EC relating to plastic materials and articles intended to come into contact with foodstuffs with possible amendments : raw materials used in the lacquer is in compliance with the positive list of the directive
- 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.
- 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.