PRODUCTFICHE – FICHE PRODUIT - SPECIFICATION PRODUCT

1. Algemene informatie – Information général – General information

ARTIKELNR. AFNEMER / N° Art. Client / Ref. Customer	
ARTIKELNR. ACE / N° Art. ACE / Ref. ACE	VA00920
OMSCHRIJVING / Description / Description	Lepel soep zwart zwaar CPLA 160mm REUSABLE *Cuillère soupe noir lourd CPLA 160mm REUSABLE*
DATUM / Date / Date	8/11/2021

2. Producteigenschappen – Caractéristiques - Specifications

MATERIAALSOORT/Matériel / Material	CPLA
GEWICHT / Poids / Weight	± 4.50 g / st- pc
UITVOERING BESTEK	'Zwaar' - *'Lourd'*
KLEUR / Couleur / Colour	Zwart – *noir*
LENGTe / Longueur / Length	160 mm

3. Verpakkingswijze – Emballage- Packaging

AANTAL / Quantité / Quantity	1.000 stuks- pièces – pieces / karton - carton – box

VERKLARING VAN OVEREENSTEMMING – DECLARATION DE CONFORMITE – DECLARATION OF CONFORMITY

The supplier established in the Community:

Name of the supplier: **Ace Packaging NV.**

Complete address: **Industrieterrein 1/1 - IZ Webbekom 1013**
3290 Diest - Belgium

declares that the cutlery described above complies with the requirements of:

Regulation EC 1935/2004 of 27th October 2004 (Framework Regulation)
Regulation EC 10/2011 of 14th January 2011 ("PIM"-regulation)
Regulation EC 2023/2006 (GMP regulation)

in the following conditions of use:

- Type of food intended to come in contact with material/object: *All kind of food stuffs.*

- Possible treatment of material/object:

*The levels of **overall migration** values are according to aforementioned regulations below the tolerable limit value of 10 mg/dm² or 60 mg/kg respectively – see test results down below*

Testing is done with – over the period of – at applied temperatures of – standardized test number:

1) Simulant A – 10% ethanol – 2 hours – 70°C – OM3 test
2) Simulant B – 3% acetic acid – 2 hours – 70°C – OM3 test
3) Simulant D2 – 95% ethanol (substitute for olive oil)- 2 hours – 60°C
4) Simulant D2 – isooctane (substitute for olive oil) - 0.5 hour - 40°C

OM3 test covers the following food contact conditions:
Any food contact conditions that include hot-fill and/or heating up to a temperature T where 70°C≤T≤100°C for maximum of t = 120/2^((T- 70)/10) minutes, which are not followed by long term room temperature or refrigerated storage.
Product is suitable for single use and as eating utensils for all types of food.

Results:

Simulant Used	Time	Temperature	Max. Permissible Limit	Result of 003 Overall Migration
10% Ethanol (V/V) Aqueous Solution	2.0hr(s)	70°C	10mg/dm²	<3.0mg/dm²
3% Acetic Acid (W/V) Aqueous Solution	2.0hr(s)	70°C	10mg/dm²	<3.0mg/dm²
95% Ethanol (V/V) Aqueous Solution (Rectified Olive Oil Substitute)	2.0hr(s)	60°C	10mg/dm²	<3.0mg/dm²
Isooctane (Rectified Olive Oil Substitute)	0.5hr(s)	40°C	10mg/dm²	<3.0mg/dm²

Notes :

(1) Analytical tolerance of aqueous simulants is 2 mg/dm².
(2) Analytical tolerance of fatty food simulants is 3 mg/dm².
(3) Test condition & simulant were specified by client.
(4) The migration results are based on the first migration.

Colour Release test:

Test Item(s)	Limit	*001*
Colour release in 2% acetic acid (W/W) aqueous solution	★	Negative
Colour release in coconut oil	★	Negative

Notes :

(1) ★ = No colour release.
(2) Negative = No color release observed, Positive = Color release observed.

Sensorial examination odour and taste test:

Test Item(s)	Limit	*001*
Test time(hr)	-	2
Temperature(°C)	-	70
Sensorial examination odour (Point scale)	2.5	0
Sensorial examination taste (Point scale)	2.5	0

Notes :

Scale evaluation:
0 – no perceptible difference
1 – just perceptible difference
2 – slight difference
3 – marked difference
4 – strong difference

Specific migration test:

Products are manufactured with monomers, additives and other starting substances that are authorized under the Commission Regulation No (EU) 10/2011

The product does not contain anu substances subject to the restriction in annex I & II of Regulation /2011/EC and all additional amendments of 10/2011/EC, until date of issue.

The levels of specific **migration values of the heavy metals & PAA's** are according to aforementioned regulations below the tolerable limit. Specific migration test is carried out by external Lab SGS
Results:

Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments –Specific Migration of Primary Aromatic Amine

Test Method : With reference to EN 13130-1: 2004, analysis was performed by UV-Vis.

Sample 003

Simulant Used : 3% Acetic acid (W/V) aqueous solution
Test Condition : 70 °C 2.0 hr(s)

Test Item(s)	Max. Permissible Limit	Unit	MDL	Test result
Migration times	-	-	-	1st
Area/volume	-	dm^2/kg	-	6.0
Specific migration of primary aromatic amine	0.01	mg/kg	0.02	ND

Notes :
(1) Test condition & simulant were specified by client.

Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments –Specific Migration of Heavy Metal

Test Method : With reference to EN13130-1:2004, analysis was performed by ICP-OES.

Sample 003

Simulant Used : 3% Acetic acid (W/V) aqueous solution
Test Condition : 70 °C 2.0 hr(s)

Test Item(s)	Max. Permissible Limit	Unit	MDL	Test result
Migration times	-	-	-	1st
Area/volume	-	dm^2/kg	-	6.0
Barium	1	mg/kg	0.25	ND
Cobalt	0.05	mg/kg	0.01	ND
Copper	5	mg/kg	0.25	ND
Iron	48	mg/kg	0.25	ND
Lithium	0.6	mg/kg	0.5	ND
Manganese	0.6	mg/kg	0.25	ND
Zinc	5	mg/kg	0.5	ND
Aluminium	1	mg/kg	0.1	ND
Nickel	0.02	mg/kg	0.02	ND

Lead (Pb) and Cadmium (Cd):

With reference to Part II Section D2 of Testing Methods for Foodstuffs, Implements, Containers and Packaging, Toys, Detergents, JETRO, Japan External Trade Organization, 2009 (Dichloromethane extraction by ultrasonic bath). Analysis was performed by HPLC-FLD/HPLC-MS..

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Test Item(s)	Limit	Unit	MDL	001
Total Lead	★	mg/kg	2	ND
Total Cadmium	★	mg/kg	2	ND

Notes :
(1) ★= Absent.

Polynuclear aromatic hydrocarbons (PAH's):

Test Item(s)	Limit	Unit	MDL	001
Sum of 18 PAHs	1	mg/kg	-	ND
Sum of Acenaphthylene, Acenaphthene, Fluorene, Phenanthrene, Pyrene, Anthracene, Fluoranthene	1	mg/kg	-	ND
Naphthalene(NAP)	1	mg/kg	0.1	ND
Acenaphthylene(ANY)	-	mg/kg	0.1	ND
Acenaphthene(ANA)	-	mg/kg	0.1	ND
Fluorene(FLU)	-	mg/kg	0.1	ND
Phenanthrene(PHE)	-	mg/kg	0.1	ND
Anthracene(ANT)	-	mg/kg	0.1	ND
Fluoranthene(FLT)	-	mg/kg	0.1	ND
Pyrene(PYR)	-	mg/kg	0.1	ND
Benzo(a)anthracene(BaA)	0.2	mg/kg	0.1	ND
Chrysene(CHR)	0.2	mg/kg	0.1	ND
Benzo(k)fluoranthene(BkF)	0.2	mg/kg	0.1	ND
Benzo(a)pyrene(BaP)	0.2	mg/kg	0.1	ND
Benzo(e)pyrene(BeP)	0.2	mg/kg	0.1	ND
Indeno(1,2,3-c,d)pyrene(IPY)	0.2	mg/kg	0.1	ND
Dibenzo(a,h)anthracene(DBA)	0.2	mg/kg	0.1	ND
Benzo(g,h,i)perylene(BPE)	0.2	mg/kg	0.1	ND
Benzo(b)fluoranthene(BbF)	0.2	mg/kg	0.1	ND
Benzo(j)fluoranthene(BjF)	0.2	mg/kg	0.1	ND

- Shelf-life and material/object temperature:

Dry conditions, away from direct sunlight, avoid mechanical shocks, keep dust free in original closed boxes

- Surface/volume ratio:

6dm² / kg

Our statements are based on the conformity documents made available by our suppliers, migration tests carried out by us or by a third party. It is the customers own responsibility to test the suitability

(Appropriate information on all substances for which there are restrictions, at the level of the EU as well as at the Belgian level, so that all future users can comply with those restrictions. In the absence of any national or European regulation, all information on international restrictions, norms or guide values has to be provided (Council of Europe, WHO, Codex Alimentarius…)

Place, date

Diest, 17/01/2021 Karen
Prinsen i.o.v.
Olivier Stappaerts (CEO Ace Packaging)

VERKLARING VAN OVEREENSTEMMING – DECLARATION DE CONFORMITE – DECLARATION OF CONFORMITY

The supplier established in the Community:
Name of the supplier: **Ace Packaging NV.**
Complete address: **Industrieterrein 1/1** - **IZ Webbekom 1013**
3290 Diest - Belgium

declares that the PLA cutlery described above complies with the requirements of:

Regulation EC 1935/2004 of 27th October 2004 (Framework Regulation)
Regulation EC 10/2011 of 14th January 2011 ("PIM"-regulation)
Regulation EC 2023/2006 (GMP regulation)

in the following conditions of use:

- Type of food intended to come in contact with material/object: *All kind of food stuffs.*

- Possible treatment of material/object:

Repeated food contact conditions that include hot-fill and/or heating up to a temperature T where 70°C ≤ T ≤ 100°C for maximum of t = 120/2^((T-70)/10) minutes.
Max. using temperature range : +95°C

Overall migration

In conformity with the European regulation no. 10/2011and amendments and the JRC guidance 'Testing Conditions for Kitchenware articles in contact with foodstuffs; Plastics and metals, European Commission; 2020' the simulants and testing conditions presented in table 1 were selected:

Table 1: selected simulants and test conditions for overall migration testing

Simulants	***Contact conditions***
Simulant A: ethanol 10% (v/v)	3x 2 hours at 70°C (OM3)(*)
Simulant B: acetic acid 3% (m/v)	
Simulant D2: olive oil	

*In conformity with the above mentioned legislations the overall migration of materials intended to come into repeated contact with food has to be carried out three times on a single sample using another portion of food simulant on each occasion. The overall migration in the second test shall be lower than in the first test and the overall migration in the third test shall be lower than in the second test. Compliance with the overall migration limit shall be verified on the basis of the level of the overall migration found in the third test.

The test method was based on the current EN 1186-1, EN 1186-2 and EN 1186-3.

Exposed contact surface:	69.4 cm²
Used volume simulants:	100.0 ml
Contact method:	immersion

After the contact period, simulants A and B were evaporated, and the residual weights were determined. To determine the migration result into simulant D2, the olive oil was extracted out of the test specimens, trans-esterified and analysed chromatographically. The obtained amount of olive oil was subtracted from the total weight loss of the test specimens.

Results overall migration

The results of simulants A and B are mean values of two measurements, the results of simulant D2 are mean values of four measurements.

All results are expressed in mg/dm² and are presented in table 4. The overall migration limit is 10 mg/dm². No reduction factor was used for simulant D2.

Table 4: results for the overall migration analyses

Simulant	Results overall migration (mg/dm²) after 3rd contact
Simulant A: ethanol 10% (v/v)	1.2
Simulant B: acetic acid 3% (m/v)	7.0
Simulant D2: olive oil	<3.0

Additionally, it is confirmed that no visual discolouration of the simulants after the contact period was observed.
The results give evidence that the overall migration of the tested sample is less than the maximum limit of 10 mg/dm² after the third contact period for simulant A (ethanol 10%, representing aqueous foods), simulant B (acetic acid 3%, representing foods which have a pH below 4,5) and simulant D2 (olive oil, representing foods which contain free fats at the surface) using the given conditions. The material stability between the subsequent overall migration tests is also demonstrated for the three used simulants.

Specific migration

Products are manufactured only with monomers, additives and other starting substances that are authorized under the Commission regulation No (EU) 10/2011.

The product does not contain any substances subject to the restrictions listed in annex I & II of Regulation 10/2011/EC and all additional amendments of 10/2011/EC, until date of issue.

Specific migration of PAA's

The specific migration of the substance presented In table 2 was determined. The specific migration limits are laid down in the European Regulation No 10/2011 and amendments. The specific migration of the listed substances was measured in their worst-case simulant.

Table 2: substances evaluated for specific migration

Substance	SML (mg/kg)
Primary Aromatic Amines (PAA) – listed as CMR(**)	0.002
Primary Aromatic Amines (PAA) – not listed as CMR Cat 1 A/B	T = 0.01

(**) Primary aromatic amines listed in entry 43 to Appendix 8 of Annex XVII to Regulation (EC) No 1907/2006 and for which no migration limit is specified in table 1 of Annex I of Regulation EU n° 10/2011 and amendments.

In conformity with the European Regulation No 10/2011 and amendments the following test conditions, as displayed in table 3, were selected.

Table 3: selected simulants and test conditions for specific migration testing

simulant	Contact condition
Simulant B: acetic acid 3% (m/v)	2 hours at 70°C

The test method was based on the current EN 1186-1 and EN 1186-3.

Exposed contact surface:	200 cm²
Used volume simulants:	100 ml
Contact method:	immersion

Results specific migration of PAA's

The results, presented in table 5 and table 6, are mean values of three measurements and are expressed in mg/kg foodstuffs.

Table 5: results for the specific migration analysis of CMR Primary Aromatic Amines

Substance name	CAS n°	Result	SML
		(mg/kg)	(mg/kg)
2,4,5-trimethylaniline	137-17-7	< 0.002	0.002
2,4-diamino-anisol	615-05-4	< 0.002	0.002
2,4-Toluylendiamin	95-80-7	< 0.002	0.002
2-Methoxyaniline	90-04-0	< 0.002	0.002
2-Napthylamine	91-59-8	< 0.002	0.002
3,3-Dichlorobenzidine	91-94-1	< 0.002	0.002
3,3-Dimethylbenzidine	119-90-4	< 0.002	0.002
3,3-Dimethyl-4,4-diaminodiphenylmet	119-93-7	< 0.002	0.002
4,4-Diaminodiphenylmethane	838-88-0	< 0.002	0.002
4,4-Methylenbis-2-chloraniline	101-77-9	< 0.002	0.002
4,4'-oxydianiline	101-80-4	< 0.002	0.002
4,4-Thiodianiline	139-65-1	< 0.002	0.002
4-aminoazobenzene	60-09-3	< 0.002	0.002
4-aminobiphenyl	92-67-1	< 0.002	0.002
4-chloroanaline	106-47-8	< 0.002	0.002
4-chloro-o-toluidine	95-69-2	< 0.002	0.002
Benzidine	92-87-5	< 0.002	0.002
o-Aminoazotoluene	97-56-3	< 0.002	0.002
o-Toluidine	95-53-4	< 0.002	0.002
p-Cresidine	120-71-8	< 0.002	0.002

Table 6: results for the specific migration analysis of non-CMR Primary Aromatic Amines

Substance name	CAS n°	Result (mg/kg)	SML (mg/kg)
2-Amino-4-nitrotoluene	99-55-8	< 0.010	0.01
2,5-Dichloroaniline	95-82-9	< 0.010	0.01
Aniline	62-53-3	< 0.010	0.01
4-Aminiotoluene (p.Toluidine)	106-49-0	< 0.010	0.01
3-Amino-1-nitrobenzene	99-09-2	< 0.010	0.01
2,6-Dimethylaniline (2,6-Xylidine)	87-62-7	< 0.010	0.01
2,4-Dimethylaniline	95-68-1	< 0.010	0.01
2,4,5-Trichloroaniline	636-30-6	< 0.010	0.01
1-Naphtylamine	95-79-4	< 0.010	0.01
2,2'-(Ethylenedioxy)dianiline	134-32-7	< 0.010	0.01
2,4-Dinitroaniline	52411-34-4	< 0.010	0.01
3-Amino-4-methoxybenzalidid	97-02-9	< 0.010	0.01
2-Ethoxyaniline	120-35-4	< 0.010	0.01
2-Methoxy-4-nitroaniline	94-70-2	< 0.010	0.01
4-chloro-2,5-dimethoxyaniline	97-52-9	< 0.010	0.01
4-Aminobenzamide	6358-64-1	< 0.010	0.01
2-Methoxy-5-nitroaniline	2835-68-9	< 0.010	0.01
4-Nitro-1,2-phenylenediamine	99-59-2	< 0.010	0.01
2-amino-5-methylbenzenesulfonic acid	99-56-9	< 0.010	0.01

Sum of CAS n°. 88-51-7 and 88-53-9	88-44-8	< 0.010	0.01

The results presented in table 5 and table 6 give evidence that the specific migration of the mentioned components does not exceed their specific migration limits as laid down in the European Regulation No 10/2011 and amendments under the given conditions.

- Shelf-life and material/object temperature:

Dry conditions, away from direct sunlight, avoid mechanical shocks, keep dust free in original closed boxes

Traceability of the product is ensured according to Regulation (EC) No. 1935/2004
Our statements are based on the conformity documents made available by our suppliers, migration tests carried out by us or by a third party. It is the customers own responsibility to test the suitability

Place, date

Diest, 26/8/21 Kelly
Vannitsen i.o.v.
Olivier Stappaerts (CEO Ace Packaging)