



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	VP01795
VORIG ARTIKELNR. ACE / N° Art. ACE précédent / Previous Ref. No. ACE	
OMSCHRIJVING / Description / Description	Vel bakpapier 41gr 400x600mm Feuille papier cuisson 41gr 400x600mm
DATUM / Date / Date	19/10/2021

2. Producteigenschappen – Caractéristiques - Specifications

MATERIAALSOORT/Matériel / Material	Bakpapier – Feuille papier cuisson	
GEWICHT / Poids / Weight	± 11.28 g / st - pc	
MAAT / Dimensions / Size	LENGTE / Longueur / Length	600 mm
	BREEDTE / Largeur / Width	400 mm
GRAMGEWICHT Papier / Epaisseur Papier / Thickness Paper	41 g/m ²	
KLEUR / Couleur / Colour	Wit – Blanc	
BEDRUKT / Imprimé / Printed	Neen - non	

3. Verpakkingswijze – Emballage- Packaging

AANTAL / Quantité / Quantity	500	Stuks – pièces - pieces	/ pak – paquet - package
AANTAL / Quantité / Quantity	100.000	Stuks – pièces – pieces	/ palet



VERKLARING VAN OVEREENSTEMMING – DECLARATION DE CONFORMITE – DECLARATION OF CONFORMITY

The supplier established in the Community:

Name of the manufacturer: **Ace Packaging NV.**
Complete address: **Industrieterrein 1/1 - IZ Webbekom 1013
3290 Diest - Belgium**

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

Regulation EC 1935/2004 of 27th October 2004 (Framework Regulation)
Regulation EC 2023/2006 of 22th December 2006 ("GMP-regulation")
Regulation EC 10/2011 of 14th January 2011 ("PIM" –regulation) including its amendments

in the following conditions of use:

- Type of food intended to come in contact with material/object:

Aqueous, dry, and fat containing food types

- 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*

We confirm that the product fulfills the current requirements under normal and predictable conditions for dry, wet, fatty food direct contact such as meat, cooled fresh dough and bakery usages up to 220°C (during 40 minutes) with regards to the above mentioned regulations.

Our papers does not contain normally prohibited substances above specified guide concentrations in lead, mercury, hexavalent chromium, PBB, PBDE, PCB, PCP, and in particular in conformity with the standards CE 94/62 (FR98/638) and CONEG.

We confirm that our papers do not normally contain any:

- fluorescent material*
- perfluoro derivatives residues (PFOA, PFOS free)*
- BADGE (bisphenol A diglycidyl Ether), BFDGE (Bisphenol F Diglycidyl Ether) nor NODGE (Novolac Diglycidyl Ether) and derivatives (2005/1895).*



□ *any products harmful to the ozone layer (low molecular weight CFC, HCFC, HCF or HCS) as additives or in the production of this paper.*

• 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.

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

(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, 07/10/2020 Karen

Prinsen i.o.v.

Olivier Stappaerts (CEO Ace Packaging)



Copy of test results of baking paper - by ISEGA Laboratory

3. Preparation of Extracts *

The extracts were prepared according to the "Methods for the examination of consumer goods" following the method B 80.56 of the Official Collection of Analytical Methods according to § 64 LFGB and according to the demands of the standards EN 645, EN 647 and EN 15519.

Water: 2 hours at 80 °C
Isooctane: 2 hours at 60 °C

4. Determination of the Dry Matter in the Water Extract *

The dry matter was determined according to DIN EN 920 after drying at 105 °C.

Result: 0.9 mg/dm² \triangle 2.3 mg/g dry matter

10. Determination of the Dry Matter in the Organic Solvent Extract *

The dry matter was determined according to DIN EN 1186 after drying at 105 °C.

Result: 0.5 mg/dm² \triangle 1.4 mg/g dry matter