



Declaration of Compliance – PVC Meat Wrap Products

We, Melitta UK Ltd. (Trading as Cofresco Foodservice, Cofresco Operations & Melitta UK Ltd.), hereby declare that the products we deliver to your company, referenced by part numbers 01R37 are supplied from our plant in Telford, Shropshire, UK, under a certified management system that complies with:

- ISO 9001:2015

We declare that the products fulfil the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation:

- Framework Regulation (EC) No. 1935/2004
- GMP Regulation (EC) No. 2023/2006
- Regulation (EU) No. 10/2011 and amendments.

Additive(s) and/or monomer(s) are listed on the positive list of regulation (EU) No. 10/2011 as amended.

NIAS: Potential Non-Intentionally Added Substances are under ongoing risk assessment using recognized method.

The above product contains film that could contain an additive or a monomer that has a specific migration limit restriction. In referring to the food contact certificates provided by the suppliers, we are confident that the total additives level in this film is below the limit (our supplier checks that this/these substance(s) meet the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	PM Ref.	Specific Migration Limit(s) (ppm):
Acetic acid, vinyl ester	10120	12
DEHA, di-ethylhexyl adipate	31920	18
ESBO, epoxidised soybean oil	88640	60
Formaldehyde-1-naphthol, copolymer	54930	0.05
Polyesters of 1,2-propanediol and/or 1,3- and/or 1,4-butanediol and/or polypropyleneglycol with adipic acid, also end-capped with acetic acid or fatty acids C12-C18 or n-octanol and/or n-decanol	76866	30
Terephthalic acid, bis(2-ethylhexyl) ester	92200	60
VCM, vinyl chloride monomer	26050	0.01
Zinc	/	5

The overall migration and specific migration limits, after applying a factor of 4, have been checked on the finished articles representing the worst case reference of the family range of products (higher thickness) according to Regulation (EU) No. 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 20°C with vegetable oil (D2)
- A maximum contact time/temperature of 10 days / 40°C with Ethanol 10% (A) and Acetic acid 3% (B)
- A surface / Volume ratio of 6 (expressed in dm²/kg or dm²/L).

Therefore, this film is complying with the following application:

- Any storage times below 30 days at refrigerated conditions
- All storage times at frozen conditions

Dual use additives: To the best of our knowledge based on suppliers' declarations and/or confidentiality requirements, this product contains:

Dual Used Additive	PM ref.	E Number	Conc. Max. (ppm)
Acetylated mono- and diglycerides of fatty acids	30404	E472a	40000
Sodium hydrogen carbonate	42500	E500	100

We have implemented a traceability system as requested from Art. 17 Regulation (EC) No. 1935/2004.

We hereby confirm that our suppliers do not intentionally use in the production of this film:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)
- Nanoparticles

The film is suitable for – Meat, Fish, Sandwich, Fruit, Vegetable and Frozen product

Freezer –_subject to individual trials.

This film is not suitable for – Cheese, pure fat and oil, food preserved or marinated in an oily medium, Margarine or butter, Microwave oven, Traditional oven, infrared oven or multipurpose oven.

The film does not contain any post consumer recycled materials.

This certificate is only valid when the products are used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics.

Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.

This statement is valid for a period of up to 2 years from date of signature.



Darren Sheppard
Head of Compliance & Quality Management

Date 7th February 2022