

Declaration of Compliance:

In Accordance with EU Regulations 1935/2004 and 10/2011
Plastic materials and articles to come into contact with food

ISSUED BY: BFM Global Limited
PO Box 66-087
Beachhaven 0749
Auckland
New Zealand

ISSUED ON: 28 April 2020

FOR THE FOLLOWING PRODUCTS: Seeflex 040AS - Semi-clear Polyurethane

MANUFACTURED BY: BFM Global Limited
PO Box 66-087
Beachhaven 0749
Auckland
New Zealand

CONFIRMATION: Seeflex 040AS is supplied in accordance with the following requirements with amendments up to & including (EU) 2019/1338:

- Regulation No 2023/2006/EC (GMP Regulation)
- Regulation No 1935/2004/EC (Food Contact Materials)
- Regulation No 10/2011/EC (Plastic Food Contact Materials)

The conformity has been established by migration testing in accordance with regulations listed above.

CONFORMITY WITH OVER-ALL MIGRATION LIMITS: The determined over-all migration from the sample to the simulant is given in the table below. The results are an average of three determinations as described in EN 1186.

Overall migration test for compliance with 10/2011 with amendments up to & including (EU) 2018/831:

TEST STIMULANT	TEST CONDITIONS	RESULTS (mg/kg)	OVERALL MIGRATION LIMITS OML
Olive oil	10 days, 60°C	<2	10mg/dm ²
3% acetic acid	2 hours, 60°C	1.6	10mg/dm ²
10% ethanol	2 hours, 60°C	2.1	10mg/dm ²

Olive oil was used as it better simulates the most severe and realistic conditions.

CONFORMITY WITH SPECIFIC MIGRATION LIMITS:

The determined specific migration to the simulant is given in the table below. Components 1 to 5 are tested to EN 13130, with Component 6 tested to EN 13130-8.

SPECIFIC COMPOUND	TEST CONDITIONS	RESULTS (mg/kg)	SPECIFIC MIGRATION LIMITS SML
Component 1	10 days @ 20°C	4.3	5mg/kg
Component 2	10 days @ 20°C	<0.01	0.05mg/kg
Component 3	10 days @ 60°C	0.28	0.6mg/kg
Component 4	10 days @ 60°C	<12	30mg/kg
Component 5	2 days @ 60°C	<1	3mg/kg
Component 6	10 days @ 60°C	<0.2	1mg/kg (Qm)

Explanatory Note: Due to the diverse fields of application, worst case scenarios were chosen for test conditions.

SPECIFICATION ON THE USE OF THE MATERIAL

TYPE OF FOOD:

All food types.

TIME AND TEMPERATURE IN CONTACT WITH FOOD:

Up to 48 hours direct contact at a temperature of 60°C.

RATIO OF FOOD CONTACT SURFACE TO PRODUCT VOLUME:

6dm² per kg of food, according to article 17 Regulation 10/2011/EC

SIGNED ON BEHALF OF BFM GLOBAL LTD:



BLAIR MCPHEAT
DIRECTOR