

DECLARATION OF COMPLIANCE

Description	Material	Article Number
Laminated bagasse	Bagasse fibre with PBAT/PLA	205669
bowls and trays		

Duni declares that the article meets the requirements of:

- Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004 (Framework regulation)
- EU Regulation 2023/2006/EC (GMP)
- EU Regulation 10/2011/EC with amendments
- BfR XXXVI (bagasse)
- Fluorinated substances in paper and cardboard food contact materials of the Ministry of Environment and Food of Denmark dated May 2018

Overall migration (1)

According to the above-mentioned regulations, the overall migration does not exceed 10 mg/dm² or 60 mg/kg.

Specific migration (2)

Duni's risk assessment of the product shows that the product contains no monomers or additives subject to restrictions under the plastic regulation 10/2011 and its amendments.

Area of use

Based on the migration tests and Declaration of Compliance, the article can be used for all kinds of foods under the following conditions:

- Long term storage in chilled conditions or room temperature Be aware the trays do not have lamination on the outside which can impact the sturdiness due to condensation when put in cold conditions for a longer period.
- Warm keeping at 70°C for up to 2 h or at 100°C for 15 minutes (hotfill¹)

Different kinds of food can have an impact on the physical behaviour of the bagasse and cause stains. Duni's recommendation is for the customer to test their application for their needs.

¹ Definition from COMMISSION REGULATION (EU) 2016/1416: "*hot-fill*" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.



Test conditions:

Migration tests on the article's material performed by an independent institute showed that under the following test conditions overall migration (see 1.) and specific migration (see 2.; SML) fall considerably below the respective limits given by regulation 10/2011.

Overall migration OM2 ²	
3% Acetic acid	10 days at 40°C
10 % Ethanol	10 days at 40°C
Vegetable oil	10 days at 40°C

The ratio of surface area to volume is $6 \text{ dm}^2/\text{kg}$.

No substances of dual use are present in the product.

The product does not contain any functional barrier.

According to the document in our possession, Primary Aromatic Amines are below 10 ppb.

Please be advised that Duni AB does not add anything into the product.

This document of compliance is based on:

- Documentation from suppliers
- Global migration test

This document was issued electronically and is therefore valid without signature.

² OM2 standardised testing conditions corresponds to any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes as defined in Annex V, Chapter 3, table 3 in COMMISSION REGULATION (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.