Declaration of Compliance

Description	Material	Article Number
Trays	*PP*	**171003**

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 (Plastic regulation)
- EU Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols

This plastic product has been manufactured only with monomers, other starting substances and additives that are authorized under Regulation (EC) 10/2011 and all amendments. A risk assessment according to Article 18 and Article 19 of Regulation (EC) No. 10/2011 has been performed for this product.

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)
The material contains substances that are subject to restrictions according to regulation 10/2011/EC.

Substance	CAS No	SML (mg/kg)
N,N-bis(2-hydroxyethyl)alkyl(C 8- C 18)amine	-	1,2
Sodium salt2, 2-methylene bis (4,6-di-tert-butylphenyl) phosphate	85209-91-2	5
Carbon black (***only black trays***)	1333-86-4	*

* Maximum use level of carbon black in the polymer: 2,5 % w/w

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Area of use

The articles can be used safely with all types of food under following conditions:

	Application	Specific conditions	
		Temperature (°C)	Period food contact
✓	Storage in freezer*	-40 to 0	Very long (>> 10 days)
✓	Storage in fridge	0 to 10	Long (> 10 days) The food itself probably sets the limitation
✓	Storage at room temperature	Max 40	Long (> 10 days) *As long as the food are considered safe to consume and with kept desired quality.*
✓	Keeping warm applications	< 70	< 4 hours
✓	Hotfill & serve temp	< 121	Immediate use *The material has been evaluated at high temperature conditions corresponding to temperature applications up to 121°C (see Test conditions) However, because of deteriorating performance and stability as well as due to the risk of burn injuries, use at this temperature should be handled with utmost care.*
✓	Microwave oven		Short (< 2 h) *Be aware different microwave ovens may heat unevenly and can create hot spots causing the plastic to lose its stability. Always remove it with care to avoid burn injuries.*
No	Conventional oven	< 220	*The trays are **not** suitable for use in conventional oven.*

For further details, please read the product information sheet.

Test conditions

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

Overall migration OM5[1]

Simulant	***Contact time***	***Temperature***	***Result (mg/dm²)***
10 % Ethanol	*2 hours + 10 days*	*100°C + 40°C*	*< 10*
3% Acetic acid	*2 hours + 10 days*	*100°C + 40°C*	*< 10*
50 % Ethanol	*2 hours + 10 days*	*Reflux + 40°C*	
95 % Ethanol	*3,5 hours + 10 days*	*60°C + 40°C*	*< 10*
Isooctane	*2 days*	*20°C*	*< 10*

Ratio of food contact surface area to volume of component used to establish the compliance of material is 6 dm²/kg.

[1] OM2 test conditions corresponds to intended food contacts conditions "High temperature applications up to 121 °C." according to EU Regulation 10/2011/EC.

Specific migration OM5

Simulant	***Contact time***	***Temperature***	***Result (mg/dm^2)***
10 % Ethanol	*2 hours*	*100°C*	*< 10*

The trays comply with the general restrictions of Regulation (EC) No. 10/2011 Annex 2 regarding heavy metals and PAA content.

The material may contain one or more dual use additives (i.e. food additives or flavorings) subject to restrictions or specifications under Article 11.3 in EU Regulation 10/2011/EC (Plastic regulation).

Substance	***Ref. No.***	***E-number***
Mono- and diglycerides of fatty acids	30610/30612	E471
Talc	92080	E553b
Sodium, potassium and calcium salts of fatty acids	30610/30612	E470a

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

This document of compliance is based on:
- Documentation from suppliers
- Migration analysis

To the best of our knowledge, the information provided is accurate and reliable as of the date of publication and, where relevant, reflects the information received from suppliers. It is valid from the stated issue date until it is replaced or superseded.