

Declaration of Compliance

Greaseproof Paper

Trade name and code

Candor FL 101, Super Perga WS Parchment FL109, Super Perga WS opaque Parchment FP111, Golden FL135, Super Perga WS Golden Parchment FL139

Product description

Environmentally friendly and PFAS free unbleached, bleached and or opaque special treated natural greaseproof paper. For typical end-use, see technical specification (TDS) for each grade.

Raw materials

Only virgin fibre is used in paper making process. Bleached paper pulps are Total Chlorine Free or Elemental Chlorine Free (TCF or ECF). Only food contact approved chemicals are used for unique paper properties.

Nordic Paper (NP) achieves a grease barrier by mechanically processing the fibers using beaters, a process that allows fibers to bond closer together. This dense structure of cellulose fibers prevents grease from penetrating the paper and is what we refer to as "Natural Greaseproof".

Nordic Paper is certificated against FSC® (FSC-C102767) and PEFC (PEFC/05-33-213), for sustainability and socially acceptable harvesting practice. Re-planting of the forest is also required and regulated by the Swedish Forestry Act (Swedish Authorities). At NP, we are devoted to being fully compliant with EU Deforestation Regulation (EUDR) when it is implemented.

Please see NP website for Policies, Code of Conduct, Sustainability Report etc.

Production site

Nordic Paper AS, Greåkerveien 129, NO-1718 Greåker, Norway
Nordic Paper Seffle, Forskningsvägen 2 SE-66129 Säffle, Sweden

Website

www.Nordic-Paper.com

Signed



Aleksander Andersen / Technical Support

Date

10.02.2026

Valid 1 year

Direct food contact legislation and recommended use

Please see table last in the document for detailed information.

In Europe, our paper grade may safely be used in packages or other products intended for direct contact with foodstuffs, as well as for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C.

Overall migration.

Reference to European Directorate for the Quality of Medicines & Healthcare (EDQM) – Paper and board used in food contact materials and articles (2021).

Simulant EN1186-13:2002 method B	Test Condition EN 1186-1:2002	Permissible limit mg/dm ²	Result, mg/dm ² , report limit 3
MPPO	10 days, 40°C	10	<3
MPPO	2h, 175°C	10	<3

Ref SGS No. 355_400000242_2025_TR_REV1

Environmentally friendly, recovery

- Material recycling (EN13430). Tests performed by Ecol Studio, Italy

Test according to standard UNI 11743:2019. Results assessed in accordance with the Aticelca Evaluation Method 501:2019”.

Test according to test method CEPI, version 2 (2022).

Results

Method	No wet strength additive (FL101, FL135)	Wet strength additive
Aticelca evaluation*	A+	C
CEPI, version 2**	Suitable standard mill recycling 93,4/100	Not suitable standard mill recycling <0/100

* reference 22LD03311 and 22LD03312; ** reference 24LD06335 and 24LD06211

- Energy recovery (EN13431)
- Biodegradable/Compostable (EN 13432, AS5810)

	Test program	gsm	Cert. no
OK compost INDUSTRIAL	OK 01 edition F, TÜV	36-85	TA8012307380
OK compost HOME	OK 2 edition D, TÜV	36-85	TA8022307381

Certificate issued by TÜV Austria cert GMBH (valid July 2030)

REACH, (EC)1907/2006.

Registration, Evaluation, Authorisation and restriction of Chemicals.

Include (EC)2024/2462 amending Annex XVII regards undecafluorohexanoic acid (PFHxA), its salts and PFHxA-related substances.

We monitor ECHA's Candidate List (Substances of Very High Concern). We do not add any substances listed in the SVHC list, this also includes Endocrine disruptors. Regarding Chemsec SIN list, none of these specific substances are used as ingredients in the production of our products.

Kosher and comments about Halal

The product is certified by Star-K and is Pareve with Passover.

Based on our knowledge and information from our suppliers, we hereby confirm that we do not use any ingredients of animal origin or alcohol in the manufacturing process of our products. This means it meets the criteria for Halal

Substance

Based on information from our suppliers we do not add any of the substances below during the manufacturing process of our products.

- NIAS (Non-Intentionally Added Substances). Virgin fibre and control on process chemicals lower potential risk of any NIAS.
- GMO (Genetically modified substances).
- Phtalates (some of them, included in SVHC and in REACH Candidate list).
- Optical Brighteners
- Bisphenols. We follow Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonized classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) No 10/2011 and repealing Regulation (EU) 2018/213.
- MOSH (mineral oil saturated hydrocarbons) or MOAH (mineral oil aromatic hydrocarbons), according to our knowledge, we do not add any MOSH/MOAH to our products.
EFSA has re-evaluate the risk with MOSH, not pose any risk to public health (September 2023). EU member states agreement (April 2022), limit of MOAH in food, <0,5 mg/kg food.

MOAH, migration result, not detected (reference 2024-0022 RISE).

Food Allergens EU no. 1169/2011, Annex II

Based on information from our suppliers, none of the allergens listed are used in our manufacturing process.

Guideline for storage and handling

To have the optimized conditions for our paper, we recommend these guidelines for storage.

Warehouse:

- Stored in a dry location with the packaging.
- No exposure to sunlight.
- Storage at room temperature to reduce conditioning time.
- Reels to be stored vertically.
- Recommendation, max. 3 years.

Before use:

- Storage time in production area prior to production depends on the difference between storage temperature and humidity in warehouse and production area. It is important the reels have the same temperature and humidity as the production area. Minimum 24 hours prior to production.
- With packaging until it is used.
- For hygiene purposes we recommend removing 2 layers of paper product.

Our experience is that a moist climate works better when converting, and that it should be controlled over the seasons.

Traceability

To ensure traceability from the customer back to our raw materials used in production all reels has a label on the core with relevant information.



Explanation of Reel ID

PGR = Production site
 01 = Paper machine
 20251107 = YYYYMMDD
 0008 = Jumbo reel
 1 = Set (length)
 6 = Position CD (cross machine direction)

Additional information.

Packaging Material for our products

Packaging material intended to come into direct contact with our paper is approved according to:

- REACH, (EC)1907/2006.
- Regulation (EU) 2025/40 (PPWR) Replacement for Packaging Directive 94/62/EC.
- EC 1935/2004 on materials and articles intended to come into contact with food
- Regulation (EC) 2023/2006 on good manufacturing practise (GMP) for materials and articles intended to come into contact with food.

Mutual recognition (EU) 2019/515

Mutual recognition is based on the idea that once a product has been tested and lawfully manufactured according to regulations it is presumed to be approved in European countries.

Claim period, one year from delivery date.

Compliance to main food contact regulations
Regulation (EC) 2023/2006 on good manufacturing practise (GMP) for materials and articles intended to come into contact with food.
Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food
General requirements specified EDQM Guideline 2021 "Paper and Board in food contact materials and articles" (a supplementary guide to Resolution CM/Res (2020)9 on the safety and quality of materials and articles for contact with food)
Regulation (EU) 2025/40, (PPWR). Replacement for Packaging Directive 94/62/EC The sum Pb, Cd, Hg and Cr ⁶⁺ < 100 ppm (EN13428). Hazardous substances to the environment < 0,1% (EN13428). PFAS free.
PFAS free. Regulation (EC) 2019/1021 and its amendments regarding PFOS, its salts and related compounds, PFOA, its salts and PFOA-related compounds and PFHxS, its salts and PFHxS-related compounds and Regulation (EC) 1907/2006 and its amendments regarding C9-C14 PFCA, their salts and C9-C14 PFCA-related substances and PFHxA, its salts and PFHxA-related compounds. Danish Veterinary and Food Administration - Danish BEK nr. 681 af 25/05/2020 Guided indicator value for total organic fluorine (TOF) (<20 µg/g fluorine per gram of paper).
BfR recommendations for Food contact materials provided by the German Federal Institute for Risk Assessment and general requirements of LFGB (Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch) • BfR XXXVI Paper and board for food contact • BfR XXXVI/1 Cooking Papers, Hot filter Papers and Filter Layers • BfR XXXVI/2 Paper and board for baking purposes
French decrees 2008-1469 & 2007-766 implementing the consumer code with regard to materials and objects intended to come into contact with foodstuffs and DGCCRF Fiche MCDA n°4
Decreto Ministeriale 21 marzo 1973, consolidated by Decreto 25 settembre 2007, n. 217, last amended by Decreto 4 aprile 2012, n. 72, Gazzetta Ufficiale della Repubblica Italiana
FDA CFR (Code of Federal Regulations) 21 – Food and drugs, USA §176.170 on Components of paper and paperboard in contact with aqueous and fatty foods §176.180 on Components of paper and paperboard in contact with dry food Condition of use A (High temperature heat-sterilized (eg., over 212 deg.F) and condition D (Hot filled or pasteurized below 150 deg.F) defined in section C Table 2. This is worst case condition and covers condition B, C, D, E, F, G and H. All type of foods except alcoholic beverages
China GB 4806-8 – 2022* , National Safety Standard, Food contact paper and board material and their products. According to information from our suppliers, some additives used in our manufacturing process are not recognized at the positive list, GB 9685-2016 National Food Safety Standard: Standard for use of additives in food contact materials and articles.

Evaluated (raw material) and paper product analytically tested by SGS. Ref. reports no:
Statement on food contact compliance, SGS No. 354_400000242_2025_TR_REV1 and
test report SGS No. SHAHL24027186801
*analytically approved.