

Declaration of compliance for materials and articles intended to come in contact with food

1935/2004/EC

Product: DOYLEY FAT FREE /VETVRIJE DENTELLEN

Artnr. Omschrijving

1337	VETVRIJE DENTELLEN GOUD 17CM 500ST
1340	VETVRIJE DENTELLEN GOUD 19CM 500ST
1341	VETVRIJE DENTELLEN GOUD 21CM 500ST
1342	VETVRIJE DENTELLEN GOUD 23CM 500ST
1346	VETVRIJE DENTELLEN GOUD 25CM 500ST
1353	VETVRIJE DENTELLEN GOUD 28CM 500ST
1354	VETVRIJE DENTELLEN GOUD 31CM 500ST
1357	VETVRIJE DENTELLEN GOUD 15X22CM 500ST
1358	VETVRIJE DENTELLEN GOUD 15X26CM 500ST
1359	VETVRIJE DENTELLEN GOUD 20X29CM 500ST
1360	VETVRIJE DENTELLEN GOUD 20X35CM 500ST

DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES INTENDED TO COME IN CONTACT WITH FOOD

1935/2004/EC

1. The manufacturer or his authorized representative established in the Community

Name of the manufacturer: DINGS KARTONNAGES B.V.
Complete address: PARALLELWEG 16 – 5931 PM TEGELEN - NEDERLAND

2. Represented in the Community by (or supplied to):

Name of the authorized representative: JAN GEVERS BVBA
Complete address: Ambachtsstraat 5, 2400 Mol

3. Declares that the product described below:

Product name: DOYLEY FAT FREE

Material: Fat Free Paper 55gr/m² (vetvrije dentellen)

Reference on the box = Item ref.: Taartranden goud C / printing (client) name: 15*22cm – 15*26cm – 20*29cm – 20*35cm – 17cm – 19cm – 21cm – 23cm – 25cm – 28cm – 31cm – 33cm – 36cm – 38cm – 41cm. always VE (T&T)

4. Date of the declaration: 24-10-2016

5. Complies with the requirements **1935/2004/EC** in the following conditions of use:

5.1 Type of food intended to come in contact with material: X oily foods
o acidic foods
o dry foods
o aqueous foods
o alcoholic foods

5.2 Shelf-life and material temperature:

- storage: suggested: humidity 50-60%(not exceeding 70%)
- shelf-life: no shelf life if stored at the above conditions
- time & temperature of treatment: room temperature/ freezing till a temperature of – 40°C

5.3 Ratio of food contact surface area to volume used to established the compliance of the material or article: it is assumed that 1 kg of food is in contact with 6 dm² of packaging material.

6. Adequate information relative to the substances used or products of degradation thereof which restrictions and/or specifications to allow the downstream business operators or ensure compliance with those restrictions:

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7. Adequate information relative to the substances which are subject to a restriction in food, obtains by experimental data or theoretical calculation about the level of their specific migration and, where appropriate purity criteria in accordance with Directives 2008/60/EC, 95/45/EC and 2008/84/EC to enable the user of these materials or articles to comply with the relevant EU provisions or, in their absence, with national provisions applicable to food.

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8. Traceability: Is guaranteed for all raw materials and finished products, through labels on carton box VE (T&T) and internal system, according the Reg. CE 1935/2004 – GMP EC 2023/2006.