

# Declaration of compliance

according to Commission Regulation (EU) No 10/2011

V 01/15, 06.11.2015

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We hereby confirm that the product marked under the name:

## PREMIUMmax

is manufactured by our factory and complies with the requirement of:

- Commission Regulation (EU) No 1935/2004
- Commission Regulation (EU) No 10/2011 and any subsequent changes and corrections
- Commission Regulation (EU) No 2023/2006
- Commission Regulation (EU) No 1907/2006 and any subsequent changes and corrections
- European Parliament and Council Directive 94/62/EC

The inks used in printed packaging comply with the current Data Sheet "printing inks for food packaging" of the EuPIA (Association of the European Printing Industry).

The following ingredients are not included in the preparation of PREMIUM packaging material:

- Lead
- Cadmium
- Mercury
- Chromium (IV)
- Plasticizers (phthalates)
- Recycled material

## 1 Application

This PREMIUMPACK packaging material in regards to overall migration is suitable for aqueous and fatty foods.

### Storage (without food contact):

temperature [°C]	≤23
rel. humidity [%]	≤60
duration [years]	2

### Treatment of product:

Shrinking time [sec]	1-2
max. temperature [°C]	90-95

### Packaging material is unsuitable for the following applications:

- pasteurisation of food in packaging material
- sterilisation of food in packaging material
- food which release gas (ripening cheese)

### Intended food contact conditions:

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.

### Ratio of food contact surface area to volume [dm<sup>2</sup>/kg]:

6 dm<sup>2</sup>/1 kg food (EU cube)

## 2 Composition of product

Contains substances in accordance to Regulation (EU) No 10/2011 and Directives 2008/60/EG, 2008/84/EG and 2008/128/EG restrictions (SML, residual, Dual Use Additives):

Substance	FCM substance No	SML [mg/kg]	Dual use additives
1-hexene	356	3	-
1-octene	264	15	-
acetic acid, vinyl ester	231	12	-
acrylic acid, methyl ester	176	6	-
Boric acid	584	6	-
caprolactam	212	15	-
diethyleneglycol	263	30	-
ethyleneglycol	227	30	-
ethylene oxide	129	1	-
hexafluoropropylene	282	ND	-
hexamethylenediamine	305	2,4	-
isophthalic acid	291	5	-
maleic anhydride	234	30	-
Methacrylic acid	150	6	-
octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	433	6	-
polyethyleneglycol	638	-	✓
silicon dioxide	504	-	✓
talc	615	-	✓
terephthalic acid	785	7,5	-
vinylidene fluoride	132	5	-
zinc oxide	402	25	-
Undisclosed substance (may not be disclosed for reasons of confidentiality)			

### 3 Migration

Testing is performed under standardised test conditions in order to have our data valid for a wide range of products.

#### Overall migration (OML)

The product is not transferring its constituents to food simulants in quantities exceeding 10 milligrams of total constituents released per dm<sup>2</sup> of food contact surface (mg/dm<sup>2</sup>).

Simulant	Test conditions (time/temperature)
Ethanol 10% (v/v)	10 days, 40°C
Olive oil	

#### Specific Migration (SML)

According to the Commission Regulation (EG) No 10/2011 (and subsequent amendments and corrections) to the migration of food on the finished product, or appropriate food simulations referred to in Annex III of the Commission Regulation (EG) No 10/2011 for a given period of time and examined at select temperatures in reference to the contact conditions for actual use. This examination can only be carried out by the user.

The information and data contained in this document are believed to be correct and are given in good faith. However, no liability, warranty or guarantee of the performance is created by this document. Valid until further notice.