

Declaration of compliance for semi-finished products intended to come into contact with food

Vink Plast ApS hereby declare that:

FCM** VINK PEEK, natural (1)

is intended to come into contact with food and are in compliance with the requirements of the following regulations:

- (EC) No 1935/2004 of the European Parliament and of the council of October, 27th 2004 of materials and articles, intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC. GMP-Directive 2023/2006/EC is fulfilled based to our quality management system according to the actual version of ISO 9001:2015 which is installed and in use.
- (EU) No 10/2011 of the commission of January, 14th 2011 on plastic materials and articles intended to come into contact with food, (last change with (EU) No 1282/2011, 1183/2012, 2014/202/EC, 2015/174/EC, 2016/1416/EC, 2017/752/EC, 2018/79/EC, 2018/213/EC, 2018/831/EC and 2019/37/EC).
- Declaration 681/2020/DK

The products are tested according to the methods for "examination of utensils" by means of several samples, according to regulation 80.30-1 (EC) up to 80.30-18 (EC) of the Official List of testing procedures according to § 64 LFGB (Germany), as well as the series of standards DIN EN 1186-1 (allowed are substitute media for olive oil and common sunflower oil).

The specimens would be dry machined by the manufacturer and washed by the test laboratory with distilled water before testing. Due to the fact, that influence, of any cooling agents used during any wet machining process, any such migration has not been tested, this should be done in an additional step. According to the general rules for migration tests, the total migration and the specific migration (SML) of individual substances were determined by using food stimulants (distilled water, 10% ethanol (stimulant A), 95% ethanol, 3% acetic acid (stimulant B)(OM6, 4 h contact time at 100°C, or reflow) and common sunflower oil (stimulant D2) and pre-defined testing conditions (OM7, 2 h contact time at 175°C).

Each test specimen were deposited in 200 ml stimulant (for each dm² surface) and is tested in a repeated determination. Surface-Volume-Ratio 5:1 (F/V = 5 dm²/kg) according to the test laboratory.

Due to the fact that the materials are made for applications with multiple use, the migration test has to be made with each specimen three times. The accordance with the above mentioned food regulation has to be done with the result of the third migration test. The data of the third migration test was the base for abundance of the specific migration limits (SML).

The evaluated data of total migration and specific migration limits are lower than the given critical values. The polymer also could contain substances listed in Commission Directive 95/2/EC defined as dual additives, but which are not expected to change the properties of food as specified in Commission Regulation No 1935/2004/EC.

The test of the influence to the odor and taste was done according to DIN 10955 (sensory test of packaging for foods). Test food was mineral water, 10% alcohol (made by weakening from Vodka and drinking water), 0,2% cider vinegar as well as coconut oil. The contact time was 24 hours at 4-8°C.

For the substance-specific test were used accredited methods as well as methods from the official collections according to § 64 LFGB or DIN regulations. Determinations for substances without any of these methods are made according to validated methods of the test laboratories. Only calcium stearate (CAS 001592-23-0) and proprietary substances² were named as dual use substances by the test laboratory.

No functional barrier is used in this product.

² The are chemical compounds that are subject to limitations under VO 10/2011/EC. The monomers and additives used must not be mentioned due to the obligation of secrecy to the raw material suppliers. If you have any questions do not hesitate to contact us directly.

Result

Global migration

	Global migration rods	Upper limiting value (*)
Simulant A (10% Ethanol) OM6, 3 x 4 h, reflow	2,1 mg/dm ²	10 mg/dm ²
Simulant B (3% acetic acid) OM6, 3 x 4 h, reflow	< 1,0 mg/dm ²	10 mg/dm ²
Simulant D2 (sunflower oil) OM7, 3 x 2 h, 175°C	≤ 8,0 mg/dm ²	10 mg/dm ²

(*) Regulation (EC) No 10/2011 respectively consumer goods ordinance

Test of the influence to the odor and taste of food with direct contact

	Odor	Taste	Upper limiting value (*)
Mineral water (1 x 24h, 4-8 °C)	Weak noticeable deviation (intensive scale 2)	Weak noticeable deviation (intensive scale 2)	Intensive scale 2,5
10 Vol. % Ethanol (1 x 24h, 4-8 °C)	No noticeable deviation (intensive scale 0)	No noticeable deviation (intensive scale 0)	Intensive scale 2,5
0,2 % Cider vinegar (1 x 24h, 4-8 °C)	No noticeable deviation (intensive scale 0)	No noticeable deviation (intensive scale 0)	Intensive scale 2,5
Coconut oil (1 x 24h, 4-8 °C)	No noticeable deviation (intensive scale 0)	No noticeable deviation (intensive scale 0)	Intensive scale 2,5

(*) regulation (EC) No 1935/2004, article

Intensive scale for odor and gestation in independence to DIN 10955:

0 = No noticeable deviation

1 = Just noticeable deviation

2 = Weak noticeable deviation

3 = Clear noticeable deviation

4 = Intensive deviation

Specific Migration

Monomer/Additive	Simulant A 10% Ethanol OM6, 3 x 4 h, reflow	Simulant B 3% Acetic Acid OM6, 3 x 4 h, reflow	Simulant D2 sunflower oil OM4, 3 x 1 h, 100°C	Upper limiting value (*)
4,4'-difluorobenzophenone	≤ 0,002 mg/dm ²	< 0,002 mg/dm ²	< 0,002 mg/dm ²	0,05 mg/kg LS 0,0083 mg/dm ²
1,4-dihydroxybenzene	< 0,02 mg/dm ²	< 0,02 mg/dm ²	< 0,02 mg/dm ²	0,6 mg/kg LS 0,1 mg/dm ²
3	< 0,1 mg/dm ²	< 0,1 mg/dm ²	< 0,1 mg/dm ²	3 mg/kg LS 0,5 mg/dm ²
4	< 0,002 mg/dm ²	< 0,002 mg/dm ²	< 0,002 mg/dm ²	0,05 mg/kg LS 0,0083 mg/dm ²
2,4-dimethyl-6-(1-methylpentadecyl)phenol	< 0,01 mg/dm ²	< 0,01 mg/dm ²	< 0,0,1 mg/dm ²	1 mg/kg LS 0,17 mg/dm ²
6	< 0,001 mg/dm ²	< 0,001 mg/dm ²	< 0,001 mg/dm ²	0,05 mg/kg LS 0,0083 mg/dm ²
7	< 0,001 mg/dm ²	< 0,001 mg/dm ²	< 0,001 mg/dm ²	5 mg/kg LS 0,83 mg/dm ²

8	< 0,1 mg/dm ²	< 0,1 mg/dm ²	< 0,1 mg/dm ²	48 mg/kg LS 8 mg/dm ²
9	< 0,1 mg/dm ²	< 0,1 mg/dm ²	< 0,1 mg/dm ²	0,06 mg/kg LS 0,1 mg/dm ²
10	< 0,001 mg/dm ²	< 0,001 mg/dm ²	< 0,001 mg/dm ²	0,06 mg/kg LS 0,1 mg/dm ²
11	< 0,1 mg/dm ²	< 0,1 mg/dm ²	< 0,1 mg/dm ²	25 mg/kg LS 4,17 mg/dm ²

(*) Regulation (EC) No 10/2011 respectively consumer goods ordinance

LS = Food or food stimulant

Valuation of the results

Based on the results the semi-finished products of PEEK can be safely used with following limits according to the Regulation (EC) 10/2011 and its named changes for manufacture for finished products for companies which are preparing and processing foodstuffs.

1. The test results show that the above mentioned PEEK is suitable for production of multiple use products for all food contact terms with all food stuff, where you have to use food simulant A, B and D2 according to annex III, tab 2 of (EC) 10/2011.
2. The above mentioned PEEK is not suitable for production of single use products, due to the fact that it is not tested.

According to these the above mentioned product is in accordance to (EC)No. 1935/2004 as well as with food- and animal feedstuff with above mentioned limits (LFGB).

With all limits 1 to 2 the consumer has to be informed. This means that the product has to be marked clearly so that nobody will use it accidentally and not in accordance to the intended use.

It remains the responsibility of the customer putting the plastic article manufactured from the products into the intended use, to assess the final suitability of the plastics material for the intended food contact application; i.e. checking if the physical properties of the plastics material make it suitable for the intended application, checking compliance of the finished plastics article with the relevant migration limits, checking for possible influence of the plastics material on the composition and/or organoleptic properties of the contacting foodstuff, etc.

(1) This declaration expires in case of regulatory or compositional changes which require re-evaluation. Please always contact Vink Plastic' customer service for latest version.

For information about available dimensions, please contact Vink Plast' customer service.

** FCM = Food Contact Material (In Danish FKM = Fødevare Kontakt Materiale)

Jan Busk



Sales Manager Industry

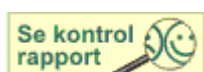
Vink Plast ApS

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Vink Plast ApS is officially authorized by the Danish Veterinary and Food Administration under the Danish Food Act § 281, cf. §15.