

Declaration of Compliance							
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF							
Product category covered by this declaration				Bleached bagasse products (see appendix)			
Date of declaration				1 <sup>st</sup> September 2020			
Signed				<i>M. Lambert</i>			
Position				Quality Assurance & Product Specialist			
Declaration of compliance with:							
<ul style="list-style-type: none"> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)</li> <li>Regulation (EC) No.</li> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)</li> </ul>							
These bagasse products have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011. A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed for these products.							
Overall migration is below 10mg/dm <sup>2</sup> under standard testing conditions laid down in Regulation (EC) No. 10/2011 following methods BS EN 1186:2002							
In accordance with BSEN 71-3: 1995 for migration of certain elements, using Inductively Coupled Argon Plasma Spectrometry.							
Arsenic	Barium	Cadmium	Chromium	Mercury	Lead	Antimony	Selenium
<5 mg/kg	8 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg
In accordance with Council of Europe Resolution AP (2002) Paper – Pentachlorophenol (PCP) content							
PCP Content				Not detected			
Comment				Pass			
In accordance with Council of Europe Resolution AP (2002) Paper – preserving effect							
Test fungus			Result			Specification	
Bacillus subtilis ATCC No. 19659			Absent			Absence of zone inhibition	
Aspergillus niger ATCC No. 16404			Absent			Absence of zone inhibition	
Comment			Pass				
Information about the compliance of substances subject to purity criteria							
There are no substances subject to purity criteria.							
There are no substances subject to restrictions.							
Information about 'dual-use' additives							
No dual use additives were used in the manufacture of these products.							

### Issue 3

**Authorisation for Issue** Quality Assurance and Product Specialist

**Date** 1<sup>st</sup> September 2020

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Test results in accordance with DM 21.3.73 e s.m.i as subsequently amended and supplemented		
Test	U.M	Result
Moisture	%	8.1
Fillers	% s.s.	0.8
Fibrous Materials	% s.s.	99.2
Auxiliary substances soluble in water	% s.s.	<1
Dissolved starches	% s.s.	<0.5
Total starches	% s.s.	<0.5
Auxiliary substances soluble in solvent	% s.s.	<1
Dissolved resins	% s.s.	<0.5
Total resins and derivatives	% s.s.	<0.5
Auxiliary substances insoluble in water and solvent	% s.s.	<0.5
Auxiliary substances partially soluble in water and solvent (by calculation)	% s.s.	<2
Lead migration	µg/dm <sup>2</sup>	<0.5
Pholichlorobiphenyls	Mg/kg	<0.1
Fastness of fluorescent whitened paper and board (acetic acid 3% 24h)		5
Fastness of fluroscent whitened paper and board (a=Alkaline salt solution 24h)		5
Fastness of fluroscent whitened paper and board (olive oil 24h)		5
Formaldehyde	Mg/dm <sup>2</sup>	<0.05
Transfer of antimicrobial constituents		Absent

Conditions of use
<p>Types of food with which it is intended to be put in contact:</p> <ul style="list-style-type: none"> <li>All foods (including hot and cold)</li> </ul> <p>The ratio of food contact surface area to volume used to establish the compliance of the material or article:</p> <ul style="list-style-type: none"> <li>The compliance testing was done under conditions set out in Regulation (EC) No. 10/2011 (as amended using a surface to volume (s/v) ration of 6 dm<sup>2</sup>/kg.</li> </ul>

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Appendix	
The bagasse products below are covered by this declaration of compliance	
SL-P006	6in bagasse plate
P011	7in bagasse plate
P013	9in bagasse plate
P005	10in bagasse plate
P020	10in bagasse oval plate
L003	12oz tall bagasse bowl
L043	12oz wide bagasse bowl
L044	14oz wide bagasse bowl
VPSQ-06	6in square bagasse plate
VPSQ-08	8in square bagasse plate
VPSQ-10	10in square bagasse plate
VWRP-10	10 x 5in rectangular bagasse plate
B003	6in bagasse burger box
B001	7 x 5in bagasse clamshell
VW-BP7	7 x 7in bagasse clamshell
VA-SH89	9 x 6in bagasse clamshell
B002	9 x 6in 2-comp bagasse clamshell
VB08	8in square bagasse lunchbox
VB09R	9 x 8in 2-comp bagasse clamshell
VB09-3	9in square 3-comp bagasse lunchbox
VW-C2	Medium bagasse chip tray
V3-GB12	12oz gourmet base (fits size 3)
V3-GB16	16oz gourmet base (fits size 3)
V3-GB22	22oz gourmet base (fits size 3)
V3-GLB	Size 3 bagasse gourmet lid
V4-GB22	22oz gourmet base (fits size 4)
V4-GB32	32oz gourmet base (fits size 4)
V4-GLB	Size 4 bagasse gourmet lid
V5-GB42	42oz bagasse gourmet base (size 5)
V5-GB60	60oz bagasse gourmet base (size 5)
V5-GBCC	2 compartment gourmet base (size 5)
V5-GLB	Size 5 bagasse gourmet lid
P010-SR	7in source-reduced bagasse plate
P006-SR	9in source-reduced bagasse plate
VB08-SR	8in source-reduced bagasse lunchbox
HW-B003	6in heavyweight bagasse clamshell
HW-B001	7 x 5in heavyweight bagasse clamshell
HW-VA-SH89	9 x 6in heavyweight bagasse clamshell
VWRP5C	5 compartment bagasse meal tray
VWRP5C-SET	5 compartment bagasse meal tray with lid

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