

Declaration of Compliance		
		Vegware Ltd 39-41 Melville Street Edinburgh EH3 7JF
Product category covered by this declaration		White / clear and clear PLA bags
Date of the declaration		15 <sup>th</sup> January 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. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended)</li> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)</li> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)</li> <li>US FDA Conditions of Use "C" through "G" with no thermal treatment of food packaged in it</li> <li>US FDA Regulations as approved per 21 CFR 182, 184 and 186 as applicable</li> </ul>		
<p>These bags have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed for these products.</p>		
Information about the compliance of substances used that are subject to any restriction or specification		
Compliance with overall migration limit		Overall migration is below 10mg/dm <sup>2</sup> under standard testing conditions laid down in Regulation (EC) No. 10/2011.
Individual substances	Conditions	Test results (or estimated level of migration from calculations)
3% Acetic Acid	10 days at 40°C	2.1 mg/dm <sup>2</sup>
Olive oil	10 days at 40°C	< 0.1 mg/dm <sup>2</sup>
10% Ethanol	10 days at 40°C	< 2.0 mg/dm <sup>2</sup>
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 the use of "dual-use" additives in the material.		
No dual use additives were used in the manufacture of these products.		
Conditions of use		
<ul style="list-style-type: none"> <li>Type(s) of food with which it is intended to be put in contact All foods (except hot-fill)</li> <li>Time and temperature and storage while on contact with the food Up to 10 days, temperature should not exceed 40°C (material only, design may not be suitable for extension past same day storage).</li> <li>The ratio of food contact surface area to volume used to establish the compliance of the material or article The compliance testing was done under conditions set out in Regulation (EC) No. 10/2011 (as amended) using a surface to volume (s/v) contact ratio of 6 dm<sup>2</sup>/kg.</li> </ul>		
Functional Barrier		
There is no functional barrier present.		

Appendix 1.1	
The PLA products below are covered by the declaration of compliance dated 01.06.2018	
VGB3	190 x 190mm clear / white PLA bag
VGB4	260 x 260mm clear / white PLA bag
VGB5	120 x 350mm clear / white PLA bag
VGB8	120 x 350mm clear PLA bag

**Issue 2**

**Authorisation for Issue** Quality and Environmental Manager

**Date** 1<sup>st</sup> November 2018

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