	Declaration o	f Compliance		
	Booldidition	oompnanoo	Vegware Ltd	
			39 Melville Street	
			Edinburgh	
			EH3 7JF	
Product category covered by	this declaration		PLA products. See appendix	
Date of the declaration		14 <sup>th</sup> January 2020		
Signed				
oigned		M	. Lambert	
Position		Quality Assurance and Product Specialist		
Declaration of compliance wit	th			
<ul> <li>Regulation (EC) No. amended)</li> </ul>	10/2011 Plastics Material	s and Articles in Co	ontact with Food Commission (as	
	1935/2004 Food Contact			
	2023/2006 Good Manufa with food (as amended)	cturing Practices fo	r Materials and Articles intended	
These plastic cups, container		nufactured only with	n monomers, other starting	
substances and additives that	t are authorised under Re	egulation (EC) No.	10/2011.	
A risk assessment according	to Article 19 of Regulatio	n (EC) No. 10/2011	was performed for these	
products.				
Information about the complia	ance of substances used	that are subject to a	any restriction or specification	
Compliance with overall migration limit		Overall migration	Overall migration is below 10mg/dm <sup>2</sup> under	
			conditions laid down in Regulation	
			following Methods BS EN	
		1106.0000		
		1186:2002 Additional information	ation can be provided on request	
Individual substances	Conditions		ation can be provided on request. Test results (or estimated level	
Individual substances	Conditions		ation can be provided on request. Test results (or estimated level of migration from calculations)	
Individual substances 3% Acetic Acid	Conditions 10 days at 40°C		Test results (or estimated level of migration from calculations) <0.1 mg/dm <sup>2</sup>	
			Test results (or estimated level of migration from calculations)	
3% Acetic Acid	10 days at 40°C		Test results (or estimated level of migration from calculations) <0.1 mg/dm <sup>2</sup>	
3% Acetic Acid 95% Ethanol	10 days at 40°C10 days at 40°C2 days at 20°C	Additional informa	Test results (or estimated level of migration from calculations) <0.1 mg/dm <sup>2</sup> 0.3 mg/dm <sup>2</sup>	
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V3-GLC	ts below are covered by the declaration of compliance dated 14.01.2020 Size 3 PLA gourmet lid
V4-GLC	Size 4 PLA gournet lid
V4-GLC V5-GLC	Size 5 PLA gournet lid
R150Y-VW	50z PLA cold cup, 76-Series
R200-VW	7 7 PLA cold cup, 76-Series
R280-VW	9oz PLA cold cup, 76-Series
R150	502 PLA cold cup, 70-Series 502 PLA plain cold cup, 76-Series
R130	7 7 PLA plain cold cup, 76-Series
R280	9oz PLA plain cold cup, 76-Series
C76F-CH	76-Series PLA flat lid, straw slot
C76F-NH	76-Series PLA flat lid, straw slot
C76F-INH C76D-CH	76-Series PLA dome lid, straw slot
	76-Series PLA dome lid, no hole
C76D-NH R300S-VW	9oz PLA cold cup, 96-Series
R360Y-VW	
R500Y-VW	12oz PLA cold cup, 96-Series 16oz PLA cold cup, 96-Series
	20oz PLA cold cup, 96-Series
R600Y-VW	
R300S	9oz PLA plain cold cup, 96-Series
R360Y	12oz PLA plain cold cup, 96-Series
R500Y	16oz PLA plain cold cup, 96-Series
R600Y	20oz PLA plain cold cup, 96-Series
196-3	3oz PLA cold cup insert, 96-Series
C96F-CH	96-Series PLA flat lid, straw hole
C96F-NH	96-Series PLA flat lid, no hole
C96D-OH	96-Series PLA dome lid, straw hole
C96D-NH	96-Series PLA dome lid, no hole
C96F-SP	96-Series PLA sipping lid
LAP31871	CE-marked PLA half pint cup
LAP96871	CE-marked PLA pint cup
SS05-GS	5mm PLA green stripe straw
SS07-GS	7mm PLA green stripe jumbo straw
SS07-GSW*	Straw is as item above, but individually wrapped
SS10-GS	10mm PLA green stripe jumbissimo straw
SS03-BLK	3in cocktail black PLA straw
SS05-BLK	5in highball black PLA straw
R175W-PLA	PLA wine goblet (175ml / 6oz)
VWPP0.5	0.5oz PLA cold portion pot
VWPP1	1oz PLA cold portion pot
VWPL1	PLA portion pot lid (fits 0.5 - 1oz pot)
CF7057	2oz PLA cold portion pot
CF7056	3oz PLA cold portion pot
CF7054	4oz PLA cold portion pot
CF736	PLA portion pot lid (fits 2 – 4oz pot)
CF-DC-08	8oz PLA round deli container
CF-DC-12	12oz PLA round deli container
CF-DC-16	16oz PLA round deli container
CF-DC-24	24oz PLA round deli container
CF-DC-32	32oz PLA round deli container
VDC-120H	PLA round deli lid (fits 8 – 32oz deli)
VHD-08	8oz PLA hinged lid container

## Issue 2

l 2019 Date 4<sup>th</sup> Apr

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VHD-12	12oz PLA hinged lid container
VHD-16	16oz PLA hinged lid container
VHD-24	24oz PLA hinged lid container
VHD-32	32oz PLA hinged lid container
VHD-48	48oz PLA hinged lid container
VKD-08	8oz PLA rectangular container
VKD-12	12oz PLA rectangular container
VKD-16	16oz PLA rectangular container
VKD-24	24oz PLA rectangular container
VKD-32	32oz PLA rectangular container
VKD-193L	PLA rectangular deli lid (fits 24 – 32oz deli)
VKD-150L	PLA rectangular deli lid (fits 8 – 16oz deli)
VWC-07	7oz PLA water cup
VL90D	90-Series PLA dome lid
VL115D	115-Series PLA dome lid
V90F	90-Series PLA flat lid
V115F	115-Series PLA flat lid
VGNSH2	300 x 400mm clear PLA sheet
RB-24	24oz PLA salad bowl
RB-32	32oz PLA salad bowl
VL185F	185-series PLA flat lid
BEL-08	8oz PLA Bella pot, 96-series
BEL-10	10oz PLA Bella pot, 96-series
BEL-12	12oz PLA Bella pot, 96-series
BEL-16	16oz PLA Bella pot, 96-series

Issue 2

Authorisation for Issue Quality Assurance and Product

Date 4<sup>th</sup> April 2019

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