

Declaration of Compliance		
		Vegware Ltd 39-41 Melville Street Edinburgh EH3 7JF
Product category covered by this declaration		CPLA cutlery
Date of the declaration		12 <sup>th</sup> May 2020
Signed		<i>M. Lambert</i>
Position		Quality Assurance and 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. 10/2011 Plastics Materials and Articles in Contact with Food Commission (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> </ul>		
<p>These products 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	30 minutes at 70°C followed by 2.5 hours at 40°C	0.2 mg/dm <sup>2</sup>
95% Ethanol	30 minutes at 60°C followed by 2.5 hours at 40°C	0.9 mg/dm <sup>2</sup>
Iso-octane	30 minutes at 30°C	0.2mg/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</li> <li>Time and temperature and storage while on contact with the food Up to 1 hour, temperature should not exceed 85°C</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 products below are covered by the declaration of compliance dated	
VR-FK6.5	6.5in reclaimed compostable RCPLA fork
VR-KN6.5	6.5in reclaimed compostable RCPLA knife
VR-SP6.5	6.5in reclaimed compostable RCPLA spoon
VR-FK6.5B	6.5in reclaimed compostable RCPLA fork, black
VR-KN6.5B	6.5in reclaimed compostable RCPLA knife, black
VR-SP6.5B	6.5in reclaimed compostable RCPLA spoon, black
VR-KFSWN	Reclaimed compostable RCPLA cutlery kit
VW-SK3	3in compostable CPLA spork
VW-SK5	5in compostable CPLA spork
VW-SK6	6in compostable CPLA spork
VSP4.5-CP	4.5in compostable CPLA teaspoon
VW-FK6.5	6.5in compostable CPLA fork
VW-KN6.5	6.5in compostable CPLA knife
VW-SP6.5	6.5in compostable CPLA spoon
VW-FK6.5B	6.5in compostable CPLA fork, black
VW-KN6.5B	6.5in compostable CPLA knife, black
VW-KFSWN	6.5in compostable CPLA spoon, black
VW-FK6.2G	6.2in compostable CPLA fork, green
VW-KN6.2G	6.2in compostable CPLA knife, green
VW-SP6.2G	6.2in compostable CPLA spoon, green

The electronic version of this document is the latest revision. It is the responsibility of the individual to ensure that any paper material is the current version. The printed version of this manual is uncontrolled.

This manual has been prepared to meet the requirements of BS EN ISO 9001:2015 and BS EN ISO 14001:2015 and Company objectives. It must not be reproduced in whole, or in part, or released to a second or third party, without the express written consent from the Quality and Environmental Manager, Vegware Ltd.