


Declaration of Compliance		
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF		
Product category covered by this declaration		PLA-lined paperboard products (see appendix)
Date of declaration		1 st January 2021
Signed		
Position		Quality Assurance & Product Specialist
Declaration of compliance with:		
<ul style="list-style-type: none"> Regulation (EC) No. 1935/2004 Food Contact Materials (as amended) Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended) Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended) 		
<p>These PLA-lined paperboard 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 on these products.</p>		
Information about the compliance of substances used that are subject to any restriction of specification (EC)		
Compliance with overall migration limit		Overall migration is below 10mg/dm ² under standard testing conditions laid down in Regulation (EC) No. 10/2011 following methods BS EN 1186:2002
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 ²
95% Ethanol	30 minutes at 70°C followed by 2.5 hours	1.0 mg/dm ²
Iso-octane	30 minutes at 40°C	<0.1 mg/dm ²
Information about the compliance of substances subject to purity criteria		
<p>There are no substances subject to purity criteria.</p> <p>There are no substances subject to restrictions.</p>		
Information about 'dual-use' additives		
<p>The paperboard from which these products are made contains a coating of polymerised lactic acid (PLA).</p> <p>Lactic acid – E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008. This substance may be present in the substances used in the extrusion coating.</p>		
Functional Barrier		
There is no functional barrier present.		

Issue 5

Authorisation for Issue Quality Assurance and Product Specialist

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Conditions of use

Types of food with which it is intended to be put in contact:

- All foods

Time and temperature and storage while in contact with food:

- Up to 2 hours, hot liquids/foodstuffs up to 85°C

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) ration of 6 dm²/kg.

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Appendix	
The PLA-lined paperboard products below are covered by this declaration of compliance	
LV-4	4oz white hot cup
LV-6	6oz white hot cup
LV-6S	6oz white hot cup – slim
LV-8	8oz white hot cup
LV-12	12oz white hot cup
LV-12S	12oz white hot cup – slim
LV-16	16oz white hot cup
LV-20	20oz white hot cup
KV-4	4oz brown kraft hot cup
KV-6	6oz brown kraft hot cup
KV-8	8oz brown kraft hot cup
KV-10	10oz brown kraft hot cup
KV-12	12oz brown kraft hot cup
KV-16	16oz brown kraft hot cup
VDW-8	8oz double wall brown kraft cup
VDW-12	12oz double wall brown kraft cup
VDW-16	16oz double wall brown kraft cup
VDW-A08	8oz Gallery design double wall hot cup
VDW-A12	12oz Gallery design double wall hot cup
VDW-A16	16oz Gallery design double wall hot cup
VDW-08-GT	8oz double wall cup – Green Tree
VDW-12-GT	12oz double wall cup – Green Tree
VDW-8-CRE	8oz double wall brown kraft cup, 79-series/Cre
VDW-12-CRE	12oz double wall brown kraft cup, 89-series/Cre
VDW-16-CRE	16oz double wall brown kraft cup, 89-series/Cre
SC-04	4oz gelato pot
SC-06	6oz soup container
SC-08	8oz soup container
SC-10	10oz soup container
SC-12	12oz soup container
SC-16	16oz soup container
SC-24	24oz soup container
SC-32	32oz soup container
VLID90P	90-Series flat paper hot lid
VLID115P	115-Series flat paper hot lid
RSC-32	32oz PLA-lined paper food bowl
VLID185P	185-Series PLA-lined paper lid with vents
RSC-26	26oz PLA-lined paper food bowl
RSC-48	48oz PLA-lined paper food bowl
RSC-26K	26oz brown kraft PLA-lined paper food bowl
RSC-32K	32oz brown kraft PLA-lined paper food bowl
RSC-48K	48oz brown kraft PLA-lined paper food bowl
VLID185PK	185-Series brown kraft PLA-lined paper lid with vents

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KCS-12	Kraft chip scoop
EV-8G	8oz white embossed hot cup
EV-12G	12oz white embossed hot cup
EV-16G	16oz white embossed hot cup

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