


Declaration of Compliance		
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF		
Product category covered by this declaration	Kraftliner with 10g/m ² coating and PLA window where applicable (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 products have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>The paperboard used for manufacturing these products is Eco Barrier Jazz. The PLA used for film windows is Earth First SidaPlex PLA film.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed on these products.</p>		
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)
Olive Oil	10 days at 40°C	<2mg/dm ²
3% Acetic Acid	10 days at 40°C	2.3 mg/dm ²
10% Ethanol Solution	10 days at 40°C	<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 products with film window contain 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.</p>		
Functional Barrier		
There is no functional barrier present.		

Issue 4

Authorisation for Issue Quality Assurance and Product Specialist

Date 1st January 2021

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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 10 days, temperature should not exceed 40°C for windowed products. Other products to 100°C for up to 15 minutes. 70°C for up to 2 hours.

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) ratio of 6 dm²/kg.

Appendix

The products below are covered by this declaration of compliance

1669	No.1 food carton 700ml (11 x 9 x 6.5cm)
1670	No.2 food carton 1500ml (19.5 x 14 x 5cm)
1671	No.3 food carton 1800ml (19.5 x 14 x 6.5cm)
1672	No.8 food carton 1300 ml (15 x 12 x 6.5cm)
1673	No.5 food carton 1050ml (15.2 x 12.1 x 5cm)
VNB32	32oz kraft noodle box
01VWSALAD	32oz large window salad box
01VWPASTA	22oz medium window salad box

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