

# DART PRODUCTS EUROPE LTD.

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# **Declaration of Compliance**

Food Contact Materials, Plastic

This document is the Declaration of Compliance within the meaning of Article 16(1) of Regulation (EC) No 1935/2004, as amended. Dart Container Corporation declares that the products listed below do not endanger human health or bring about unacceptable change in the composition of the food or bring about a deterioration in the organoleptic characteristics (taste, smell, texture, etc) thereof.

The listed products and raw materials conform to the requirements of Commission Regulation (EU) No. 10/2011 of 14 January 2011 up to amendment EU No. 1282/2011 of 28 November 2011, amendment EU No. 1183/2012 in regards to Overall Migration Limits (OM) and Specific Migration Limits (SML), and following CEN methods EN 1186-1:2002, as amended, ENV 1186-3:2002, EN 1186-9:2002, EN 1186-2:2002, EN 1186-8:2002 or CEN method EN1186-14:2002 and EN 13130-1:2004, as appropriate and amended.

According to the requirements of the Packaging (Essential Requirements) Regulation 2003 (S.I. 2003 No. 1941) no lead, cadmium, hexavalent chromium, and mercury were added during the manufacturing of the listed products and the sum of the incidental content for all four metals is less than 100 ppm.

The listed products are manufactured in compliance with Good Manufacturing Practice (GMP) as set forth in Commission Regulation (EC) No 2023/2006/EC.

This declaration is valid for the product as described and delivered by us. The verification of compliance was performed based on the rules set out in Regulation (EC) No. 10/2011 and amendments; according to which the product complies with the legal requirements subject to adherence to the stated conditions for the contact with food. In case of deviating food contact conditions, it is up to the user to verify the suitability. In particular, it is emphasized that in the case of printed material, no contact is allowed between the printing ink and the food product.

This declaration shall be renewed when substantial changes in the raw materials, formulation, or production bring about changes in migration or when new scientific data is available or renewal is required by regulation.

### Small Drink Foam Cups

4J4, 7LX6, 8LX8, 10LX10, 12LX12

### Big Drink Foam Cups

14LX16, 16LX16, 20LX16, 24LX24, 32LX32

### Foam Food Containers

2J6, 3.5J6, 4J6, 6SJ12, 8SJ205, 12SJ20, 12SJ32, 16MJ20, 16MJ32, 20MJ32, 24MJ32, FD15, FD26, FD34, LFD15, LFD26, LFD34, C3

### Foam Cup Stock Prints

4J4G, 7LX6G, 8LX8G, 10LX10G, 12LX2G, 16LX16G, 8LX8E, 10LX10E, 12LX12E, 16LX16E, 20LX16E, 7LX6TWN,

8LX8TWN,10LX10TWN, 12LX12TWN, 16LX16TWN, 16LX16FR, 20LX16FR, 24LX24FR

The above products demonstrate compliance with the overall migration limit for all aqueous, alcoholic foods, fatty foods and milk products, as the statement in Regulation 10/2011, Annex III, section 4, paragraph 4 has been satisfied.

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Food Type Acidic Alcoholic Aqueous Fatty	Minimum Temperature -20°C -20°C -20°C -20°C	Maximum Temperature 100°C 100°C 100°C 100°C

Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1, D2. 10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio: 6dm²/kg.

3% Acetic Acid (simulant B) 5.1 mg/dm<sup>2</sup> 50% Ethanol (simulant D1) 6.4 mg/dm<sup>2</sup> Sunflower Oil (simulant D2) 0.3 mg/dm<sup>2</sup>

#### Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following substances

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Chemical Name a-methyl styrene

CAS# 98-83-9

Ref# 22210

SML 0.05 mg/kg

Test Results <.01 mg/kg

Extractable metals:

Chemical Name Zinc Distearate

CAS# 557-05-1

Ref# N/A

QM 25 mg/kg (as zinc) Test Results < 1.0 mg/kg

Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are not recommended for storing food or beverage for extended periods.

A functional barrier made from plastic is not used in the above mentioned product(s).

#### Fusion™ Cups

89U8, 12U16, 16U16, 20U16, 24U16, 89U8ESC, 12U16ESC, 16U16ESC, 20U16ESC

The above products demonstrate compliance for the overall migration limit for all aqueous, acidic, alcoholic foods and fatty foods products per

Food Type Minimum Temperature Maximum Temperature Acidic -20°C 100°C Alcoholic -20°C 100°C Aqueous -20°C 100°C Fatty -20°C 100°C

Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1. D2. 10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio:

Overall Migration:

3% Acetic Acid (simulant B) 50% Ethanol (simulant D1)

1.1 mg/dm<sup>2</sup> <1.0 mg/dm<sup>2</sup>

Sunflower Oil (simulant D2)

<0.1 mg/dm<sup>2</sup>

#### Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following

Chemical Name α-methyl styrene

CAS# 98-83-9

Ref# 22210 SML

Test Results 0.05 mg/kg <0.03 mg/kg

Extractable Metals:

Chemical Name Zinc Distearate

CAS# 557-05-1

Ref# N/A

QM

25 mg/kg (as zinc)

Test Results <1.0 mg/kg

Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are not recommended for storing food or beverage for extended periods.

A functional barrier made from plastic is not used in the above mentioned product(s).

#### Plastic Lids (OPS)

6CLR, 12CLR, 12HDLC, 16LCDH, 20CLR, 20DLCR, 20HDLC, 32CLR, 32HDLC

The above products demonstrate compliance for the overall migration limit for all aqueous, acidic, alcoholic foods and fatty foods products per Regulation 10/2011, Annex III, section 4, paragraph 4.

Food Type Minimum Temperature Maximum Temperature Acidic 0°C 100°C Alcoholic 0°C 100°C Aqueous 0°C 100°C Fatty 0°C 100°C

Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1, D2. 10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio: 6dm²/kg.

Overall Migration:

3% Acetic Acid (simulant B) 50% Ethanol (simulant D1) Sunflower Oil (simulant D2)

<1.0 mg/dm<sup>2</sup> <1.0 mg/dm<sup>2</sup>

0.2 mg/dm<sup>2</sup>

Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following substances

**Chemical Name** 1,3-butadiene

CAS# 106-99-0 Ref# 13630

QM ND (< 0.01 mg/kg)

Test Results ND (< 0.01 mg/kg)

Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are not intended to store food or beverages for extended periods.

A functional barrier made from plastic is not used in the above mentioned product(s).

#### Plastic Lids (HIPS)

3L, 4JL, 6SL, 6FTL, 6JLTRPF, 8EL, 8ELBLK, 8FTL, 8JL, 8SL, 8UL, 10EL, 10FTL, 10JLPF, 10SL,10UL, 12EL, 12FTL, 12JL, 12SL, 12UL, 16EL, 16JL, 16ELBLK, 16FTL,16RCL,16RCLBLK, 16SL, 16UL, 20HLB, 20JL5, 20JLNV, 24SL05, 32JL, 32PL, 32SL

The above products demonstrate compliance for the overall migration limit for all aqueous, acidic, alcoholic foods and fatty foods products per Regulation 10/2011, Annex III, section 4, paragraph 4.

Food Type Acidic Alcoholic Aqueous Fatty	Minimum Temperature -10°C -10°C -10°C -10°C	Maximum Temperature 95°C 95°C 95°C 95°C
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Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1, D2. 10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio: 6dm²/kg.

Overall Migration:

3% Acetic Acid (simulant B) 50% Ethanol (simulant D1)

<1 mg/dm<sup>2</sup>

Sunflower Oil (simulant D2)

<1 mg/dm<sup>2</sup> 1.1 mg/dm<sup>2</sup>

Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following substances

Chemical Name 1,3-butadiene

CAS# 106-99-0

Ref# 13630

<u>QM</u> 1 mg/kg

Test Results ND (< 0.01 mg/kg)

Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are not intended to store food or beverages for extended periods.

A functional barrier made from plastic is not used in the above mentioned product(s).

#### Clear Plastic Cups

TP7, TP9D TP9R, TP10D, TP22, TP12, TR16, TP16D, TN20, TP20, TD24, TC32

Lids for Clear Cups and Portion Pots

PL4TSN, PL4N, DLR685, 610TS, 610TP, DLR610, DNR610, M640S, 640TS, 640TP, DLR640, DNR640, 662TS, 662TP, DLR662, DNR662, 626TS, 626TP, DLR626, DLW626, DNR626, 636TS, DL140N, DL639, 200PCL, PL1N, PL4N

The above products demonstrate compliance for the overall migration limit for all aqueous, acidic, alcoholic foods and fatty foods products per Regulation 10/2011, Annex III, section 4, paragraph 4.

Food Type Acidic Alcoholic Aqueous Fatty	Minimum Temperature -30°C -30°C -30°C -30°C	Maximum Temperature 66°C 66°C 66°C 66°C
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Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1, D2. 10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio: 6dm²/kg.

Overall Migration:

3% Acetic Acid (simulant B) 50% Ethanol (simulant D1) Sunflower Oil (simulant D2)

3.9 mg/dm<sup>2</sup> 1.8 mg/dm<sup>2</sup> 0.9 mg/dm<sup>2</sup>

Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following

Chemical Name Ethylene glycol Diethylene glycol Terephtalic acid	<u>CAS #</u> 107-21-1 111-46-6 100-21-0	Ref# 16990 15760 24810	<u>SML</u> 30 mg/kg 30 mg/kg 7.5 mg/kg	Test Results ND (<1.0 mg/kg) ND (<1.0 mg/kg) ND (<0.04 mg/kg)
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Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are not intended to store food or beverages for extended periods.

A functional barrier made from plastic is not used in the above mentioned product(s).

## ClearSeal Clear Hinged Lid Containers

C53PST1, C57PST1, C89PST1, C90PST1

The above products demonstrate compliance for the overall migration limit for all aqueous, acidic, alcoholic foods and fatty foods

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Food Type Acidic Alcoholic Aqueous Fatty	Minimum Temperature  0°C  0°C  0°C	Maximum Temperature 100°C 100°C 100°C 100°C	

Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1, D2. 10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio: 6dm²/kg.

Overall Migration:

3% Acetic Acid (simulant B) <1 mg/dm<sup>2</sup> 50% Ethanol (simulant D1) Sunflower Oil (simulant D2) <1 mg/dm<sup>2</sup> 1.1 mg/dm<sup>2</sup>

Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following sub-

Chemical Name	<u>CAS #</u>	Ref #	<u>QM</u>	Test Results ND <0.01 mg/kg
1,3-butadiene	106-99-0	13630	ND <0.01 mg/kg	
Microwave use: Dart pr	odusts		5.19	ND <0.01 mg/kg

Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are

A functional barrier made from plastic is not used in the above mentioned product(s).

<u>Portion Pots - Polypropylene</u> 100PC, 150PC, 200PC, 250PC, 325PC, 400PC, 550PC

The above products demonstrate compliance for the overall migration limit for all aqueous, acidic, alcoholic foods and fatty foods

Food Type Acidic Alcoholic Aqueous Fatty	Minimum Temperature -20°C -20°C -20°C -20°C	Maximum Temperature 100°C 100°C 100°C 100°C
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Type or types of food or processes for which the material is not suitable: Not applicable

Test Conditions: Simulant(s) B, D1, D2.10 days of contact at 40°C.

Ratio of food contact surface area to volume used to determine the compliance of the material or article: Surface to volume ratio: 6dm²/kg.

Overall Migration:

3% Acetic Acid (simulant B) 50% Ethanol (simulant D1)

3.9 mg/dm<sup>2</sup>

50% Ethanol (simulant D1) Sunflower Oil (simulant D2)

4.2 mg/dm<sup>2</sup> 0.3 mg/dm<sup>2</sup>

Specific Migration Testing:

All substances used in manufacturing the listed products are listed in Annex I Table 1 (Union List) of EU 10/2011, and the following substances conform to the listed restrictions.

<u>Chemical Name</u> Propylene Oxide

CAS # 75-59-9

Ref # 24010

<u>QM</u>

ND (<0.05 mg/kg)

Test Results

ND (<0.05 mg/kg)

Microwave use: Dart products are not recommended for microwave use.

Storage conditions: Dart Container provides Single Serve products for containing and consuming food and beverage. These products are not intended to store food or beverages for extended periods.

A functional barrier made from plastic is not used in the above mentioned product(s).

Harry Kopp

Dart Products Limited

HK/cw