

10/2011 EC - Statement of Compliance

Manufacturer: Arjobex Polyart Limited
10 Stephenson Road.
Clacton-on-Sea
Essex
CO15 4NS
United Kingdom

Date: April 20th, 2023

Product: Polyart Laser Food

Product Description

A biaxial orientated opaque film composed primarily of Polyethylene Terephthalate and Barium Sulphate.

The monomers, polymers and additives used to manufacture this product are listed in EU Regulation 10/2011.

The product and materials used in its manufacture are also compliant within the framework defined by the Regulation 1935/2004/EC on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

The above product has been independently tested for overall migration with the simulants and test conditions listed below as defined in EC Directive 97/48/EC and EU Regulation 10/2011.

The product was exposed to each simulant and test condition three times to comply with repeat use requirements as defined in EU Regulation 10/2011 and all subsequent amendments up to and including No 2020/1245 of 2 September 2020.

Direct Food Contact Testing

Direct food contact testing was carried out by Eurofins (France), March-April 2023, in compliance with EU directives 10/2011, EC 1935/2004. In addition, the product is manufactured in compliance with EC 2023/2006.

Overall Migration Limit Test Results – Testing by Complete Immersion

Simulant	Test Conditions	Migration
A: 10% Ethanol	10 days 40°C	<2 mg/dm ²
B: 3% Acetic Acid	10 days 40°C	2.6 mg/dm ²
D2: Olive Oil	10 Days 40°C	<2 mg/dm ²

Other Declarations

Analysis of primary aromatic amines not carried out as none of the raw materials used in the manufacture of Polyart Laser Food contain these types of substances.

Barium migration (10 days 40°C using 3% acetic acid) = <0.2 mg/kg

All other metals listed in the regulations were not detectable.

Specific Migration Limits

Constituent monomers and additives used to manufacture this product have the following specific migration requirements:

- Acrylic acid is present from the latex binders used in the coating applied to the base film and has a specific migration limit of 6 mg/kg.

Present at levels <0.3 mg/kg food, well below the migration limit of 6 mg/kg.

The composition of Polyart Laser Food also complies with all purity criteria in accordance with Directives 95/31/EC, 95/45/EC, and 96/77/EC.

Polyart Laser Food is manufactured according to Commission Regulation (EC) No 2023/2006 of 22nd December 2006 on good manufacturing practice for materials and articles intended to come, into contact with food.

Therefore, based on the testing carried out at Eurofins, Polyart Laser Food fully complies with the regulations indicated and may stand in direct contact with all types of foods.

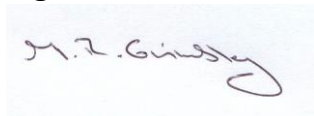
The product Polyart Laser Food can be used in direct contact with the permitted foods for the following durations:

For refrigeration or freezer conditions (5°C or lower) storage time is unlimited

Storage time at ambient temperatures (20°C-40°C) is limited to 30 days.

The end user is ultimately responsible to ensure that after printing, varnishing, lamination, or any other process that modifies the Polyart product as supplied, that the final product stills meet's the appropriate legislation.

Signed:



Dr Mark Grimbley
Group CSR Manager

20th April 2023