



## Declaration of Compliance – VLMF PVC Cling Film Products

We, Melitta UK Ltd. (Trading as Cofresco Foodservice, Cofresco Operations & Melitta UK Ltd.), hereby declare that the products we deliver to your company, referenced by part numbers 31C46 are produced at our plant in Telford, Shropshire, UK, under a certified management system that complies with:

- ISO 9001:2015
- BRC Global Standard for Packaging and Packaging Materials, Issue 6.

We declare that the products fulfil the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation:

- The Materials and Articles in Contact with Food (England) Regulations 2012 (as amended), and the equivalent regulations in Wales, Scotland and Northern Ireland.
- Framework Regulation (EC) No. 1935/2004
- GMP Regulation (EC) No. 2023/2006
- Regulation (EU) No. 10/2011 and amendments.

Additive(s) and/or monomer(s) are listed on the positive list of regulation (EU) No. 10/2011 as amended.

NIAS: Potential Non Intentional Added Substances are under ongoing risk assessment using recognized method.

The above product contains film that could contain an additive or a monomer that has a specific migration limit restriction. In referring to the food contact certificates provided by the suppliers, we are confident that the total additives level in this film is below the limit (our supplier checks that this/these substance(s) meet the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	PM Ref.	Specific Migration Limit(s) ppm
Acetic acid, vinyl ester	10120	12
Adipic acid, bis(2-ethylhexyl) ester	31920	18
Formaldehyde-1-naphthol, copolymer	54930	0.05
Terephthalic acid, bis(2-ethylhexyl) ester	92200	60
Polyesters of 1,2-propanediol and/or 1,3- and 1,4-butanediol and/or polypropyleneglycol with adipic acid, also end-capped with acetic acid or fatty acids C12-C18 or n-octanol and/or n-decanol	76866	30
ESBO, epoxidised soybean oil	88640	60
VCM, vinyl chloride monomer	26050	0.01
Zn	/	5

The overall migration and specific migration limits have been checked on the finished articles representing the worst-case reference of the family range of products (higher thickness) according to Regulation (EU) No. 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 40°C
- Food stimulant: Ethanol 10% (A), Acetic acid 3% (B) and Vegetable oil (D2)
- A surface / Volume ratio of 6 (expressed in dm<sup>2</sup>/kg or dm<sup>2</sup>/L)

Therefore, this film is complying with the following application:

- Any long term storage at room temperature or below
- Including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes.

**Dual use additives:** To the best of our knowledge based on suppliers' declarations and/or confidentiality requirements, this product contains:

Dual Used Additive	PM ref.	Conc. Max. (ppm)
Acetylated mono- and di-glycerides of fatty acids E472a	30401	80000
Sodium hydrogen carbonate E500	42500	100

We hereby confirm that our suppliers do not intentionally use in the production of this film:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)
- Nanoparticles

**The film is suitable for:** Margarine and Butter, Cheese, Meat, Fish, Sandwich, Fruit, vegetable and frozen product.

**Microwave oven** – defrosting, reheating, cooking without contact with foodstuff. Migration tests carried out in distilled water at 100°C for 1 hour & in olive oil at 150°C for 30 min.

**Freezer** – subject to individual trials.

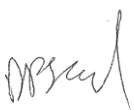
**This film is not suitable for:** Pure fat and oil, food preserved in an oily medium, Traditional ovens, infrared oven or multipurpose oven.

The film does not contain any post consumer recycled materials.

This certificate is only valid when the products are used in normal and foreseeable conditions, providing that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics.

Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.

This statement is valid for a period of up to 2 years from date of signature.



Darren Sheppard  
Head of Compliance & Quality Management

Date: 30<sup>th</sup> May 2022