

**Declaration of compliance with regulations on materials and articles intended to come into contact with food**

**Customer :** RINK

**Product :** Apple juices, pear juice, fruit-mixing beverages conditioned with Hot filling Process (\*) up to 80°C and stored at room temperature during 12 months.

Designation	SAP	Components		
5L LE/amkF/VT-1SR (380*295)	1329426	L45	E70	amkF/VT
5L LM/amkF/VT-1SR (380*295)	1329427	L45	M82	amkF/VT
3L LE/amkF/VT-1 (320*245)	1174823	L45	E70	amkF/VT
10L CE/amkF/VT-1 (500*370)	722724	C40	E70	amkF/VT
10L WVE/amkF/VT-1SR (500*370) 90µ CA	558272	V50	E90	amkF/VT
5L WLE/amkF/VT-1SR (380*295)	1363641	L45	E70	amkF/VT

Manufacturing plant :

**Smurfit Kappa Bag-in-Box**  
 Quai de l'île Belon, 51200 Epernay Cedex, France  
 Tél : +33 3 26 55 70 10 Fax : +33 3 26 54 28 83  
[www.smurfitkappa.fr/baginbox](http://www.smurfitkappa.fr/baginbox)

We guarantee that the products above, in their initial packaging and initial state, meet the following regulations for packaging materials in contact with foodstuffs :

UE	Rule 1935/2004 of the 27/10/04 (plastic materials or articles, products from intermediate stages of manufacture or the substances meet the relevant requirements laid down in this Regulation and in articles 3, 11(5), 15 and 17), and amendment 2019/1381 of the 20/06/2019.
UE	Rule EC 2023/2006 from the 22/12/2006 and amendments on good manufacturing practices for materials and articles intended to come into contact with food
UE	Regulation EC n°10/2011 and amendments (rules UE 321/2011, 1282/2011, 1183/2012, 202/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/831, 2018/213, 2019/37 and 2019/1338) on plastic material and articles intended to come into contact with food.
F	Decrees 2008/1469 and 2007/766 concerning material and articles intended to come into contact with food
F	Circular No. 176 and its amendments, establishing the list of pigments and dyes for plastics and packaging for food contact accepted.
UE	Resolution AP (89)1 from the 13/09/1989 on the use of colorants in plastic materials coming into contact with foodstuffs

The migration tests for the determination of specific and overall migration of packaging material in contact with foodstuffs are verified according to the following regulation :

UE	Regulation EC n°10/2011 and amendments
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This declaration of conformity has been established on the base of the following elements :

- Supplier's certificates of raw material
- Migration analysis during 2h at 100°C followed by 10 days at 60°C (shall cover hot filling according to conditions described in Reg 10/2011 : long term storage above 6 months at room temperature and below , including heating up to 2 h at 100°C followed by cooling phase), for overall and specific migration with a surface/volume ratio of 7.5 dm<sup>2</sup>/Kg\* for the films and a ratio of 1 tap/L for the closure \* (\* the more severe conditions), with the following simulant :

- Acid simulant : acetic acid at 3% in aqueous solution
- Alcoholic simulant : ethanol at 50% v/v in aqueous solution

The observance of the overall and specific migrations values according to the requirements of Regulation EC n°10/2011 and amendments produces values below the admitted threshold (for the above mentioned conditions of use). Regarding the results of examinations the tested samples are **below the overall migrations limits of 10 mg/dm<sup>2</sup>** according to the Regulation EC n°10/2011.

- Testing of substances subject to restriction listed in the documents attached ('Appendix of the Declaration of compliance with regulations on materials and articles intended to come into contact with food')

Names	Identification CAS - EINECS - PM	Limits

- Presence of dual-use additives specified by our suppliers and listed in the documents attached ('Appendix of the Declaration of compliance with regulations on materials and articles intended to come into contact with food')

Names	Identification CAS - EINECS - PM	Limits

**(\*) : Recommendations for the hot filling process :**

Concerning our preconisation on the hot filling process, our recommendations are described in our GMP documents.

After customer's testing and validation, a bag with specific gland (amkFa) is available (better stress cracking resistance under severe conditions).

In particular, for acceptable package resistance, it is compulsory during the cooling (down to ar. 30°C) to store the filled bags with the tap at the top of the box (with the taps facing upwards to reduce bending of the glands). Once the bags have been inserted into the boxes, it is recommended to let boxes opened to accelerate the cooling.

To validate the mechanical performances, before any commercial use, our customers must perform their own tests on their products to determine their applicability.

Smurfit Kappa accepts no responsibility for any loss or damage that may result from the non-respect of these precautions mentioned above.

*This conformity is subject to the respect of the storage conditions, the handling conditions and the conditions of use described in the technical specification sheet of the bag.*

*These regulations relate to plastic materials and articles ready to use.*

*Our guarantee will not be able to cover any use leading to de-naturated material and/or any use changing the organoleptic properties of the foodstuffs.*

*Therefore, the buyer must verify that the final product, in his conditions of use, must not transfer their constituents to foodstuffs in quantities which could endanger human health and/or bring an unacceptable change in the composition of the foodstuffs and its organoleptic properties.*

**This declaration cancels any previous version**

Approved by the Head of Regulation and Sustainability, <b>Sandra Boyer</b>	Revision : 17 June 2021
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