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



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

**Customer: RINK** 

**Product**: Apple juice conditioned with Hot filling Process (\*) and stored at room temperature.

Designation	SAP	Components		
3L LE/amkF/VT-1 (320*245)	1174823	L45	E70	amkF/VT
STK 5L LE/amkF/VT-1SR (400*295) CA	462301	L45	E70	amkF/VT
STK 10L LE/amkF/VT-1SR (500*370-50) CA	462351	L45	E70	amkF/VT

## Manufacturing plant:

## Smurfit Kappa Bag-in-Box

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

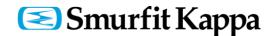
UE	Rule EC 1935/2004 from the 27/10/04 on material and articles intended to come into contact
	with food
UE	Rule EC 2023/2006 and amendments on good manufacturing practices for materials and articles
	intended to come into contact with food
UE	Regulation EC n°10/2011 and amendments on plastic material 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 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 10 days at  $60^{\circ}$ C (shall cover long term storage above 6 months at room temperature, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes), for overall migration, and specific migration with a surface/volume ratio of 7.5 dm²/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  $n^{\circ}10/2011$  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  $n^{\circ}10/2011$ .

• 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')

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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:

The constraints of maximum temperature for the Smurfit kappa references with LE, are established at 74°C.

The migration tests, performed on films of the bags at 10 days 60°C with 3% acetic acid and 50% Ethanol, cover this application (see certificate above).

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

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.

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 R&D Manager	Revision:
P/o Cendrine LALLEMENT	09 September 2015