

SNIKSNACK

DECLARATION OF COMPLIANCE WITH THE REGULATIONS CONCERNING MATERIALS AND PRODUCTS IN CONTACT WITH FOOD PRODUCTS

This Declaration of compliance is issued by:

Company name: 48K / SnikSnack
Address: Nyrupvej 55
5620 Glamsbjerg
CEO: Mark Vesterskov

This declaration of compliance concerns the following materials and articles:

Product description: Plastic Plate
Article number: Snack-5-25cm-white
Materials: PP

We confirm that the above-mentioned product fulfills the requirements on materials and articles used for food contact as described in:

- Regulation (EC) 1935/2004 of 27. October 2004
- Regulation (EC) 2023/2006 of 22 December 2006
- Danish executive order, BEK nr 681 of 25/05/2020
- Regulation (EC) 10/2011 of 14 January 2011

The product is tested for:

- Total migration
- Specific migrations heavy metals
- Specific migration of Primary Aromatic Amines
- Specific migration of Sodium bis(2,2-methylene-bis(4,6-di-tert-butylphenyl)phosphate)
- Specific migration of Sodium 2,2'-methylen-bis(4,6-di-tert-butylphenyl)lithiumphosphat)
- Specific migration of Sodium 9,9-bis(methoxymethyl)-9H-fluorene)
- Specific migration of N,N-Bis(2-hydroxyethyl)alkyl(C13-C15)amine
- Specific migration of 1,3,5-Tris(3,5-di-terz-butyl-4-idrossibenzil)-1,2,5-triazin 2,4,6(1H,3H,5H) trione)
- Specific migration of 1,1,1-Trimethylolpropane
- Specific migration of 3,5-di-tert-butyl-4-hydroxybenzyl-phosphonic acid, monoethyl ester, calcium salt

Substances subject to restrictions

Reference to substance identifications in this sections come from Annex 1 of regulation (EU) 10/2011 (FCM substance no.)

This material contains the following monomers or additives that are regulated with a restriction or specification in their use: See test list.

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This material contains the following additives that are regulated as dual use additives in Europe: Calcium stearate.

We hereby declare that the material or the article is suitable for direct contact with foodstuff included in the following foodstuff groups, and conditions:

Specifications on the use:

All types of food: Yes No

Contact condition: Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage

Ratio of food contact surface area to volume: 6 dm²/liter

The item does not apply any danger to health or environment according to Framework Regulation 1935/2004/EC. The item is manufactured according to Regulation 2023/2006/EC on good manufacturing practices. The item complies with the Danish executive order, BEK nr 681 of 25/05/2020.

Place: Glamsbjerg, Denmark

Date: 21-02-2022

Signature: *Mark Vesterskov*

Company stamp/seal

