

Declaration of Compliance No 01/2023							
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF							
Product category covered by this declaration				Bagasse - Products made of moulded fibre			
Date of declaration				4 <sup>th</sup> January 2023			
Signed				<i>Kludia Kwiatkowska</i>			
Position				Quality and Compliance Specialist			
Declaration of compliance with:							
<ul style="list-style-type: none"> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended);</li> <li>DM 21.3.73 e.s.m.I as amended and supplemented;</li> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)</li> <li>Regulation (EC) 284/2011</li> </ul>							
These bagasse products are made using bleached sugarcane bagasse and have been manufactured only with monomers. These items do not contain Polyamide, Nylon or Melamine. The bagasse pulp contains oil and water repellent additives.							
In accordance with BSEN 71-3: 1995 for migration of certain elements, using Inductively Coupled Argon Plasma Spectrometry.							
Arsenic	Barium	Cadmium	Chromium	Mercury	Lead	Antimony	Selenium
<5 mg/kg	8 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg	<5 mg/kg
In accordance with Council of Europe Resolution AP (2002) Paper – Pentachlorophenol (PCP) content							
PCP Content				Not detected			
Comment				Pass			
In accordance with Council of Europe Resolution AP (2002) Paper – preserving effect							
Test fungus		Result			Specification		
Bacillus subtilis ATCC No. 19659		Absent			Absence of zone inhibition		
Aspergillus niger ATCC No. 16404		Absent			Absence of zone inhibition		
Comment		Pass					
Information about the compliance of substances subject to purity criteria							
There are no substances subject to purity criteria.							
There are no substances subject to restrictions.							
Information about 'dual-use' additives							
No dual use additives were used in the manufacture of these products.							
Test results in accordance with DM 21.3.73 e.s.m.I as subsequently amended and supplemented							
Test		U.M		Result			
Moisture		%		8.1			
Fillers		% s.s.		0.8			
Fibrous materials		% s.s.		99.2			
Auxiliary substances soluble in water		% s.s.		<1			
Dissolved starches		% s.s.		<0.5			
Total starches		% s.s.		<0.5			
Auxiliary substances soluble in solvent		% s.s.		<1			
Dissolved resins		% s.s.		<0.5			
Total resins and derivatives		% s.s.		<0.5			
Auxiliary substances soluble in water and solvent		% s.s.		<0.5			
Auxiliary substances partially soluble in water and solvent (by calculation)		% s.s.		<2			
Lead migration		µg/dm <sup>2</sup>		<0.5			
Pholichlorobiphenyls		mg/kg		<0.1			
Fastness of fluorescent whitened paper and board (acetic acid 3% 24h)				5			
Fastness of fluroscentwhitened paper and board (a=Alkaline salt solution 24h)				5			
Fastness of fluroscent whitened paper and board (olive oil 24h)				5			
Formaldehyde		mg/dm <sup>2</sup>		<0.05			
Transfer of antimicrobial constituents				Absent			
Conditions of use							
Types of food with which it is intended to be put in contact:							
<ul style="list-style-type: none"> <li>All foods (including hot and cold)</li> </ul>							
Time and temperature and storage while in contact with the food:							
<ul style="list-style-type: none"> <li>Up to 1.5 hour, hot liquids/foodstuffs up to 90°C</li> </ul>							

**Issue 7**
**Authorisation for Issue** Quality and Compliance Specialist

**Date** 4<sup>th</sup> January 2023

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