

Declaration of Compliance No 25/2023		
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF		
Product category	PLA-lined paperboard products	
Date of declaration	5 th January 2023	
Signed	<i>Kludia Kwiatkowska</i>	
Position	Quality and Compliance Specialist	
Declaration of compliance with:		
<ul style="list-style-type: none"> Regulation (EC) No. 1935/2004 Food Contact Materials (as amended) Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended) Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended) 		
<p>These PLA-lined paperboard products have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed on these products. These products do not contain Polyamide, Nylon or Melamine.</p>		
Information about the compliance of substances used that are subject to any restriction of specification (EC)		
Compliance with overall migration limit	Overall migration is below 10mg/dm ² under standard testing conditions laid down in Regulation (EC) No. 10/2011 following methods BS EN 1186:2002	
Individual substances	Conditions	Test results (or estimated level of migration from calculations)
3% Acetic Acid	30 minutes at 70°C followed by 2.5 hours at 40°C	0.2 mg/dm ²
95% Ethanol	30 minutes at 70°C followed by 2.5 hours	1.0 mg/dm ²
Iso-octane	30 minutes at 40°C	<0.1 mg/dm ²
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		
The paperboard from which these products are made contains a coating of polymerised lactic acid. Lactic acid – E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008. This substance may be present in the substances used in the extrusion coating.		
Functional Barrier		
There is no functional barrier present.		

Conditions of use
Types of food with which it is intended to be put in contact: <ul style="list-style-type: none"> All foods
Time and temperature of storage while in contact with food: <ul style="list-style-type: none"> Up to 2 hours, hot liquids/foodstuffs up to 85°C

Issue 8

Authorisation for Issue Quality and Compliance Specialist

Date 5th January 2023

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