



# HUHTAMAKI

## DECLARATION OF COMPLIANCE

3.02.2014

**CUSTOMER: Kodupaber**

We hereby certify that the products we supply do meet the requirements put forward in the legal framework presented below.

### 1. DESCRIPTION OF MATERIALS AND ARTICLES

#### Uncoated paper plates

10000632 BIBO taldrik valge 15cm PPAP152 SÄÄSTÖ/PLATE 15CM  
10000398 Taldrik valge 15cm PPAP152PEFC PLATE WHITE 15CM  
10000635 BIBO taldrik valge 18cm PPAP182PEFC SÄÄSTÖ/LAUTANEN  
10000399 Taldrik valge 18cm PPAP182PEFC WHITE PLATE 18CM

### 2. INTENDED USES

Products listed above can be in contact with following food stuff:

Dry

In following conditions of temperature and time\*:

Fridge - Lukewarm (up to 40°C) >24h

\* It is obligation of the filler to ensure that the packaging is suitable for the aimed processing and downstream use circumstances.

### 3. LEGISLATION

We certify that these products fulfil the requirements on products intended for use in contact

with food as described in:

- 1935/2004/EC
- 2023/2006/EC
- Federal Institute for Risk Assessment BfR XXXVI, Paper and Board for food contact
- Council of Europe resolution AP (2002) (CoE) on paper and board materials and articles intended to come into contact with food

### 4. MIGRATION

Overall migration is measured according to ENV 1186, referring to EC directives 85/572 and 82/711 amended up to date. The above listed article/s fulfill the overall migration limit (below 60 mg/kg food or 10 mg/dm<sup>2</sup> packaging) requirement as well as the specified migration limits.

Test conditions.

SIMULANT	TIME	TEMPERATURE
Tenax (Modified polyphenylene oxide)	10 days	40°C

Substances with restriction

As per statements we have received from our suppliers, none of the raw materials contains SML substances.

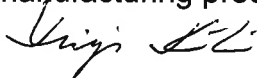
#### **5. DUAL USE SUBSTANCES**

As per statements we have received from our suppliers, none of the raw materials contains dual use substances.

#### **6. TRACEABILITY**

This can be done by referring to traceability by Licence Plate Number, Box Label, Order number.

This certificate is valid until there is a significant change in the products, manufacturing processes or legislation.



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