

Company / address

with food contact layer

Dual use substances

to (EU) No 10/2011

Functional barrier according

No

Trade Name (type and/or art.no) All layers in the material, starting

NORMPACK CERTIFICATE

Registration number: 074 01 100 4864 39

JD Stenqvist AB Box 2, 265 02 Kvidinge Bleached or unbleached craft paper / adhesive /with or without printing ink Substances with restrictions / SML At request At request

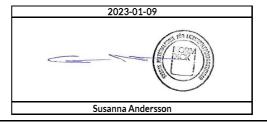
Valid until: 2025-01-09

Assessed according to: (EC) No 1935/2004 Framework regulation BfR XXXVI

Evaluated and suitable for food Dry food types: < 90°C Evaluated and suitable for time and temperature: Single use / Repeated use Single use SUITABII Other restrictions and specifications

Screening Screening has been carried out on representative samples to food simulant MPPO at the following conditions: 10 days 40°C Specific substances Analysis of Al, Pb, Cd and primary aromatic amines has been carried out on representative samples by water extraction at the following conditions: cold water extraction (24 hours 23°C) **TESTS/CALCULATIONS** Set off No set off Surface to volume ratio applied 6 dm2 per kg of food Surface to volume Organoleptic properties have not been evaluated Organoleptic properties

Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se.





THE NORMPACK NORM amended 2022-11-16

§ 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

Swedish regulations	EU-regulations – all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EU) 2022/1616 (Recycled
		<u>plastic)</u>
		(EU) 2018/213 (Plastic-BPA)

§ 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
	Empfehlungen des	
The Dutch Packaging and Food-	Bundesinstitutes für	Code of Federal Regulations.
Utensils Regulation	Risikobewertung (BfR),	Title 21 Food and Drugs, (FDA),
(Warenwet), Netherland	Germany. Recommendations	USA §§ 174, 175,
	<u>on</u>	

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.
- § 4. The transfer of constituents from the food contact material to food shall be assessed.

 If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:
 - a) Worst case calculations
 - b) Migration modelling
 - c) Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se