

Drawn up in accordance with Article 16 (Declaration of Compliance) and Article 17 (Traceability) of REGULATION (EC) No. 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of October 27, 2004 on materials and articles intended to come into contact with foodstuffs

Report n° 22.59597 dated 27/1/2023

Kartell S.P.A Labware Division

DECLARES

The results of migration found the following articles:

Product codes	Descriptions	Raw material
1563	CYLINDRICAL JARS W/CAP HDPE, 70 ml	PE + PP (cap)
1564	CYLINDRICAL JARS W/CAP HDPE, 120 ml	PE + PP (cap)
1565	CYLINDRICAL JARS W/CAP HDPE, 250 ml	PE + PP (cap)
1568	CYLINDRICAL JARS W/CAP HDPE, 2000 ml	PE + PP (cap)
1569	CYLINDRICAL JARS W/CAP HDPE, 1500 ml	PE + PP (cap)
1566	CYLINDRICAL JARS W/CAP HDPE, 500 ml	PE + PP (cap)

COMPLIANT with the following Legislations

- COMMISSION REGULATION (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and further amendments.
- Italian Ministerial Decree of 21/03/1973 Hygienic Discipline of packaging, containers and utensils intended to come into contact with foodstuffs or with substances for personal use and subsequent updates

The results are referred to articles intended to repeated contact for any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes with all kinds of food.

Note:

- According to specification of Annex V- Compliance testing, chapter 3, point 3.1 Standardized testing conditions of COMMISSION REGULATION (EC) No 10/2011, for the evaluation of overall migration, tests have been performed under standardized conditions OM2 [10 days at 40°C] and the corresponding (for the use of alternative simulants).
- Specifications on the use of the article
 - (i) type or types of food with which it is intended to be put in contact:
All kinds of food.
 - (ii) time and temperature of treatment and storage in contact with the food:
Repeated contact for any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.
 - (iii) ratio of food contact surface area to volume used to establish the compliance of the materials or articles: 11.8 dm²/Kg
- According specification of Annex V- Compliance Testing, chapter 3, point 3.4.2 Food simulant substitutes of COMMISSION REGULATION (EC) No 10/2011, test for overall migration in fatty foods have been performed using the appropriate alternative simulants (95% ethanol and isooctane) and considering the highest migration value found.

For point 2.2.4 of the aforementioned Regulation, the appropriate specific migrations were carried out in the appropriate alternative food simulant.

- According to the provision established by the legislation in object, the migration testing of caps, gaskets, stoppers or similar devices for sealing have been carried out on these articles by applying them to the containers for which they are intended in a manner which corresponds to the conditions of closing in normal or foreseeable use.

Quality Dep. Labware Division