



LINPAC Packaging Pontivy

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Declaration of compliance

We, **LINPAC Packaging Pontivy**, hereby declare that the product we deliver to your company, referenced **NEWSTAR** is produced in our plant at Pontivy, France under Quality and Hygiene certified Management System:

- Quality: **ISO 9001** by AFNOR (Association Française de Normalisation)
- Hygiene: **BRC/IoP** Hygiene Standards including HACCP by LNE (French National Laboratory for Tests).
- Environment : **ISO 14001** by AFNOR.

1. We confirm that this product fulfils the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation :

- Framework Regulation (EC) N°1935/2004
- G.M.P Regulation (EC) N°2023/2006
- Regulation (EU) N°10/2011 as amended.

2. Additive(s) and/or monomer(s) are listed in the positive list of regulation (EU) N°10/2011 as amended.

3. Substance(s) with Specific Migration Limit :

The above film could contain an additive or a monomer that has specific migration limit restriction. In referring to the food contact certificates provided by our suppliers, we are confident that the total additives level in this film is below the limit (we check that this/these substance(s) meet(s) the limit(s) by worst case calculation or with the help of migration tests).

Monomer / Additive	PM Ref.	Specific Migration Limit(s) (ppm) :
However, we have been given this information by our suppliers after signing a confidentiality contract and some of these additives form part of our know-how in the production of our food contact approved films. Consequently, we are not able to disclose the names of these additives.		

4. The overall migration and specific migration limits have been checked on the finished articles intended to come into contact with foodstuffs according to directives 82/711/EEC (and amendments) and 85/572/EEC, and specified in article 22 of regulation (EU) N° 10/2011 under the following conditions :

- A maximum contact time/temperature of 10 days / 40°C
- Food simulant : rectified olive oil
- A Surface/Volume ratio of 6 (expressed in dm²/kg or dm²/L)

5. Therefore this film is complying with the following application :

- Any period at ambient temperature or below.
- Period less than 2 hours at temperatures up to 70°C or period less than 15 minutes at temperature up to 100°C.

6. Dual use additives

To the best of our knowledge based on supplier's declaration on / or confidentiality requirements, this product contains :

Dual used Additive	PM Ref.	Conc. Maxi (ppm)
Details of the substances present are available on request provided there are no confidentiality issues.		

7. We have implemented a traceability system as request from Art 17 Regulation (EC) N°1935/2004;

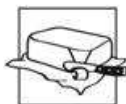
8. We hereby confirm that we do not use intentionally for the production of our films:

- Phthalates
- BADGE, NODGE & BFDGE
- BPA (Bisphenol A)

9. This film is suitable for :



Pure fat and oil



Margarine and butter



Cheese



Meat



Fish



Bakery products (no fat on surface)



Fruit, vegetable and frozen



Sandwich



Micro-wave oven

For defrosting and reheating. Avoid direct contact with food. Migration



Freezer (Subject

product test carried out in distilled water at (to individual trials)
100°C for 30 min.

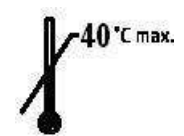
This film is **not** suitable for :



Traditional oven, infrared oven and multi purpose oven

10. Warehouse rules :

Optimal storage conditions : 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.



The recipient should pay particular attention to any change in the packaged product, its intended use and also to any modification in the material's processing conditions and make sure that the contents and packaging are compatible, as directed in this declaration.

This certificate is only valid when the film is used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for preservation of the material's specific characteristics.

11. The present declaration is valid 1 year after the date of its issue provided no new regulation comes in force and no modification of the product likely to modify the specifications is made during that period.



Date : 10/10/2012

Karine Burban
Quality Manager



Issued by an electronic system