



NORMPACK CERTIFICATE

Registration number: 029 08 100 3409 38



Valid until: 2024-08-24

DESCRIPTION	Company / address	Keeplastics AB Fredriksdalsgatan 16, 602 23 Norrköping, Sweden
	Trade Name (type and/or art.no)	Keeseal ultra blue
	All layers in the material, starting with food contact layer	Polyethylene
	Substances with restrictions / SML	592-41-6, 111-66-0, 2082-79-3
	Dual use substances	E905a
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	(EC) No 1935/2004 Framework regulation (EU) No 10/2011 Plastics regulation, as amended
------------------------	---

SUITABILITY	Evaluated and suitable for food types:	All food types
	Evaluated and suitable for time and temperature:	OM2 conditions: Long time storage, at room temperature and below including hot fill.
	Single use / Repeated use	Single use
	Other restrictions and specifications	

TESTS / CALCULATIONS	Overall Migration	Overall migration has been performed to food simulants A: 10% Ethanol, B: 3% Acetic acid and D2:Veg.oil < 1% unsaponifiable matter at conditions OM2, 10 days 40°C.
	Specific migration	Specific migration has been evaluated by worst case calculation and analysis. Specific migration analysis has been performed to food simulants B:3% Acetic acid (PAA and metals) and 95% EtOH at conditions 10 days 60°C.
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm2 per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated

VERIFICATION	<p>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.</p>	2022-08-24
		 
		Susanna Andersson

NORMPACK

THE NORMPACK NORM
amended 2021-11-05

§ 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 SFS 2006:813 LIVSFS 2011:7 (Contact with Foods)	(EC) 1935/2004 (Framework reg) (EC) 2023/2006 (GMP) (EC) 178/2002 (General Food Law) (EC) 1333/2008 (Additives) (EC) 1334/2008 (Flavourings)	(EC) 450/2009 (A&I packaging) 84/500/EEC (Ceramics) 2007/42/EC (Cellophane) 93/11/EEC (N-nitrosamine) (EC) 1895/2005 (Epoxy) (EU) 10/2011 (Plastic) (EC) 282/2008 (Recycled plastic) (EU) 2018/213 (Plast-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
The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175,

§ 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