

## NORMPACK CERTIFICATE

Registration number: 164 11 100 4863 38 Valid until: 2024-11-07

	Company / address	Siluett of Sweden AB, Televägen 5					
DESCRIPTION	Trade Name (type and/or art.no)	SE-681 34 Kristinehamn, Sweden Baking cups					
	All layers in the material, starting with food contact layer	Greaseproof paper, water-based priting ink on outside of paper					
	Substances with restrictions / SML	At request					
	Dual use substances	NA					
	Functional barrier according to (EU) No 10/2011	No					
	Assessed according to:	Whole composition: (EC) No 1935/2004 Framework regulation					
		Components: Paper: BfR XXXVI/2, Version 2022-04-01 Printing ink: (EC) No 1935/2004 Framework regulation					
SUITABILITY	Evaluated and suitable for food types:	Dry moist and fatty					
	Evaluated and suitable for time and temperature:	Baking in oven, maximum 20 minutes at oven temperature 220°C Storage in room temperature and below until use by date on pastry.					
	Single use / Repeated use	Single use					
SU	Other restrictions and specifications	Evaluated for use in oven, max 20 minutes, 220°C.					
	Screening	Screening has been carried out on the whole construction to food simulant MPPO at the following conditions: 20 minutes at 220°C					
	Specific substances	Assurance based on material suppliers statements PAAs to hot water extract					
SNS							
ULATIONS		Results					
CALCU		PAAs <0,002 mg/kg extract					
TESTS/CALC	Set off	No set off of volatile organic compounds.					
	Surface to volume	Surface to volume ratio applied 6 dm2 per kg of food					
	Organoleptic properties	Organoleptic properties have not been evaluated.					
		or garronopale proper treatment for been evaluated.					
		2023-01-12 Rev 1: Section Other restrictions and specifications adjusted.					
		2023-02-10 Rev 2: Section Assessed according to adjusted for clarification.					
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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.

Hans Steijer



## 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	EU-regulations
	– all materials	- 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)
		(EC) 282/2008 (Recycled
		<u>plastic)</u>
		(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
Utensils Regulation  (Warenwet) Netherland	Bundesinstitutes fur Risikohewertung (RfR)	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