



## Fiber products declaration of compliance

Hereby we confirm that the Products:

### **Fiber Plates, Fiber bowls and Fiber Clamshells**

Comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.

Comply with Directive 2001/95/EC (General Safety).

Comply with Commission Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Comply with Resolution CM/Res(2020)9 on the safety and quality of materials and articles for contact with food.

Comply with the requirements in FDA 21 CFR 176.170.

Moreover, the products are in compliance with the (Foodstuffs, Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code – LFGB) §§ 30 and 31) and amendments as well as BfR Recommendation XXXVI “Paper and board for food contact”.

The raw materials used comply with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food as well as Commission Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

For the purpose to achieve high chemical and microbiological purity, only virgin fibers are used in the production of the products:

<b>Raw materials</b>	<b>100% Virgin fibers</b>
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### **Epoxy Regulation**

The products do not contain any epoxy derivatives as part of its formulation, i.e. BADGE and its derivatives, NOGE and BFDGE as mentioned in the European Regulation (EC) No 1895/2005.

### **Packaging waste**

The heavy metal cadmium, lead, mercury and chromium<sup>VI</sup> are not intentionally used in the manufacture of the products. The sum of heavy metals cadmium, lead, mercury and chromium<sup>VI</sup> incidentally present is below 100ppm. Therefore, the products comply with Directive 94/62/EC as amended.



### **Allergens**

The products are manufactured without the intentional use of substances currently known to be or suspected of being food allergens.

### **GMO**

We hereby confirm that Genetically Modified Organisms (GMO) are not intentionally added in the production of our products.

### **MINERAL OILS**

Mineral oil hydrocarbons (MOH) are not used as raw materials in the production. The NIAS case has been also examined (through raw materials suppliers) without identifying these chemicals.

Recycled material is not used in the production and therefore there is less risk of non-intentionally added substances (NIAS) such as traces of printing inks or mineral oils.

Mineral oil saturated hydrocarbons (MOSH) or mineral oil aromatic hydrocarbons (MOAH) are not being part of the formulation of the products and the raw materials used in the manufacture of the products do not contain any substance than can degrade into or be capable of releasing any of the above-mentioned restricted substances / compounds as NIAS.

Furthermore, Mineral oil saturated hydrocarbons (MOSH) or mineral oil aromatic hydrocarbons (MOAH) are not presented as contaminants in the products in any stage of the production and we can confirm their absence from our products.

### **Radiological Hazards - Hazard Analysis**

We confirm that radiological hazards have been taken into account in our Hazard Analysis, investigating the geographical location and history of the country-of-origin for each component-raw material, ingredients, and packaging material of the final packaging.

### **Irritated FCMs - Irradiation and irradiated materials**

We declare the **Nonuse** of irritated FCMs, taking into account the main radiation sources, including ionizing, radiofrequency, ultraviolet and pulsed light radiation.

Our products do not contain residues of radioactive contamination. They have not been treated with ionizing radiation and have not been produced from raw materials treated with ionizing radiation. The products do not contain any ionized or irradiated components

### **NANOPARTICLES**

We confirm that our products do not release nanoparticles or any additive in nanoparticle form.



### **FSMA, CGMP**

Our products are manufactured in accordance with Food Safety Modernization Act (FSMA), and Final Rule 21 CFR 117 - Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human Food

### **RISK MANAGEMENT**

All raw materials used in the manufacture of the products have been evaluated and the risk assessment for finished product food contact suitability has been carried out in accordance with the applicable legal provisions and CEPI food contact guidelines 2019.

### **OTHER SUBSTANCES**

We also declare that substances such as phthalates, BPA, Bisphenols F and S, Bisphenol derivatives, glycol ethers, PVC-PVDC, Primary Aromatic Amines, Alkylphenols, APEO's, NPEO's, or any other endocrine disrupting chemicals, PCB's, PAHs, PBDE's, photoinitiators, benzophenones, benzoates, 1-hydroxycyclohexylketone, 2-ethylanthraquinone, isopropylthioxanthone, 2-ethylhexyl-4-(dimethylamino)benzoate (EHDAB), ethyl-4-(diethylamino)benzoate (EDAB), Quaternary ammonium salts, Didecyldimethylammonium chloride (DDAC), Benzalkonium chloride (BAC) are not used, not presented in our products and the raw materials used do not contain any substance than can degrade into or be capable of releasing any of the above-mentioned restricted substances ensuring products' compliance with European Framework Regulation (EC) no 1935/2004.

Furthermore, we declare the following for our products:

The concentration of Cadmium (Cd) is < 0.002 mg/dm<sup>2</sup>, the concentration of Lead (Pb) is < 0.003 mg/dm<sup>2</sup>, the concentration of Mercury (Hg) is < 0.002 mg/dm<sup>2</sup> and the concentration of Pentachlorophenol (PCP) is < 0.1 mg/kg.

### **REACH REGULATION (EC) 1907/2006**

The products do not contain:

- Substances included on the Candidate List of SVHCs (incl. Annex XIV, Authorization) in a concentration above 0.1%
- Substances included in Annex XVII

### **Specification of the intended use or limitations:**

- Type(s) of food intended to come into contact with the products:
  - o All types of food.
- Duration and temperature of treatment and storage while in contact with the food:



o From 0°C - 70 °C, including hot-fill and/or heating up to a temperature T where  $70\text{ }^{\circ}\text{C} \leq T \leq 90\text{ }^{\circ}\text{C}$  for maximum of  $t = 120/2^{((T-70)/10)}$  minutes, which are not followed by long term room temperature or refrigerated storage.

- Storage:
  - o Storage conditions: from 0° C up to 45°C, protect against moisture.
- Shelf life:
  - o 24 months

Traceability of the products is ensured according to Regulation (EC) No 1935/2004 via the number of the production lot displayed in the carton.

Athens, 25/07/2024

Place/date



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Signature

Expires 3 years after date of issue