


**SAVE**

**COOK**

**PACK**

**CLEAN**

<b>CERTIFICATE OF FOOD LAW COMPLIANCE</b>	
<b>Product</b>	
<b>EMBOSSED VACUUM BAGS FILM</b>	
<b>SMOOTH SIDE</b>	

We hereby declare that the materials called **Embossed Vacuum Bags Film Smooth Side** are in compliance with requirements of regulation 10/2011/EC and subsequent modifications and updates thereto (in the terms described by art. 22 "Transitional Provisions" and art.23 "Entry into force and application"), and also with Regulation 1935/2004/EC and subsequent modifications and updates thereto; since no BADGE, BFDGE and NOGE are used or intentionally added, material complies with regulation 1895/2005/CE. The above mentioned materials are produced with the following components:

- Polyamide, Polyurethane solventless adhesive, Polyethylene (layer into contact with foodstuff)

Food contact conformity of materials was approved by:

- migration tests performed in compliance with Directives 82/711/EEC, 85/572/EEC, 97/48/EEC and subsequent updates (testing reports are available and can be disclosed to the competent authority)
- Worst case calculations (assuming surface volume ratio of 6 dm<sup>2</sup> film per 1 kg food)
- Certificates and information of suppliers

The specific migration limits and overall migration limits are in compliance under the following conditions:

- Simulant B (3% acetic acid solution) : 4 h at 100°C for short term contact and 10 days at 40°C for long term contact
- Simulant D1 (50 % Ethanol solution): 4 h at reflux temperature for short term contact and 10 days at 40°C for long term contact
- Simulant D2 (Oil): 2 h at 115°C for short term contact and 10 days at 40°C for long term contact

The substances regulated by specific restrictions are the following:

Substance	CAS Number	Restrictions	Substance	CAS Number	Restrictions
3-aminopropyltriethoxysilane	00919-30-2	Residual extractable content <3 mg/kg	Isophthalic acid	00121-91-5	SML= 5 mg/kg
1-Isocyanato-3-isocyanatomethyl-3,5,5-trimethylcyclohexane	004098-71-9	QM(T) = 1 mg/kg (expressed as NCO)	Octadecyl 3- (3,5-di-tert-butyl-4- hydroxylphenyl) propionate	002082-79-3	SML= 1 mg/dm2
Hexamethylene diisocyanate	00822-06-0	QM(T) = 1 mg/kg (expressed as NCO)	Caprolactam	000105-60-02	SML= 15 mg/Kg
Diethylene Glycol	00111-46-6	SML= 30 mg/kg	Tri-n-butyl acetyl citrate*	00077-90-7	SML=60 mg/kg
1-Octene	000111-66-00	SML= 2,5 mg/dm2			

On the basis of declarations from our own suppliers and our current acknowledge, we hereby declare that the material contains the following substances regulated by regulation 1333/08/EC and 1334/08/EC (otherwise called "Dual Use" additives):

EU number	Substance	EU number	Substance
E 551	Silicon dioxide	E 171	Titanium dioxide**
E 173	Aluminium *	E 180	Litholrubine BK *

\*present only in printed films      \*\*present in printed film and/or white coloured film.

According to experimental data and/or theoretical calculations, these substances are in accordance with the provisions of Reg 10/2011/EC, Art.11, paragraph 3.

The end user of Besser Vacuum's packaging material has the duty to inform our company about possible restrictions on additives or aromas used in the production of foodstuff packed. Content of primary aromatic amines complies with Annex II of Regulation 10/2011/EC.

The above mentioned materials comply with the requirements of Directive 94/62/EC (amended by Directive 2004/12/EC), including essential requirements, as defined in Art.9 and Annex II, for the following reasons:

Prevention by source reduction – Minimisation of dangerous substances or preparations – EN 13428 (July 2004 edition).

The total heavy metal content is far below 100 ppm and materials do not contain substances classified as dangerous for the environment (Directive 1999/45/EC).

Prevention by source reduction – Minimisation of packaging weight/volume - EN 13428 (July 2004 edition).

Besser Vacuum srl materials, depending on final applications and information received from consumers/users, have been designed to ensure that the weight and/or volume of their constituent is at the minimum commensurate with the maintenance of packaging functionality, safety, hygiene and acceptability to user of packed product.

Recoverability in the form of energy – EN 13431 (July 2004 edition).

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Materials after use can be incinerated supplying a positive calorific gain, so that they contribute to an energy recovery process.

The document is valid by the date reported above and it will be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the materials or articles. It will be also renewed when new regulations or new scientific data becomes available and make necessary a new check of conformity. The traceability of material is guaranteed by batch management in each phase of production or trading. Each product reports a label with indication of production batch in compliance with regulation 1935/2004/CE.

Besser Vacuum produces and trades his materials through an efficient, documented and certified internal managing system of quality control in conformity with UNI EN ISO 9001:2008 standard and an hygiene managing system of control in compliance to UNI EN 15593:2008. These standards, together with the respect of the Good Manufacturing Practices (GMP), guarantees compliance with Regulation 2023/2006/CE.

Besser Vacuum srl guarantees the properties and suitability of its materials for at least one year from the date of delivery provided they are kept under ideal storage conditions, i.e. in a clean, dry place where they are not exposed to heat or sunlight, if possible at temperatures between 15 and 25 °C and at relative humidity between 50 and 75%. The user of Besser Vacuum's material should satisfy himself as to the suitability of our products for the intended application and the present national regulatory regime. Therefore, we disclaim any liability for damages arising from the non-suitability of our products for the effected application. This guarantee of suitability for contact with foods becomes null and void if the materials are used in conditions or with foodstuffs other than those specified above, if other substances are added and/or processing performed that may modify the properties of the said materials. Such uses exonerate Besser Vacuum srl from all liability and transfer to the end user all responsibility for verifying the suitability of the materials for use in the new conditions.

Besser Vacuum srl - Valentina Cancellier  
Responsabile qualità

**BESSER VACUUM SRL**

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