

**Declaration of Compliance:**

(Concerning Food Approval, Migration, and Traceability)

EU Commission **Regulation (EC) No 10/2011** on plastic materials and articles intended to come into contact with food, and its amendments up to and including **(EC) no 2018/831** of 5 June 2018.

and

**Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food

and

**Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food, and its amendments up to and including **(EC) No 282/2008** of March 2008

and

USA: Code of Federal Regulations, issued by the FDA, **Paragraph 21 CFR 177.1520 (olefin polymers)**

Concerned packaging: Blue coloured series EPS Returnable Nestable Plastic trays

Material: High Density Polyethylene - HDPE with color master batch.

This material contains additives authorized by Regulation EC no 10/2011 regulated with a specific migration limit and may contain substances also authorized as food additives ("Dual use additives"): E170, and E171.

Storage: From refrigerated and frozen conditions (minimum -15°C/4°F) up to room temperature. Technical storage time 3 months. Not suitable for additional production processes as pasteurization or sterilization or with artificial heating > 30°C. Suitable for outdoor applications.

Compliance has been verified by overall and specific migration testing applying a surface to volume ratio of 6 dm<sup>2</sup> per kg of food. The test conditions are selected worst case for all types of food with the aqueous simulants – acetic acid and ethanol - and the test with olive oil by Intertek Laboratories, Netherlands and Laboratorio Quimico Microbiologico S.A., Spain, based on repeated use. Test results are within the defined overall and specific migration limits

We certify that all our packaging and packaging components to be used for chilled and frozen fish products complies with the requirements of the above legislation.

Our packaging is manufactured in compliance with good manufacturing practice so that, under their normal or foreseeable conditions of use, they do not migrate their constituents to foodstuffs in quantities which could:

- endanger human health,
- bring about an unacceptable change in the composition of the foodstuffs or a deterioration in the organoleptic characteristics thereof.

This declaration does not exempt you from the obligation and responsibility to check if our packaging is suitable for your product.

**We will maintain adequate documentation of this certification for inspection upon request of the authorities.**

Certified by:

Name: V. van der Meer  
Title: SHEQ manager / Regulatory affairs Specialist