

CERTIFICATE OF CONFORMANCE

According to EU regulation 10/2011 and amendments up to 2023/1442

For plastics material intended to come into contact with food

MANUFACTURER:

POLYCASA Slovakia s.r.o.

M. R. Štefánika 71

010 39 Žilina

SLOVAKIA

IDENTITY OF ARTICLE:

Sheets: Extruded, flat panels made from Poly methyl methacrylate

TRADENAME:

AKRYLON[®] - Clear or Coloured in opal Clear UVT, White opals, Transparent colours, Translucent colours, Opaque colours

CONFORMANCE WITH EU REGULATIONS:

AKRYLON[®] sheets are in conformity with the requirements EU **regulation 1935/2004/EU** (inclusive articles 3. Good manufacturing practice, **EU 2023/2006**) **on materials and articles to come into contact with food**, repealing Directives 80/590/EEC and 89/109/EEC.

The used monomers and other raw materials meet the requirements of **EU regulation No 10/2011 and amendments**. AKRYLON[®] sheets correspond to the requested specific migration restrictions of the used raw materials. Migration examinations (acc. to EN 1186 at accredited Poprad Institute) showed results far below the requirements.

No addition of dual-use additives therefore we confirm compliance with the purity demands of 2008/60/EC, 2008/84/EC and 95/45/EC.

The used colour agents are meeting the purity demands of the European Resolution AP (89).

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COMPLIANCE TESTS FOR OVERALL MIGRATION

Extruded sheets from poly Methyl Methacrylate PMMA with trade name AKRYLON® were laboratory examined in the accredited testing laboratory at Regional Public Health Authority seated in Poprad, which was authorised (letter of Ministry of health of SR no. 15654-3/2007ŠT) as National Reference Laboratory for materials intended to come into contact with foodstuffs according Regulation (EC) No 882/2004 on official controls performed to ensure the verification of compliance with feed and law, animal health and animal welfare rules.

SPECIFICATION ON THE USE OF THE SHEETS IN CONTACT WITH FOOD

FOOD CONTACT is allowed;

-under freeze - and cooling conditions, any long term storage,

-at room temperature and below, including heating up to 70°C for up to 2 hours or heating to 80°C to 15 minutes.

RESULTS

		White sheets	Red sheets
Determination of overall migration of substance . test conditions : 10 days, 40 °C - OM2			
Overall migration of substances mg/dm ⁻²	Deionized water	< 1,5	-----
	A : 10 % ethanol	< 1,5	
	B : 3 % acetic acid	< 1,5	
	D1 : 50 % ethanol	< 1,5	
Determination of overall and specific migration of substances : 2 days, 20 ± 1 °C			
Overall migration of substances (mg.dm ⁻²)	95 % ethanol	< 1,5	-----
	isooctanen	< 1,5	
Content of bisphenol A (mg.dm ⁻²)	95 % ethanol	< 0,0009	-----
Determination of overall and specific migration of substance. Test conditions : 10 days ,60°C			
Content of formaldehyde (mg.dm ⁻²)	B : 3 % acetic acid	< 0,50	-----
Content of primary aromatic amines (mg.dm ⁻²)	B : 3 % acetic acid	< 0,0004	< 0,0004
Content of diisocyanates (mg.dm ⁻²)	Deionized water	< 0,013	-----
Content of primary aromatic amines (mg.dm ⁻²)	Deionized water	-----	< 0,013

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Sensorial assessment (white and red sheets)				
Assessor Nr..	Model substance	Model substance effected by packing material		
		Taste variation	Odor variation	Favour variation
1	Drinking water (simulating soft drinks, nonacid foodstuffs, dairy products, fresh meat)	1	1	1
2		1	1	1
3		1	1	1
Variation mean total		1,0	1,0	1,0
1	Powdered sugar (simulating dry foodstuffs of constant consistence)	1	1	1
2		1	1	1
3		1	1	1
Variation mean total		1,0	1,0	1,0
1	Milk chocolate (simulating foodstuffs with higher content of fat and water)	1	1	1
2		1	1	1
3		1	1	1
Variation mean total		1,0	1,0	1,0

The evaluation of mean total:

≤1,8 – low probability that material and article will have an unfavourable effect on the organoleptic properties of food and drinking water

Red sheets

Content of Cd, Pb, Cr, Cu – 3% acetic acid (mg.kg-1 simulator)	
Cd	< 0,00003
Pb	< 0,0004
Cr	< 0,0002
Cu	0,12

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SPECIAL NOTICE

We deliver semi-finished plastic sheets, which are subject to further processing steps.

Machining, thermal forming, assembling, gluing and as well surface treatments as printing, polishing, could influence and contaminate the product. So the above – mentioned declaration does not relate to finished article only to the delivered sheets.

The manufacturer or user has to verify whether the product is suitable for its final application, e.g. whether the final product might affect the taste or smell of food or whether the limitations (e.g. global migration, specific limits and other analytic requirements) are observed.

The information in this certificate is based on our knowledge and experience to date. It does not release the user from the obligation of carrying out own tests and trials, in view of the many factors that may affect processing and application; neither do they imply any legally binding assurance of certain properties or of suitability for a specific purpose. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed.