

Declaration of Compliance:

In Accordance with EU Regulations 1935/2004 and 10/2011
Plastic materials and articles to come into contact with food

ISSUED BY: BFM® Global Limited
PO Box 66-087
Beachhaven 0749
Auckland
New Zealand

ISSUED ON: 26 August 2021

FOR THE FOLLOWING PRODUCT: LM4 (Polyester)

MANUFACTURED BY: BFM® Global Limited
PO Box 66-087
Beachhaven 0749
Auckland
New Zealand

CONFIRMATION: LM4 is supplied in accordance with the following requirements with amendments up to & including (EU) 2019/988:

- Regulation No 2023/2006/EC (GMP Regulation)
- Regulation No 1935/2004/EC (Food Contact Materials)
- Regulation No 10/2011/EC (Plastic Food Contact Materials)

The conformity has been established by migration testing in accordance with regulations listed above.

CONFORMITY WITH OVER-ALL MIGRATION LIMITS: The determined over-all migration from the sample to the simulant is given in the table below. The results are an average of three determinations as described in EN 1186.

TEST STIMULANT	TEST CONDITIONS	RESULTS (mg/dm ²)	OVERALL MIGRATION LIMITS OML
3% Acetic Acid (B)	2 hours, 100°C	<2.5	≤10mg/dm ²
95% Ethanol (D1)	3.5 hours, 60°C	<2.5	≤10mg/dm ²
Isooctane (D2)	1.5 hours, 60°C	<2.5	≤10mg/dm ²

Explanatory Note: Due to the diverse fields of application, worst case scenarios were chosen for test conditions.

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**CONFORMITY WITH SPECIFIC
MIGRATION LIMITS:**

The determined specific migration to the simulant is given in the table below. Components are tested to EN 13130.

SPECIFIC COMPOUND	TEST CONDITIONS	RESULTS (mg/kg)	SPECIFIC MIGRATION LIMITS SML
Component 1	2 hours, 100°C	<1	≤5mg/kg
Component 2	2 hours, 100°C	<0.02	≤0.04mg/kg
Component 3	2 hours, 100°C	<1	≤5mg/kg
Component 4	2 hours, 100°C	<1	≤30mg/kg (Qm)
Component 5	2 hours, 100°C	<4	≤7.5mg/kg
Component 6	2 hours, 100°C	<6	≤30mg/kg

Explanatory Note: Due to the diverse fields of application, worst case scenarios were chosen for test conditions.

**SPECIFICATION ON THE USE OF
THE MATERIAL****TYPE OF FOOD:**

All food products, including aqueous, acidic, alcoholic and dairy products.

**TIME AND TEMPERATURE IN
CONTACT WITH FOOD:**

Up to 2 hours direct contact at a temperature of 100°C.

**RATIO OF FOOD CONTACT
SURFACE TO PRODUCT VOLUME:**

6dm² per kg of food, according to article 17 Regulation 10/2011/EC

**SIGNED ON BEHALF OF
BFM® GLOBAL LTD:**

BLAIR MCPHEAT
DIRECTOR