

Declaration of Compliance

We

Supplier Martin & Servera
 Box 1003
 121 23 Johanneshov, Sweden

Production unit Produced for Martin & Servera in Lithuania.

Declare on 2023-01-24 that

Product Sushi box
Is made of Dispersion coated brown multilayer kraft back board, with or without a window of PET.



Item number	Description
452488	Sushilåda utan fönster 240x150x50mm
452597	Sushilåda med fönster 180x125x50mm
452557	Sushilåda med fönster 220x130x50mm
452609	Sushilåda med fönster 240x150x50mm
452466	Sushilåda utan fönster 300x250x50mm
452490	Sushilåda utan fönster 220x130x50mm
452508	Sushilåda utan fönster 180x125x50mm
452538	Sushilåda utan fönster 205x75x50mm

Has been produced according to

- REGULATION (EC) No 1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
- REGULATION (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food (GMP).

Is compliant with

- REGULATION (EC) No 1907/2006 concerning the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH).
- REGULATION (EC) No 2019/1021 on Persistent Organic Pollutants.

- DIRECTIVE **94/62/EC** on Packaging and packaging waste.
- REGULATION (EU) **No 10/2011** on Plastic materials and articles intended to come into contact with food.
- BfR Recommendation XXVI on Paper and board for food contact.
- EuPIA Guideline on Printing Inks applied to FCM and Annex 10 of the Swiss Ordinance on FCM.
- FDA, Code of Regulations Title 21, part 175.105 on Adhesives in indirect food additives.

Intended use

To types of food:	Frozen/fridge for dry, moist, low alcoholic and fatty foodstuffs
Duration / Conditions:	Room temperature (up to 40°C for up to 12 hrs) for dry, moist, low alcoholic
	Room temperature (up to 40°C for up to 24 hrs) for fatty foodstuff
	Room temperature (up to 40°C for more than 24 hrs) for dry and fatty foodstuff without fatty substances on the surface
	Hot-fill* for dry, moist, low alcoholic and fatty foodstuff

* "Hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

Has been produced

From multilayer kraft back board:	FSC-certified
From approved raw materials:	listed in section A in BfR Recommendation XXXVI
With approved production aids:	listed in section B in BfR Recommendation XXXVI
And approved paper refining agents:	listed in section C in BfR Recommendation XXXVI
From approved monomers in PET-window:	Terephtalic acid (CAS 100-21-0) and ethylene glycol (CAS 107-21-1) listed in (EC) No 10/2011, annex I, table 1.
With printing inks	According to EuPIA Guideline on Printing Inks applied to FCM
With glue	According to FDA 175.105 - Adhesives

Not intentionally added

Following substances are not intentionally added and not analyzed for. Based on our current knowledge they are not contained in this product:

GMO	Genetically Modified Organisms (GMO) as defined by European Union
Additives of animal origin	Substances causing Transmissible Spongiform Encephalopathies, TSEs including Bovine spongiform encephalopathy, BSE and Creutzfeldt Jakob Disease, CJD.
Food allergens	According to US FDA Food Allergen Labelling and Consumer Protection Act (FALCPA) and the Regulation (EU) No 1169/2011 Annex II.
CMR-substances	Additives classified as "carcinogenic", "mutagenic" or "toxic for reproduction" in Regulation (EC) 1272/2008-
SVHCs	On the candidate list according to REGULATION (EC) No 1907/2006 on REACH, Article 33(1).
SVHCs	On Annex XIV, according to REGULATION (EC) No 1907/2006 on REACH.
PFAS	Per- and polyfluoroalkylated substances are not used
Chlorine bleach	Elemental Chlorine free (ECF)
OBAs	Optical brightening agents are not used

Does not emit

Limited substances in Multilayer kraft back board above denoted levels in BfR XXXVI:

Metals (Cd, Pb, Al):	Test 1 (water extract)
Metals (CrVI, Hg):	Test 2 (content)
Metals (Ni, Cr, Pb, Cd):	Test 3 (migration)
Formaldehyde:	Test 4 (water extract)
Chloropropanols:	Test 4 (water extract)

Limited substances in Printing inks above denoted levels in EuPIA Guideline on Printing Inks applied to FCM and (EC) No 10/2011, annex II:

Metals:	Test 8 (specific migration)
Primary aromatic amines:	Test 9 (specific migration)

Test conditions used

According to specifications in relevant legislation, guidance or standard.

Has passed relevant tests below

1.	Water extract of cadmium	According to BfR Recommendation XXXVI on Paper and board for food contact.
1.	Water extract of lead	According to BfR Recommendation XXXVI on Paper and board for food contact.
1.	Water extract of aluminum	According to BfR Recommendation XXXVI on Paper and board for food contact.
2.	Content of chromium VI	According to REGULATION (EC) No 1907/2006 on REACH, annex XVII, entry 23.
2.	Content of mercury	According to REGULATION (EC) No 1907/2006 on REACH, annex XVII, entry 63.
3.	Migration of metals	According to Finnish KTM decree 268/1992.
4.	Water extract of formaldehyde	According to BfR Recommendation XXXVI on Paper and board for food contact and EN 1541.
4.	Water extract of chloropropanols (1,3-DCP and 3-MCPD)	According to BfR Recommendation XXXVI on Paper and board for food contact.
5.	Migration of antimicrobial agents	According to BfR Recommendation XXXVI on Paper and board for food contact and EN 1104.
6.	Content of biocide residuals	According to BfR Recommendation XXXVI on Paper and board for food contact.
7.	Colour fastness	According to BfR Recommendation XXXVI on Paper and board for food contact and EN 646.
8.	Specific migration of primary aromatic amines from printing inks	According to REGULATION (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.
9.	Specific migration of metals from printing inks	According to REGULATION (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.