## martin&servera

# **Declaration of Compliance**

#### We

| Supplier | Martin & Servera           |
|----------|----------------------------|
|          | Box 1003                   |
|          | 121 23 Johanneshov, Sweden |
|          |                            |

Production unit Produced for Martin & Servera in Finland.

#### Declare on 2023-11-09 that

| Product    | Paper plate   |
|------------|---------------|
| Is made of | Paper - Brown |



| Item number | Description                    |
|-------------|--------------------------------|
| 255158      | TALLRIK DJUP BRUN 19CM 50STM/S |
| 441212      | TALLR 18CM BRUN FLAT 25ST M/S  |
| 441279      | TALLR 23CM BRUN FLAT 25ST M/S  |

#### 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.
- BfR Recommendation XXVI on Paper and board for food contact.

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### Intended use

| To types of food:   | Articles are suitable for contact with dry, moist and fatty foodstuffs up to 90°C at the moment of filling, after which the food cools down.<br>Articles are not recommended for contact with acidic foods.<br>Articles are not intended for use in microwave oven or conventional oven. |
|---------------------|--|
| Storage conditions: | At 45-55% relative humidity and 19-23°C and not in direct sunshine. To be used within 36 months from the date of production.   |

### Has been produced

| From cardboard                    | 100% virgin FSC-certified fibers                             |
|-----------------------------------|--|
| The following additives           | Calcium carbonate (E170)                                     |
| authorized as food additives by   | Sodium sulfite (E221)  |
| Regulation (EC) No 1333/2008      | Sodium bisulfite (E222)                                      |
| or                                | Sodium metabisulphite (E223)                                 |
| as flavorings by Regulation       | Formic acid (E236)   |
| (EC) No1334/2008 and              | Sodium formate (E237)  |
| according to information from     | Formaldehyd (E240)   |
| our board supplier may be         | Sodium nitrate (E251)  |
| present in the product:           | Potassium acetate (E261)                                     |
|                                   | Citric acid (E330)   |
|                                   | Disodium phosphate (E339)                                    |
|                                   | Adipic acid (E355)   |
|                                   | Xanthan gum (E415)   |
|                                   | Glycerol (E422)  |
|                                   | Sodium carboxymethylcellulose (E466)                         |
|                                   | Sorbitan monolaurate (E493)                                  |
|                                   | Magnesium chloride (E511)                                    |
|                                   | Sulfuric acid (E513)   |
|                                   | Sodium sulphate (E514)                                       |
|                                   | Aluminium sulphate (E520)                                    |
|                                   | Sodium hydroxide (E524)                                      |
|                                   | Silicon dioxide (E551)                                       |
|                                   | Stearic acid (E570)  |
|                                   | Starch sodium octenyl succinate (E1450)                      |
|                                   | Propane-1,2-diol (E1520)                                     |
|                                   | Polythylene glycol (E1521)<br>Glutaraldehyd (FL. No. 05-149) |
|                                   |  |
| In addition: Based on the         | Oxidized Polyethylene Wax (E 914)                            |
| written documentation from our    | Potassium Hydroxide (E 525)                                  |
| suppliers, we can confirm the     | Polydimethylsiloxane (MW > 6'800 Da) (E 900)                 |
| following substances authorised   | Ammonium Hydroxide (E527)                                    |
| as a food additives by            |  |
| regulation (EC) No 1333/2008      |  |
| and which is subject to a         |  |
| restriction in food is present in |  |
| the raw materials.                |  |

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### Not intentionally added

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

| 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.   |
| BPA              | Bisphenol A   |
| PFOS, PFOA       | Fluorinated substances  |
| MOSH, MOAH       | Mineral oils  |
| EDCs             | Substances currently known to have endocrine disrupting properties  |
| Surface biocides | Anti-microbial substances   |
| POPs             | Listed in the Regulation (EC) No 2019/1021 on persistent organic pollutants<br>Annex I, including for example polybrominated biphenyls (PBBs) and<br>polybrominated diphenyl ethers (PBDEs) |

### **Test conditions used**

| For total migration        |                                      |
|----------------------------|--------------------------------------|
| Duration:                  | 0,5 – 2 hours                        |
| Temperature:               | 40 - 70°C                            |
| Food-simulator:            | 10% ethanol, 95% Ethanol, iso-octane |
| Ratio Contact area/volume: | 1 cm <sup>2</sup> / cm3              |

## Has passed relevant tests below

| Content of <ul> <li>formaldehyde,</li> <li>chloropropanols,</li> <li>in paper and board</li> </ul> | According to BfR Recommendation XXXVI on Paper and board for food contact. |
|--|--|
| Content of toxic<br>metals<br>• Cd, Pb, Cr VI,<br>Hg, Ni<br>in paper and board                     | Acording to BfR Recommendation XXXVI on Paper and board for food contact.  |
| Content of PCP in paper and board  | Acording to BfR Recommendation XXXVI on Paper and board for food contact.  |