

Declaration of Compliance

for materials and articles intended for food contact applications

1. Exhibiting company:

Golden Compound GmbH
Lange Str. 21
D-49413 Dinklage

2. Date of the Declaration of Compliance:

This statement was made on: 05.10.2022

3. Confirmation that the article complies with the relevant EU legislation requirements for materials and articles with food contact

We confirm that the materials listed below:

Description	Used Material	Manufacturing process
GC pro 5545 BOP 20LP41	GC pro 5545 BOP 20LP41	Injection moulding

Are suitable to manufacture materials or articles intended to come into contact with food, which comply with Regulation (EC) No. 1935/2004.

The materials are manufactured according to good manufacturing practice (GMP) in compliance with Regulation (EC) No 2023/2006. Traceability according to Article 17 of Regulation (EC) No 1935/2004 is ensured.

The materials or articles comply according to the suppliers certification and as far as applicable to the supplied materials or articles respectively their components with the requirements of the following specific legal provisions and/ or guidelines (in each case including all amendments and in the version that is valid at the date of the issue of this declaration) under the conditions of use given in the specification on use:

Regulation (EC) No 1935/2004 – as amended by Regulation (EC) No 596/2009
Framework Regulation for food contact materials and articles

Regulation (EU) No 10/2011 -
COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food

Regulation (EC) No 2023/2006 - as amended by Regulation (EC) No 282/2008
GMP Regulation for food contact materials and articles

4. Specifications on the use

- a) Long term storage of dry foods above 6 months at room temperatures and below, including hot-fill conditions and/ or heating up to $70\text{ °C} < T < 100\text{ °C}$ for a maximum $t = 120/2^{((T-70)/10)}$ minutes.
- b) Storage for all foods up to 30 days at room temperature and long-term storage under refrigerated and deep-frozen conditions including hot filling and/ or heating up to $70\text{ °C} < T < 100\text{ °C}$ for a maximum duration of $t = 120/2^{((T-70)/10)}$ minutes.

5. Substances with restrictions

Based on the information provided by the upstream suppliers, the following substances may be present in the materials and articles with restrictions according to Annex I & II of Regulation (EU) No 10/2011.

Golden Compound hereby certifies that the specified limits are met under the conditions specified in Section 4.

FCM Nr.	Substanz / Substance	Spezifisches Migrationslimit / Specific Migration Limit (mg / kg food)
234	Maleic anhydride	Group restriction of 30 mg/kg calculated as Maleic acid
248	Maleic acid	
1060	Sunflower Seed Shells	-

6. Dual Use Substances

Based on the information provided by the upstream suppliers, the following substances, which are also permitted as food additives in accordance with Regulation (EC) No. 1333/2008, may be present in the article. If applicable, the corresponding limit is indicated.

E Number / E Nummer	Substanz / Substance	Limit im Lebensmittel / Limit in Food (mg/kg food)
-	-	-

7. Heavy metals

The provisions of Directive 94/92/EC (amendments 2004/12/EC and 2005/20/EC included) regarding heavy metals content are fulfilled.

8. SVHC substances

The legal requirements according to Regulation (EC) No 1907/2006 (REACH) are fulfilled by the material. No substances of high concern within the meaning of the Regulation No 1907/2006 are contained above 0.1% as listed in the actual "Candidate List of Substances of Very High Concern" (SVHC).

9. Disclaimer

This declaration is given in good faith and to the best of our current knowledge.

It is the responsibility of our customer to decide whether the information in this declaration is sufficient to put the materials or articles delivered by us in contact with food under the intended conditions of use (including filling, processing, storage, preparation, etc.) and place it on the market in the designated countries.

The customer is responsible to ensure that the food in contact with the materials or articles delivered by us complies with the applicable migration limits in the food itself under the real conditions of use.

This declaration is only valid if the materials or articles delivered are processed according to good manufacturing practice and according to our technical specifications, and are not altered thermally or by other detrimental processes.

This declaration does not cover the fitness for use of the materials or articles supplied when coming into contact with food. Performance of the materials or articles supplied should be checked by the customer by means of appropriate filling and storage tests in contact with the food under the intended conditions of use under consideration of possible interactions between materials or articles and the food (e.g. change of organoleptic properties, consistency, migration etc.).

This declaration replaces all previous declarations issued for the same material or articles as specified.