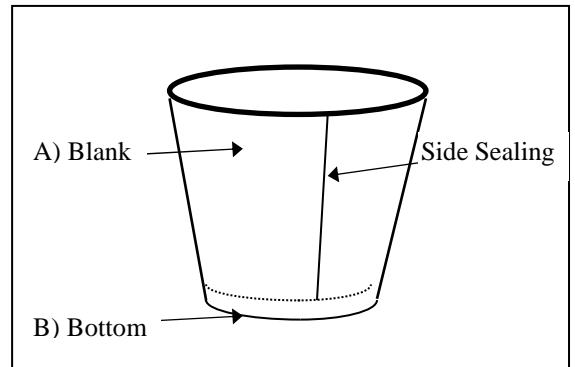
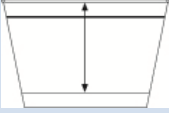
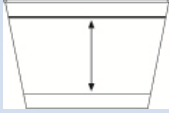

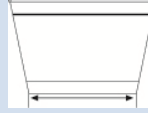



PRODUCT DATA SHEET

- 1. Product Description** Ice cream Cup
- 2. Type** 17
- 3. Ref.** -
- 4. Issue Date** 17/11/2014



5. Product specification

Capacità (cc)	Capacità (cc)	Ø mm	Ø mm	H mm
				
120	80	75,2	61,4	46

Cup Weight [g]:	<u>4,54 ± 10%</u>
------------------------	--------------------------

6. Material Specifications

A) Blank: Pure Pulp Board / Pe

B) Bottom: Pure Pulp Board / Pe

7. Packaging

7.1 Primary

- **Bags Specifications:** LLDPE BAGS 41 x 85
- **Total Bags Weight [g]:** 153,84 ± 10%
- **Case Specifications:** TIPO 1
- **Ext. Dimensions [mm]:** L 587 x W 397 x H 657
- **Case Volume [m³]:** 0,153
- **Case Weight [g]:** 1261 ± 10%
- **Contents:** 10 Bags - 4 Stacks/Bag - 50 pcs/Stack - 200 pcs/Bag
- **Total pcs/Case:** 2.000
- **Net Weight/Case (kg)** 9,5
- **Gross Weight/Case (kg)** 11

7.2 Pallet

- **Dimensions Pallet [mm]:** L 800 x W 1200 x H 2100
- **Cases / Pallet:** 12 (4 Cases / Layer - 3 Layers / Pallet)
- **Pcs / Pallet:** 24.000

TADDIA S.p.A.

N°	Désignation	Désignation 2	TADDIA	DECLARATION CORRESPONDANT
53533002	PAILLE CUIILLERE A GRANITA	PAQUET DE 100 PCES***FIN DE SERIE	FC620A	ICE CREAM AND GRATED ICE SPOONS
53533003	THERMOBOX ISO 1-TADDIA ½ L BLANC	2X50PCES=CARTON	PC0010001-ISO1	PS WHITE INSERTS
53533004	THERMOBOX ISO 3-TADDIA 1 L BLANC	2X50PCES=CARTON	ISO 3	PS WHITE INSERTS
53533005	POT A GLACE TADDIA EN CARTON 350CC - ART 7T	PAQUET DE 100 PCS	CFG200005	SPE VIRGIN FIBERS CUP
53533006	POT A GLACE TADDIA EN CARTON 230CC - ART 22M	PAQUET DE 180 PCES	COG120006	SPE VIRGIN FIBERS CUP
53533007	POT A GLACE TADDIA EN CARTON 190CC - ART 20	PAQUET DE 200 PCES	COG430006	SPE VIRGIN FIBERS CUP
53533008	POT A GLACE TADDIA EN CARTON 120CC - ART 17	PAQUET DE 200 PCES	CFG060006	SPE VIRGIN FIBERS CUP
53533009	POT A GLACE TADDIA EN CARTON 260CC - ART 64	PAQUET DE 200 PCES	COG130005	SPE VIRGIN FIBERS CUP
53533012	CUIILLERE A GLACE TADDIA 9.5CM TRANSPARENTES	COLOREES PAQUET DE 1 KG	PP0050003	ICE CREAM AND GRATED ICE SPOONS
53533013	POT A GLACE COROLLA CRISTAL 100CC	PAQUET DE 50 PCES	CR0010007	DICHIARAZIONE DI CONFORMITA PLASTICA "COROLLA"
53533014	POT A GLACE COROLLA CRISTAL 150CC	PAQUET DE 50 PCS	CR0130001	DICHIARAZIONE DI CONFORMITA PLASTICA "COROLLA"
53533015	POT A GLACE COROLLA CRISTAL 200CC	PAQUET DE 50 PCS	CR0030001	DICHIARAZIONE DI CONFORMITA PLASTICA "COROLLA"
53533016	GOBELET MILK SHAKE EN CARTON 250CC	PAQUET DE 100 PCES	BIG030010	SPE VIRGIN FIBERS CUP
53533017	GOBELET MILK SHAKE EN CARTON 300CC	PAQUET DE 100 PCES	BFG040002	SPE VIRGIN FIBERS CUP
53533018	GOBELET MILK SHAKE EN CARTON 350CC	PAQUET DE 100 PCES	BIG050015	SPE VIRGIN FIBERS CUP
53533019	COUVERCLE GOBELET MILK SHAKE 350CC	PAQUET DE 100 PCES	CP0060001	PS TRAPARENT LIDS
53533020	COUVERCLE GOBELET MILK SHAKE 300CC	PAQUET DE 100 PCES	CP0070001	PS TRAPARENT LIDS
53533021	COUVERCLE GOBELET MILK SHAKE 250CC	PAQUET DE 100 PCES		PS TRAPARENT LIDS
53533022	COUVERCLE POT A GLACE COROLLA CRISTAL 100C	PAQUET DE 50 PCES	CP0210002	DICHIARAZIONE DI CONFORMITA PLASTICA "COROLLA"
53533023	GOBELET MILK SHAKE EN CARTON 500CC	PAQUET DE 50 PCES	BIG110004	SPE VIRGIN FIBERS CUP
53533024	COUVERCLE GOBELET MILK SHAKE 500CC	PAQUET DE 100 PCS	COG430001	PS TRAPARENT LIDS
53533025	COUVERCLE POT A GLACE COROLLA CRISTAL 150C	PAQUET DE 50 PCES	CP0220001	DICHIARAZIONE DI CONFORMITA PLASTICA "COROLLA"
53533026	PAILLE/CUIILLERE POUR GRANITA	PAQUET DE 250 PCES***EPUISE	CA0010004	POLYPROPYLENE PLASTIC DRINKING STRAWS
53533027	PAILLE RIGIDE 7 X 21 FLUO MILKSHAKE	PAQUET DE 1000 PCES	CA0010007-8-10	POLYPROPYLENE PLASTIC DRINKING STRAWS
53533028	GOBELET A CAFE EN CARTON 220CC	50PCES=SACHET	22BC	SPE VIRGIN FIBERS CUP (CALDO) - VERSION 28-01-19
53533029	COUVERCLE GOBELET A CAFE 220CC	100PCES=SACHET	22BCH	HOT DRINKS PS PLASTIC LIDS
53533030	CUIILLERE GRANITA TRANS. TADDIA	PAQUET DE 500PCES	CU0010004	ICE CREAM AND GRATED ICE SPOONS
53533031	COUVERCLE POT A GLACE COROLLA 200 CC	PAQUET DE 50 PCES	900678	DICHIARAZIONE DI CONFORMITA PLASTICA "COROLLA"
53533032	COUVERCLE EN CARTON POT A GLACE TADDIA 22M	CARTON DE 520 PCES	CCG040002	SPE VIRGIN FIBERS MECHANICAL PULP ICE CREAM TAB LID
53533033	COUVERCLE EN CARTON POT A GLACE TADDIA 20	CARTON DE 770 PCES	CCG060003	SPE VIRGIN FIBERS MECHANICAL PULP ICE CREAM TAB LID
53533034	POT A GLACE TADDIA EN CARTON 70CC ART 7	REF 7 - PAQUET DE 250PCES	CFG390005	SPE VIRGIN FIBERS CUP
53533035	POT A GLACE TADDIA EN CARTON 1180CC ART 90 BLC+	COUVERCLE TRANSPARENT+LID- PAQUET DE 42PCS	COG+LID	SPE VIRGIN FIBERS CUP + PS TRASPARENT LIDS
53533036	THERMOBOX SUPERPOLO 1 TADDIA -650CC -CAP 500GR	THERMOFORME PAQUET DE 30 PCES = PAQUET	S- POLO 1	PS WHITE INSERTS
53533037	THERMOBOX SUPERPOLO 3 TADDIA -1350CC -CAP 1000GR	THERMOFORME PAQUET DE 30 PCES = PAQUET	S- POLO 3	PS WHITE INSERTS
53533038	COUVERCLE BOMBE TADDIA 16B/16/17	PAQUET DE 60 PCES	CP0350002	PS TRAPARENT LIDS
53533039	COUVERCLE BOMBE TADDIA 34/20/22M	PAQUET DE 60 PCES	CP0300003	PS TRAPARENT LIDS
53533040	COUVERCLE BOMBE TADDIA 64/7T/9T	PAQUET DE 60 PCES	CP0300004	PS TRAPARENT LIDS
53533041	PAILLE /CUIILLERE POUR GRANITE COLORE	PAQUET DE 1000PCES	CA0010009	ICE CREAM AND GRATED ICE SPOONS
53533042	THERMOBOX SUPERPOLO 0 TADDIA 1/2 L - CAP 350GR	THERMOFORME CARTON DE 2X25 PCES = PAQUET	PC0330002-S-POLO 0	PS WHITE INSERTS
53533043	THERMOBOX SUPERPOLO 2 TADDIA 1L -CAP 750GR	THERMOFORME CARTON DE 2 X25 PCES = PAQUET	PC0370001-S-POLO 2	PS WHITE INSERTS
90406311	COUVERCLES POUR GOBELETS BRUYERRE 8OZ 1000 PCES-C			HOT DRINKS PS PLASTIC LIDS
90406312	GOBELETS BRUYERRE 8OZ	1000 PCES-C		SPE DOUBLE WALL VIRGIN FIBRES HOT DRINKING CUP

To
BRUYERRE SA
Rue Francois Leon Bruyerre,34
6041 – GROSSELIES – (B)

Caronno, 18th January 2019

Oggetto: **Dichiarazione di conformità Plastica**
Object: Conformity declaration for plastic items

Con la presente si dichiara che i seguenti materiali o oggetti a Voi forniti:
We confirm you that our items:

Cod.	Descrizione
	COPPA COROLLA
	COPERCHI COPPA COROLLA

Sono conformi:
Are in conformity with

alla seguente legislazione comunitaria:

- Regolamento CE 1935/2004 e successivi aggiornamenti e modifiche;
- Regolamento CE 2023/2006 e successivi aggiornamenti e modifiche;
- Regolamento UE 10/2011 e successivi aggiornamenti, modifiche e rettifiche;

- *The following Community legislation:*
- *Regulation CE 1935/2004 and successive revisions and modifications;*
- *Regulation CE 2023/2006 and successive revisions and modifications;*
- *Regulation UE 10/2011 and successive revisions, modifications and amendment;*

alla seguente legislazione italiana:

- Decreto Ministeriale 21/03/1973 e successivi aggiornamenti e modifiche;
- DPR 777/82 e successivi aggiornamenti e modifiche.

the following Italian legislation:

- D.M. 21/03/1973 and successive revisions and modifications;
- DPR 777/82 and successive revisions and modifications.

Il materiale sopra citato è fabbricato con i seguenti materiali/sostanze di partenza:

- PP POLIPROPILENE
- MASTERBATCH VERDE
- MASTERBATCH ARANCIO
- MASTERBATCH MAGENTA
- MASTERBATCH GIALLO
- MASTERBATCH BLU

The products above mentioned are produced with the following basis materials/substance:

- PP POLYPROPYLENE
- MASTERBATCH GREEN
- MASTERBATCH ORANGE
- MASTERBATCH RED
- MASTERBATCH YELLOW
- MASTERBATCH BLUE

Il manufatto non contiene sostanze non figuranti nell'elenco dell'UE dei materiali autorizzati al contatto alimentare o in quello provvisorio considerate in nanoforma o classificate come mutagene, cancerogene o tossiche per la riproduzione.

Come da Reg. Ue 10/2011 allegato II i prodotti forniti rispettano i limiti di migrazione specifica relativi al Bario, Cobalto, Rame, Ferro, Litio, Manganese e Zinco.

Migrazione specifica di ammine aromatiche primarie (AAP) <0.01 mg/kg

Specific migration of primary aromatic amines (AAP) <0.01 mg/kg

The product does not contain substances which are not present on the list of the UE authorized materials for the foodcontact or in the temporary one considered in nanoforme or classified as "mutagenic", "carcinogenic" or "toxic" to reproduction.

As per Reg. Ue 10/2011 annex II our products are in accordance with the specific migration limits of Barium, Cobalt, Copper, Iron, Lithium, Manganese e Zinc.

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Il materiale contiene sostanze sottoposte a restrizioni legislative <i>The material contains substances submitted to restrictions laid down in food legislation</i>	Sì / Yes X	No <input type="checkbox"/>
Se si indicare denominazione della sostanza, N.CAS, N.sostanza MCA (nr. di identificazione unico della sostanza), N.rif.(nr.di riferimento CEE per i materiali da imballaggio);LMS (limite di migrazione specifica espresso in mg/kg) <i>If Yes indicate the substance, N.CAS, N.substance MCA (unique nr. of identification of the substance),</i>		

Ref.N(CEE reference nr. for packaging material);LMS (specific migration limiti in mg/kg)

N FCM	DESCRIZIONE
549	CERA DI POLIETILENE
291	ACIDO ISOFTALICO.
515	ACQUA
414	MONOLAURATO DI SORBITANO
569	MONOLEATO DI POLIETILENGLICOLE SORBITANO
210	1.4 BIS IDROSSIMETIL CICLOESANO
402	OSSIDO DI ZINCO
	SALI DI RAME
39815	9,9 BIS (Methoximethyl)
39120	Cloridrati di n,n bis alchil ammina
68320	3-(3,5-di-terz-butyl-a-idrossifenil) Propionato di ottadecile
39090	N,n-bis hydroxyethy
74880	Dibutil ftalato
74640	Bis (2-etisele) ftalato
39815	9,9 BIS (Methoximethyl)
39060	1,1-bis (2-idrossi 3,5 di terz butilfenil) etano
	FCM 106 Zinc of stearic acid

Esiste un sistema di rintracciabilità, in conformità all'art. 17 del Regolamento 1935/2004/CE.

We certify that the traceability of materials and articles is ensured at all stages in order to facilitate control, the recall of defective products, consumers information and the attribution of responsibility in conformity with art.17 of the Regulation 1935/2004/CE.

I prodotti forniti non sono imballaggi attivi o intelligenti (Reg. CE 450/2009).
Eventuali coloranti hanno un contenuto di metalli pesanti (Arsenico, Antimonio, Bario, Cromo, Cadmio, Mercurio, Piombo, Selenio) inferiore alle percentuali definite dal D.M. 21/03/1973 e successivi aggiornamenti e modifiche.

*Our products are not active or intelligent items (Reg. CE 450/2009).
Potential Colors contain heavy metals (Arsenic, Antimony, Barium, Chrome, Cadmium, Mercury, Lead, Selenium) in a less quantity then the percentage established by D.M. 21/03/1973 and successive revisions and modifications.*

Gli articoli forniti sono idonei e destinati a venire a contatto con tutti i tipi di prodotti alimentari (acquosi, alcolici, acidi, lattiero-caseari, grassi, sfarinati, prodotti da forno etc...).

Our articles are suitable for contact with all kind of foodstuffs (aqueous, alcoholic, acidic, milk and cereals based products, baker's wares, etc...)

Il manufatto può essere utilizzato, unitamente all'alimento, ad una temperatura compresa fra 0° C e +40°C per 10 giorni. <i>The product can be used with the food at a temperature between 0° C and +40°C per 10 days.</i>	Si/Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>
Il manufatto può essere utilizzato, unitamente all'alimento, nel forno tradizionale (se sì, indicare tempo e temperatura massime)..... <i>The product can be used with the food in the traditional oven (if yes, indicate time and maximum temperature).....</i>	Si/Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
Il manufatto può essere utilizzato, unitamente all'alimento, nel forno a microonde (se sì, indicare tempo e temperatura massime)..... <i>The product can be used with the food in the microwave (if yes, indicate time and maximum temperature).....</i>	Si/Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
Il manufatto può essere utilizzato, unitamente all'alimento, a basse temperature (se sì, indicare tempo e temperatura minime) ...-20°C <i>The product can be used with the food at low temperature (if yes, indicate time and minimum temperature) ...-20°C</i>	Si/Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

Il materiale contiene additivi alimentari e aromi regolamentati dal Reg.1333/2008 e Reg.1334/2008 ("dual use") e successivi aggiornamenti <i>The material contains food additives and flavourings in conformity with Reg.1333/2008 and Reg.1334/2008 ("dual use") and successive revisions</i>	Si/Yes <input type="checkbox"/>	No <input checked="" type="checkbox"/>
Se si indicare denominazione della sostanza, N.CAS, N.sostanza MCA (nr. di identificazione unico della sostanza), N.rif.(nr.di riferimento CEE per i materiali da imballaggio);LMS (limite di migrazione specifica espresso in mg/kg) <i>If Yes indicate the substance, N.CAS, N.substance MCA (unique nr. of identification of the substance), Ref.N(CEE reference nr. for packaging material);LMS (specific migration limiti in mg/kg)</i>		

N FCM	DESCRIZIONE
	Octadecanoic acid calcium salt
31566-31-1	Glycerol monostearate
14807-96-9	Talco
1592-23-0	
56585	Esteri di glicerina
90960	Acido Succinico
414	MONOLAURATO DI SORBITANO

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L'affermazione è supportata da prove analitiche con i seguenti simulanti:

- Acido acetico 3%
- Olio d'oliva
- Etanolo 10%

A condizioni di 10 giorni 40° C

I limiti di migrazione globale, unitamente alle altre restrizioni specifiche alle quali possono essere sottoposti i monomeri e/o gli additivi presenti nel materiale e citati sopra, sono rispettati nelle condizioni d'uso sopra menzionate. L'affermazione è supportata da:

- Dichiarazione di conformità dei fornitori
- Prove analitiche condotte in accordo con quanto previsto da Reg (EU) N 10/2011
- In base a calcoli effettuati

This declaration is confirmed by analytic tests made with the following simulants:

- *Acetic acid 3%*
- *Oliv oil*
- *Grain alcohol 10%*

Condition: 10days, 40°C

The overall migration limits in addition to further specific restrictions on the use of monomers and/or other additives in the material in object are in conformity with the above mentioned use conditions.

This certification is based on:

- *Food conformity declaration of our suppliers*
- *Analytical tests carried out in accordance to Reg (UE) N 10/2011*
- *Specific calculations*

Tale documentazione è a disposizione dell'Autorità competente.

This documentation is at disposal of the competent Authority.

Questa dichiarazione verrà rinnovata quando cambiamenti significativi a livello di composizione o fabbricazione determinino variazioni della migrazione dai materiali o

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dagli oggetto o quando si sia in presenza di nuovi dati scientifici (art.15 Reg. UE 10/2011) o comunque ogni 12 mesi.

This declaration is valid for 12 months and it shall be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the materials or articles or when new scientific data becomes available (art.15 Reg. UE 10/2011).



Taddia S.p.a.

To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

Certificate of Compliance for Food Contact Materials

Hot drinks PS Plastic lids

We confirm that for the production of our clip-on lid the following statements apply:

1 Packaging material description:

Plastic lid

Single layer Ps lid

2 Intended food contact

Type of food: wet, acid and fatty products

The lid is suitable for foodstuffs contact at low temperature for long period of time.

3 Legal compliance- on amendments to date

- Product complies with the Regulation 1935/2004/EC and Commission Regulation 2023/2006.
- Product complies with EC Regulation 10/2011.
- Product comply with EU Directive 94/62

3 Legal compliance- on amendments to date

- Product complies with the Regulation 1935/2004/EC and Commission Regulation 2023/2006.
- Product complies with EC Regulation 10/2011.
- Product complies with Italian DM 21.03.73 and following amendments.
- Products comply with EU Directive 94/62.
- Products comply with Nestlé standards abstract (version Aug 2016)

i - Overall migration:

The overall migration analysis have been performed according to EN 1186-5 and Italian D.M. 21/3/73 and following amendments, on representative samples on the finished product, in simulant A, (ethanol 10%), B (acetic acid 3%) and D2 (vegetal oil or ethanol 95% + isoctane)*. The overall migration limit (10 mg/dm² or 60 mg/kg) stipulated in the Commission Regulation (EU) 10/2011 is not exceeded.

Test conditions: the migration test was carried out by total immersion of the plastic lid in the simulant under the following conditions: contact time = 2 hrs /Temperature=70°C – **OM3**

The overall migration result is below the law limit, according to EC Regulation 10/2011.

Evaluation of results:

The lid is suitable to be used in direct contact with foodstuffs is in compliance with migration limits reported in Reg. EU 10/2011 and also Italian D.M. 21.03.73 and their following modifications.

This packaging may stand in direct contact with dry, moist and fatty foodstuffs, for any contact condition that include heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes which are not followed by long term storage at room or refrigerated temperature storage.

ii – Packaging Substances List

In addition the LMS for here following listed substances are well respected :

- Butadiene PM Ref. No 13630 – QM < 1 mg/kg FP
- Stearic Acid group, defined as zinc < 25 mg/kg
- Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate (PM Ref.No 68320) < 6 mg/kg
- 2,4-Bis (octylthiomethyl)-6-methylphenol (CAS 110553-27-0) < 5 mg/kg
- Tetrakis(2,4-di-terz-butyl-phenyl)-4,4'-biphenylene diphosphonite (PM Ref 92560) < 18 mg/kg
- The PPA migration (tested at 70°C for 2 hour in acid acetic 3%) is below the limit of SML = 0.01 mg/kg
- The heavy metal migration is in compliance with European Regulation PIM 10/2011.

Dual use substances (as per EU Reg. 1333/08, 1334/08 and 1130/11)

Component	Material	Substance	n. CAS/E nr.
Lid	Master	Titanium Dioxide	E171

General

By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the product we supply.

The product is intended for foodstuffs use, it is the responsibility of the user to verify its suitability for his own intended food application.

This letter is intended for your company only and replaces any previous Certificates of Compliance.

It is valid only when signed by us. After a break in delivery lasting more than 12 months, this letter ceases to be valid for new deliveries of the relevant product.

This statement applies only to above identified products and is based on available data, which may include but is not limited to, supplier compliance statements, product composition, product analysis of similar items and our use of good manufacturing practices.


Taddia S.p.a.

To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

Certificate of Compliance for Food Contact Materials

Subject: Ice cream and grated ice spoons

We confirm that the above mentioned spoons are made PS and are suitable for contact food in accordance with the following standards:

- European Regulation 1935/2004/EC
- European Regulation 10/2011/EC
- European Regulation 1895/2005/EC
- European Regulation 2023/2006 /EC GMP
- DM 21/03/1973 and following amendments;

Basing on our supplier's statements and on the knowledge of the manufacturing process we state that:

- The material does not contain restricted from the laws substances and it respect the limits of global migration in the following test conditions:

Food simulant	Contact conditions
A ethanol 50%(v/v)	70°C 2 Hours OM3
B acetic acid al 3% (v/v)	
D1 vegetable oil	

- The ratio used between the exposed surface of the samples (dm²) and volume of fluid simulant (dL) is between 0,5 and 2;
- The products don't contain "dual use additives";
- The products are made in Italy.

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This declaration is valid s of the date specified below and will be replaced in the event attended by substantial changes in the production of the material, capable of changing the essential requirements for compliance purposes or when the legislative references above mentioned will be modified and updated to request a new check for compliance.

This statement, however, has a temporal validity up to 24 months.

It's the user's responsibility to verify its suitability for his own intended food application in the respect of the above mentioned standards.

Taddia S.p.a.



To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

Declaration of Compliance

for materials made from plastic intended to come into contact
with food

Hereby we confirm that our product:
Polypropylene Plastic Drinking Straws

Comply with the legal regulations laid down in the German Commodity Ordinance (or the respective stipulations laid down in the European Regulations on Plastic materials) as well as Regulations (EC) No 1935/2004, 10/2011 & 2023/2006 in their relevant versions.

When used as specified, the overall migration as well as the specific migration does not exceed the legal limits. The test was performed according to the Directive 82/711/EEC and 85/572/EEC.

The materials and raw materials used comply with the German Commodity Ordinance (or the respective stipulations laid down in the European Regulation 1935/2004) and Regulation (EU) No 10/2011 and amendments.

Comply with Directive 94/62/EC on Packaging and Packaging Waste, as amended by Directive 2004/12/EC.

There is no substance subject to limitations and/or specifications are used in the above-mentioned product.

Migration analysis:

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Name of Substance	Limits
Polypropylene	Estimation of the Specific migrations: specific migration is not considerable Overall Migration into 3% acetic acid (1h/40o C by total immersion): 1.1 mg/dm ² (limit 10 mg/dm ²) Overall Migration into 50% Ethanol acid (1h/40o C by total immersion): <1 mg/dm ² (limit 10 mg/dm ²)

No post-consumer recycled materials are included.

Specification of the intended use or limitations:

- Type(s) of food intended to come into contact with the material:
Normal food, beverage, shake, slush and liquid drinks that are not caustic
- Type(s) of food NOT intended to come into contact with the material:
Caustic food or drink
- Duration and temperature of treatment and storage while in contact with the food:
10 days, 40°C tested
- Ratio of the area of food contact material to the volume used to determine the compliance of the plastic food contact material or article: 0.51

It is NOT used a functional barrier made from plastic.

It does not contain any dual use substances

Traceability of the product is ensured according to Regulation (EC) No 01935/2004 via the number of the production lot and the date of production displayed in the production carton.

All the above based on our suppliers statement and by the knowledge of the manufacturing process.

Taddia S.p.a.



To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

FOOD COMPLIANCE STATEMENT

Products : PS transparent lids

We confirm you that the above mentioned products made by thermoforming process of PS sheets, are suitable to go in direct contact with ice -cream according to here below mentioned legislations

- Italian DM 21/03/1973 and following amendments
- European Regulation PIM 10/2011 and following amendments
- Regulation 1935/2004/EC and following amendments

The above statement is the result of food safety and migration analysis carried out by certified laboratories in the following testing conditions 10 days at 20°C and with following food simulants :, ethyl alcohol 20%.

In these conditions the LMS for here following listed are well respected :

- Butadiene PM Ref. No 13630 – QM ← 1 mg/kg FP
- Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate (PM Ref.No 68320) ← 6 mg/kg
- Zinc Stearate group , expressed as zinc ← 25 mg/kg
- Tris(nonil-e/o dinonilfe)phosphite (PM Ref No 74400) ← 30 mg/kg
- 2,4-Bis(octylthiomethyl)-6-Methylphenol (PM Ref No 40020) ← 5 mg/kg

The heavy metal content is in compliance with European Directive 94/62/CE.

These products are manufactured in compliance with the European Regulation 2023/2006/EEC "on good manufacturing practice for materials and articles intended to come into contact with food".

Based on our suppliers statement and by the knowledge of the manufacturing process, the product does not contain dual use additives intentionally added.

It is the responsibility of the user to verify its suitability for his own intended food application.

Taddia S.p.a.



To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

FOOD COMPLIANCE STATEMENT

Products: PS white inserts

We confirm you that the above mentioned products made by thermoforming process of Polystyrene white sheets, are suitable to be used in contact with aqueous, acidic, alcoholic, dairy and oily or fatty foodstuffs for any long term storage at room temperature or below, including heating up to 70°C for 2 hrs and 100°C for 15 minutes.

This according to :

- European Regulation PIM 10/2011 and following updates
- Italian DM 21/03/1973 and following updates
- European Regulation 1935/2004 EC

The above statement is the result of food-safety studies based on our raw material suppliers' declaration and migration analysis carried out on statistical samples by certified laboratories in the following testing conditions 10 days at 40°C and with following food simulants : acetic acid 3% , ethyl alcohol 10% and rectified olive oil.

Migration test was carried out by Total Immersion . Exposed samples surface/simulant volume : 1,8 dm²/1,5 dl.

In the above test conditions overall migration is below the limit value of 60 mg/kg .

In addition the LMS for here following listed substances are well respected :

- Butadiene PM Ref. No 13630 – QM < 1 mg/kg FP
- Specific migration limits of Octadecyl 3-(3,5-DI-TERT-BUTYL-1-4-HYDROXYPHENYL)PROPIONATE PM/Ref.68320 with SML = 6 mg/kg
- Tetrakis(2,4-di-terz-butyl-phenyl)-4,4'-biphenylene diphosponite PM/Ref. 92560 < 18 mg/kg
- The PPA migration in acetic acid is below the limit of SML = 0.01 mg/kg
- The heavy metal content is in compliance with European Reg PIM 10/2011.

In addition , according to our raw material supplier declaration, Titanimu dioxide, corrisponding to purity criteria E171 , also used as food additive, for which any restriction is defined , is present in one of the component of the product.

The above mentioned products are also in compliance with requirements of European Regulation 1935/2004/EC and following modifications.

Imballplast S.p.A. products are manufactured in Italy and in compliance with the European Regulation 2023/2006/EEC “on good manufacturing practice for materials and articles intended to come into contact with food”.

Taddia S.p.a.



To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

Certificate of Compliance for Food Contact Materials

SPE Double Wall Virgin Fibres Hot Drinking Cup

We confirm that for the production of our hot drinking cup the following statements apply:

1 Packaging material description: (from the outer side to the food contact side)

Cup

Outer

- Flexographic inks/[virgin fibres paperboard + extruded PE layer]

Inner

- [virgin fibres paperboard + extruded PE layer]
- Process: the inks are applied onto the outer side by flexographic technology,
- PE layer of the [paperboard + PE] substrate is extruded on paperboard, no lamination thus no adhesive is applied.

2 Intended food contact

Type of food: non alcoholic hot drink.

The side intended to go in contact with foodstuff is made of PE (Polyethylene) layer and it is suitable for non alcoholic hot drinks contact at high temperature for short period of time (fast food).

3 Legal compliance - on amendments to date

- Product complies with the Regulation 1935/2004/EC and Commission Regulation 2023/2006.
- Product complies with EC Regulation 10/2011 with special reference to plastic layer extruded.
- Paperboard complies with German BfR recommendation XXXVI, June 2009 and following amendments and CEPI Guideline.
- Printing inks comply with the EuPIA Exclusion List. The inks are also formulated and manufactured in accordance with the "Guidelines for printing EuPIA external food packaging".
- Printing inks comply with Swiss Ordinance on Materials and Articles in Contact with Food (SR 817.023.21)

i - Overall migration:

Overall migration analysis on the finished product are conducted as per EU Regulation 10/2011 and Italian D.M. 21/3/73 and following amendments, in simulant B (acetic acid 3%), D1 (ethanol 50%) and D2 (vegetal oil or ethanol 95% + isooctane)*

Test conditions: the migration test was carried out by putting the food contact side in direct contact with the simulant under the following conditions: contact time = 10days/Temperature=40°C – OM2

The overall migration result is below the law limit = 60mg/kg, according to EC Regulation 10/2011

*The overall migration in isoctane at 40°C for 30 minutes and the overall migration in ethanol at 95% at 60°C for 2 hours are the substitute tests for overall migration in rectified olive oil at 70°C for 2 hours according to the conventional conditions reported in Table 4 of Decree n° 338 of 22/07/1998 (updating to the Ministerial Decree 21/03/73).

Evaluation of results:

The side intended to be used in direct contact with foodstuffs is in compliance with migration limits reported in Reg. EU 10/2011 and also Italian D.M. 21.03.73 and their following modifications.

This packaging may stand in direct contact with dry, moist and fatty foodstuffs, for short period of time at temperature below 70°C (including heating up to 100°C for 15min.)

ii – Packaging Substances List

The list of monomers/additives which may be present in the packaging is as follows:

Substances listed with restrictions (as per Reg. EU 10/2011 and Swiss Ordinance SR 817.023.21)

Component	Material	Substance	n. CAS	SML/limits
Cup	Ink	1,2 Benzisotiazol-3(2H)one	2634-33-5	1,2 mg/kg
		2-(Dimethylamino)ethanol	2682-20-4	18 mg/kg
		Polysiloxanes, di-Me,3-hydroxypropyl group-terminated, propoxylated	161755-53-9	0,01 mg/kg
		Polystyrene acrylate	52831-04-6	0,01 mg/kg

Substances not have restrictions (as per Reg. EU 10/2011 and Swiss Ordinance SR 817.023.21)

Component	Material	Substance	n. CAS
Cup	Ink	Water	7732-18-5
		2 - Propanol	67-63-0
		Propylene glycol	57-55-6
		Glycerol	56-81-5
		Polyethylene waxes, oxidized	68441-17-8

FDA

Paperboard suppliers declare that the material supplied to us comply with US Food, Drug and Cosmetic regulation of the United States of America as set out in the Code of Federal Regulations of the US Food and Drug Administration (FDA), under:

21 CFR, part. 176.170 and 176.180

SET-OFF ANALYSIS

Identification of volatile and semi-volatile compounds come from packaging materials, including system inks, have been evaluated by GC-MS submitted the sample to static headspace in vials and put the sample in contact with hexane.

From the performed analysis no significant peaks have been detected. Based on these results we can assume that all substances listed in the above tables comply with their migration limits.

General

By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the product we supply.

The product is intended for non alcoholic hot drinking use, it is the responsibility of the user to verify its suitability for his own intended food application.

This letter is intended for your company only and replaces any previous Certificates of Compliance.

It is valid only when signed by us. After a break in delivery lasting more than 12 months, this letter ceases to be valid for new deliveries of the relevant product.


Taddia S.p.a.

To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 - GROSSELIES – (B)

Castel S. Pietro T., 17th January 2019

Certificate of Compliance for Food Contact Materials

SPE Virgin Fibers Cup

We confirm that for the production of our foodstuffs cup the following statements apply:

1 Packaging material description: (from the outer side to the food contact side)

Cup

- Water-based coating/offset ink/[clay coated paperboard + extruded PE layer]
- Process: the inks and coating are applied onto the outer side by offset technology,
- PE layer of the [paperboard + PE] substrate is extruded on paperboard, no lamination thus no adhesive is applied.

2 Intended food contact

Type of food: wet, acid and fatty products

The side intended to go in contact with foodstuff is made of PE (Polyethylene) layer and it is suitable for direct food contact at low temperature for long period of time.

3 Legal compliance- on amendments to date

- Product complies with the Regulation 1935/2004/EC and Commission Regulation 2023/2006.
- Product complies with EC Regulation 10/2011 with special reference to plastic layer extruded.
- Product complies with Italian DM 21.03.73 and following amendments.
- Products comply with EU Directive 94/62.
- Paperboard complies with German BfR recommendation XXXVI, June 2009 and following amendments and CEPI Guideline.
- Printing inks comply with the EuPIA Exclusion List. The inks are also formulated and manufactured in accordance with the "Guidelines for printing EuPIA external food packaging".
- Printing inks comply with Swiss Ordinance on Materials and Articles in Contact with Food (SR 817.023.21

i - Overall migration:

The overall migration analysis have been performed according to EN 1186-5 and Italian D.M. 21/3/73 and following amendments, on representative samples on the finished product, in simulant A, (ethanol 10%), B (acetic acid 3%) and D2 (vegetal oil or ethanol 95% + isooctane)*. The overall migration limit (10 mg/dm² or 60 mg/kg) stipulated in the Commission Regulation (EU) 10/2011** is not exceeded.

Test conditions: the migration test was carried out by putting the food contact side in direct contact with the simulant under the following conditions: contact time = 10days /Temperature=40°C - OM2

The overall migration result is below the law limit, according to EC Regulation 10/2011.

Surface/volume ratio test: 1,0 cm²/cm³

* The overall migration in isooctane at 20°C for 2 days and the overall migration in ethanol at 95% at 40°C for 10 days are the substitute tests for overall migration in rectified olive oil at 40°C for 10 days according to the conventional conditions reported in Table 4 of Decree n° 338 of 22/07/1998 (updating to the Ministerial Decree 21/03/73).

** According to Article 14 of the Commission Regulation (EU) 10/2011: In a multi-material multi-layer material or article, the composition of each plastic layer shall comply with this Regulation. Overall migration limits and specific migration limits of this Regulation do not apply to plastic layers in multi-material multi-layer materials and articles. In a multi-material multi-layer material or article, specific and overall migration limits for plastic layers and for the final material or article may be established by national law.

Evaluation of results:

The side intended to be used in direct contact with foodstuffs is in compliance with migration limits reported in Reg. EU 10/2011 and also Italian D.M. 21.03.73 and their following modifications.

This packaging may stand in direct contact with dry, moist and fatty foodstuffs, for any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes

ii – Packaging Substances List

The list of monomers/additives which may be present in the packaging is as follows:

Substances listed with restrictions (as per Reg. EU 10/2011 and/or SR 817.023.21)

Component	Material	Substance	n. CAS/rif	SML
Cup	System Inks	Sulphosuccinic acid alkyl (C4-C20) or cyclohexyl diesters, salts	91530	5mg/kg
		2-Aminoethanol	141-43-5	0,05mg/kg

Substances listed not have restrictions (as per Reg. EU 10/2011 and/or SR 817.023.21)

Component	Material	Substance	n. CAS/rif
Cup	System Inks	2-ethyl-hexyl-ester of C12-C18 i.e.:	
		2 ethyl-hexyl palmitate	29806-73-3
		2 ethylhexyl dodecanoate	20292-28-4
		myristate 2-ethyl-hexyl-ester	29806-75-5
		stearate 2-ethyl-hexyl-ester	22047-49-0
		oleate 2-ethyl-hexyl-ester	26399-02-2

Dual use substances (as per EU Reg. 1333/08, 1334/08 and 1130/11)

Component	Material	Substance	n. CAS/E nr.
Cup	System Inks	Polyethylene waxes, oxidized	E914

Other Additives

Component	Material	Substance	n. CAS/rif	SML
Cup	System Inks	Rosin resin Phenolic modified	n.a.	n.a.
		Alkyd Resin (soybean based)	n.a.	n.a.

NOTE: THE ABOVE LISTS DO NOT INCLUDE THE PIGMENTS USED THAT DEPENDING FROM THE ARTWORK. ALL THE PIGMENTS USED ARE LISTED IN THE ANNEX 6 OF THE ORDINANCE OF THE FDHA ON ARTICLES AND MATERIALS OF 23 NOVEMBER 2005 (4th edition)

FDA

Paperboard suppliers declare that the material supplied to us comply with US Food, Drug and Cosmetic regulation of the United States of America as set out in the Code of Federal Regulations of the US Food and Drug Administration (FDA), under:

21 CFR, part. 176.170 and 176.180

TADDA S.p.A.

SET-OFF ANALYSIS

Identification of volatile and semi-volatile compounds come from packaging materials, including system inks, have been evaluated by GC-MS submitted the sample to static headspace in vials and put the sample in contact with hexane.

From the performed analysis no significant peaks have been detected.

General

By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the product we supply.

The product is intended foodstuffs use, it is the responsibility of the user to verify its suitability for his own intended food application.

This letter is intended for your company only and replaces any previous Certificates of Compliance.

It is valid only when signed by us. After a break in delivery lasting more than 12 months, this letter ceases to be valid for new deliveries of the relevant product.

This statement applies only to above identified products and is based on available data, which may include but is not limited to, supplier compliance statements, product composition, product analysis of similar items and our use of good manufacturing practices.

Taddia S.p.a.



To
BRUYERRE SA
Rue Francois Leon Bruyere,34
6041 – GROSSELIES – (B)

Caronno, 18th January 2019

Certificate of Compliance for Food Contact Materials

SPE Virgin Fibers Mechanical Pulp Ice cream Tab Lid

We confirm that for the production of our ice cream tab lids the following statements apply:

1° Packaging material description: (from the outer side to the food contact side)

Lid

- Water-base varnish/offset inks/[virgin fibers mechanical pulp board + extruded PE layer]
- Process: the varnish and the inks are applied onto the outer side by conventional offset printing technology
- PE layer of the [paperboard + PE] substrate is applied on paperboard by extrusion, no lamination thus no adhesive is applied.

2° Intended food contact

Type of food: wet, acid and fatty substances

The side intended to go in contact with foodstuff is made of PE (Polyethylene) layer and it is suitable for ice cream contact at low temperature.

3° Legal compliance

Products comply with the Reg. 1935/2004/EC - general requirements set forth in Article 3 in the sense they are manufactured in compliance with good manufacturing practices and they do not transfer any constituents to food in quantities which could endanger human health, unacceptably would change the composition of the food or bring a deterioration of its organoleptic characteristics.

- Products comply with Italian DM 21/03/1973 and following modification

- Printing inks comply with the CEPE Exclusion List. The inks are also formulated and manufactured in accordance with the "Guidelines for printing EuPIA external food packaging".

- Paperboard comply with German BfR recommendation XXXVI, June 2009 and following amendments.

- Products comply with EC Regulation 10/2011, with special reference to Polyethylene layer

- Seda Italy products are also manufactured according to European Regulation 2023/2006/EEC "on good manufacturing practice for materials and articles intended to come into contact with food".

i - Overall migration:

Overall migration analysis on the finished product are conducted as per EU Regulation 10/2011 and Italian D.M. 21/3/73 and following amendments, in simulant B (acetic acid 3%), D1 (ethanol 50%) and D2 (vegetal oil or ethanol 95% + isooctane)*

Test conditions: the migration test was carried out by putting the food contact side in direct contact with the simulant under the following conditions: contact time = 10days /Temperature=40°C - **OM2**

The overall migration result is below the law limit = 60mg/kg, according to EC Regulation 10/2011

*The overall migration in isooctane at 20°C for 2 days and the overall migration in ethanol at 95% at 40°C for 10 days are the substitute tests for overall migration in rectified olive oil at 40°C for 10 days according to the conventional conditions reported in Table 4 of Decree n° 338 of 22/07/1998 (updating to the Ministerial Decree 21/03/73).

Evaluation of results:

The side intended to be used in direct contact with foodstuffs is in compliance with migration limits reported in Reg. EU 10/2011 and also Italian D.M. 21.03.73 and their following modifications.

This packaging may stand in direct contact with dry, moist and fatty foodstuffs, for long period of time at temperature below 40°C.

ii – Packaging Substances List

The list of monomers/additives which may be present in the packaging is as follows:

Substances listed with restrictions (as per Reg. EU 10/2011 and Swiss Ordinance SR 817.023.21)

Component	Material	Substance	n. CAS	SML
Lid	System Inks	2,6-di-tert-butyl-p-cresol (BHT)	128-37-0	3mg/kg
		Acrylic acid	79-10-7	6mg/kg
		Diocetyl sodium sulfosuccinate	577-11-7	5mg/kg

Substances listed not have restrictions (as per Reg. EU 10/2011 and Swiss Ordinance SR 817.023.21)

Component	Material	Substance	n. CAS
Lid	System Inks	Styrene	100-42-5
		Polystyrene	9003-53-6
		Polyethylene Wax	n.a.
		Polydimethylsiloxane	9016-00
		Water	7732-18-5
		2 ethyl-hexyl palmitate	29806-73-3
		2 ethylhexyl dodecanoate	20292-28-4
		myristate 2-ethyl-hexyl-ester	29806-75-5
		stearate 2-ethyl-hexyl-ester	22047-49-0
		oleate 2-ethyl-hexyl-ester	26399-02-2

TADDIA S.P.A.

Other Additives

Component	Material	Substance	n. CAS	SML
Lid	System Inks	Ethylhexyl-Palmitate	29806-73-3	n.a.
		Magnesium silicate	14807-96-6	60mg/kg
		Vegetable oil	8001-31-8	60mg/kg (as per Res. AP[96]5)
		Polyethylene	9002-88-4	60mg/kg
		EO/PO Blockpolymer	9003-11-6	60mg/kg
		Aluminium chelating agent polymer	n.a.	n.a.

SET-OFF ANALYSIS

Identification of volatile and semi-volatile compounds come from packaging materials, including system inks, have been evaluated by GC-MS submitted the sample to static headspace in vials and put the sample in contact with hexane.

From the performed analysis no significant peaks have been detected. Based on these results we can assume that all substances listed in the above tables comply with their migration limits.

General

By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the product we supply.

The product is intended for ice cream use, it is the responsibility of the user to verify its suitability for his own intended food application.

This letter is intended for your company only and replaces any previous Certificates of Compliance.

It is valid only when signed by us. After a break in delivery lasting more than 12 months, this letter ceases to be valid for new deliveries of the relevant product.



Taddia S.p.a.

To
BRUYERRE SA
Rue François Lèon Bruyère 34
6041 –GROSSELIES – (B)

Castel S. Pietro T., 28th January 2019

Certificate of Compliance for Food Contact Materials

SPE Virgin Fibers Cup

We confirm that for the production of our soft drinking cup the following statements apply:

1 Packaging material description: (from the outer side to the food contact side)

Cup

- Flexographic ink/[virgin fibre paperboard + extruded PE layer]
- Process: the inks are applied onto the outer side by flexographic technology,
- PE layer of the [paperboard + PE] substrate is extruded on paperboard, no lamination thus no adhesive is applied.

2 Intended food contact

Type of food: non alcoholic soft drink.

The side intended to go in contact with foodstuff is made of PE (Polyethylene) layer and it is suitable for non-alcoholic soft drinks contact for short period of time (fast food).

3 Legal compliance- on amendments to date

- Product complies with the Regulation 1935/2004/EC and Commission Regulation 2023/2006.
- Product complies with EC Regulation 10/2011 with special reference to plastic layer extruded.
- Product complies with Italian DM 21.03.73 and following amendments.
- Products comply with EU Directive 94/62.
- Paperboard complies with German BfR recommendation XXXVI, June 2009 and following amendments and CEPI Guideline.
- Printing inks comply with the EuPIA Exclusion List. The inks are also formulated and manufactured in accordance with the "Guidelines for printing EuPIA external food packaging".
- Printing inks comply with Swiss Ordinance on Materials and Articles in Contact with Food (SR 817.023.21

i - Overall migration:

The overall migration analysis have been performed according to EN 1186-5 and Italian D.M. 21/3/73 and following amendments, on representative samples on the finished product, in simulant A, (ethanol 10%), B (acetic acid 3%) and D2 (vegetal oil or ethanol 95% + isoctane)*. The overall migration limit (10 mg/dm² or 60 mg/kg) stipulated in the Commission Regulation (EU) 10/2011** is not exceeded.

Test conditions: the migration test was carried out by putting the food contact side in direct contact with the simulant under the following conditions: contact time = 10days /Temperature=40°C - OM2

The overall migration result is below the law limit, according to EC Regulation 10/2011.

Surface/volume ratio test: 1,0 cm²/cm³ for sim. A and B; 1,7 cm²/cm³ for sim. D2.

* The overall migration in isoctane at 20°C for 2 days and the overall migration in ethanol at 95% at 40°C for 10 days are the substitute tests for overall migration in rectified olive oil at 40°C for 10 days according to the conventional conditions reported in Table 4 of Decree n° 338 of 22/07/1998 (updating to the Ministerial Decree 21/03/73).

** According to Article 14 of the Commission Regulation (EU) 10/2011: In a multi-material multi-layer material or article, the composition of each plastic layer shall comply with this Regulation. Overall migration limits and specific migration limits of this Regulation do not apply to plastic layers in multi-material multi-layer materials and articles. In a multi-material multi-layer material or article, specific and overall migration limits for plastic layers and for the final material or article may be established by national law.

Evaluation of results:

The side intended to be used in direct contact with foodstuffs is in compliance with migration limits reported in Reg. EU 10/2011 and also Italian D.M. 21.03.73 and their following modifications.

This packaging may stand in direct contact with dry, moist and fatty foodstuffs, for any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes

ii – Packaging Substances List

The list of monomers/additives which may be present in the packaging is as follows:

Substances listed with restrictions (as per Reg. EU 10/2011 and Swiss Ordinance SR 817.023.21)

Component	Material	Substance	n. CAS	SML/limits
Cup	Ink	Polyethyleneglycol (EO=1-50) ethers of primary linear and branched C8-C22 alcohols	68439-49-6	1,8 mg/kg
		2-(Dimethylamino)ethanol	108-01-0	18 mg/kg
		2-Aminoethanol	141-43-5	0,05 mg/kg
		2-Ethylhexan-1-ol	104-76-7	30 mg/kg
		1,2 Benzisotiazol-3[2H]one	2634-33-5	1,2 mg/kg
		2-Methyl-2H-isothiazol-3-one	2682-20-4	0,5 mg/kg

Substances not have restrictions (as per Reg. EU 10/2011 and Swiss Ordinance SR 817.023.21)

Component	Material	Substance	n. CAS
Cup	Ink	Water	7732-18-5
		2 - Propanol	67-63-0
		2-Ethylhexan-1-ol	104-76-7
		1,2-Propyleneglycol, ethoxylated and propoxylated	9003-11-6
		Alkyl(C8-C22)sulphuric acids, linear, primary with an even number of carbon atoms	151-21-3

Dual use substances (as per EU Reg. 1333/08, 1334/08 and 1130/11)

Component	Material	Substance	n. CAS/E nr.
Cup	Ink	Propylene glycol	57-55-6
		Glycerol	56-81-5

NOTE: THE ABOVE LISTS DO NOT INCLUDE THE PIGMENTS USED THAT DEPENDING FROM THE ARTWORK. ALL THE PIGMENTS USED ARE LISTED IN THE ANNEX 6 OF THE ORDINANCE OF THE FDHA ON ARTICLES AND MATERIALS OF 23 NOVEMBER 2005 (4th edition)

FDA

Paperboard suppliers declare that the material supplied to us comply with US Food, Drug and Cosmetic regulation of the United States of America as set out in the Code of Federal Regulations of the US Food and Drug Administration (FDA), under:

21 CFR, part. 176.170 and 176.180

SET-OFF ANALYSIS

Identification of volatile and semi-volatile compounds come from packaging materials, including system inks, have been evaluated by GC-MS submitted the sample to static headspace in vials and put the sample in contact with hexane.

From the performed analysis no significant peaks have been detected.

General

By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the product we supply.

The product is intended for non-alcoholic soft drinking use, it is the responsibility of the user to verify its suitability for his own intended food application.

This letter is intended for your company only and replaces any previous Certificates of Compliance.

It is valid only when signed by us. After a break in delivery lasting more than 12 months, this letter ceases to be valid for new deliveries of the relevant product.

This statement applies only to above identified products and is based on available data, which may include but is not limited to, supplier compliance statements, product composition, product analysis of similar items and our use of good manufacturing practices.



Taddia S.p.a.