



Declaration of Conformity

1. / 2. Company Identification and Address	
Plásticos Futura, Lda Rua José Alves Júnior, Cumeiras – 2430-350 Marinha Grande – Portugal	
3. Identification of Materials and Objects	
Products: F580-26 (Batch: F580-26-00-PT1IN00.060225)	Material: polyethylene terephthalate (PET)
4. Date of Declaration	
09/10/2025	
5. Declaration of Compliance with Applicable Laws and Regulations	
The material described in this declaration complies with European Union legislation applicable to materials and articles intended to come into contact with food, including: • Regulation (EC) No. 1935/2004, of 27 October, on materials and articles intended to come into contact with food. • Regulation (EU) No. 10/2011, of 14 January, on plastic materials and articles intended to come into contact with food, as subsequently amended (including the amending regulations up to the date of this declaration). • Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food. • Regulation (EU) 2022/1616, of 15 September, on recycled plastic materials and articles intended to come into contact with food, repealing Regulation (EC) No. 282/2008. • Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives Compliance has been verified on the basis of global and specific migration data, as well as the traceability of the raw material, in accordance with the requirements of the Regulation (EU). The company ensures that good manufacturing practices have been followed, and that all materials used are safe and fit for the purpose for which they are intended, not posing a risk to human health, nor causing unacceptable changes in food.	
6. / 7. Substances used/subjected	
Article 3 of Regulation (EC) 1935/2004 states that materials that come into contact with food must not: • Pose a danger to human health • Unacceptably altering the composition of food • Cause deterioration of its organoleptic characteristics (taste and odour) Based on the tests carried out by Silliker Portugal S.A. – Mérieux Nutrisciences, report no. 5861/EGI/22, it is confirmed: • All substances with specific restrictions in Annex I and II are compliant.	

Tabela 1. Determinação da migração global média							
SIMULADOR	CONDIÇÃO DE CONTACTO	RESULTADO			UNID.	LIMITE	AVALIAÇÃO
		1º CONTACTO	2º CONTACTO	3º CONTACTO			
Etanol 10% (A)	10 Dias, 40°C	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/dm ²	10	Conforme
Ac. Acético 3% (B)	10 Dias, 40°C	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)			Conforme
Óleo (D2)	10 Dias, 40°C	2,3	a)	b)			(-)
Etanol 95% ^o	2 Dias, 20°C	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)			Conforme
Iso-octano ^o	10 Dias, 40°C	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)			Conforme

^o Simuladores alternativos ao óleo (D2);

Tabela 2. Determinação da migração específica								
SIMULADOR	CONDIÇÃO DE CONTACTO	SUBSTÂNCIA(S)	RESULTADO			UNID.	LIMITE	AVALIAÇÃO
			1º CONTACTO	2º CONTACTO	3º CONTACTO			
Etanol 10% (A)	10 Dias, 60°C	Glicóis	(-)	(-)	(-)	(-)	(-)	(-)
		etilenglicol	<10(LQ)	<10(LQ)	<10(LQ)	mg/kg	30	Conforme
		dietilenoglicol	<10(LQ)	<10(LQ)	<10(LQ)	mg/kg	30	Conforme
		Ácidos ftálicos	(-)	(-)	(-)	(-)	(-)	(-)
		Ácido 5-sulfoisotálico	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5,0	Conforme
		ácido ftálico (1)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		ácido isoftálico (2)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		ácido tereftálico (3)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		cloreto de isoftaloilo (4)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		cloreto de tereftaloilo (5)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		2+4, expresso, isoftálico ac.	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5,0	Conforme
		1+3+5, expressa ac tereftálico.	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	7,5	Conforme
		Acetaldeído	<1,0(LQ)	<1,0(LQ)	<1,0(LQ)	mg/kg	6,0	Conforme

(continuação)

SIMULADOR	CONDIÇÃO DE CONTACTO	SUBSTÂNCIA(S)	RESULTADO			UNID.	LIMITE	AVALIAÇÃO
			1º CONTACTO	2º CONTACTO	3º CONTACTO			
Ac. Acético 3% (B)	10 Dias, 60°C	Antimônio	0,0036	0,0013	<0,001(LQ)	mg/kg	0,04	Conforme
		Glicóis	(-)	(-)	(-)	(-)	(-)	(-)
		etilenoglicol	<10(LQ)	<10(LQ)	<10(LQ)	mg/kg	30	Conforme
		dietilenoglicol	<10(LQ)	<10(LQ)	<10(LQ)	mg/kg	30	Conforme
		Ácidos ftálicos	(-)	(-)	(-)	(-)	(-)	(-)
		Ácido 5-sulfoisotáltico	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5,0	Conforme
		ácido ftálico (1)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		ácido isotáltico (2)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		ácido tereftáltico (3)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		cloreto de isoftaloilo (4)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		cloreto de tereftaloilo (5)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		2+4, expresso, isotáltico ac.	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5,0	Conforme
		1+3+5, expressa ac tereftáltico.	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	7,5	Conforme
		Aminas aromáticas primárias ¹	<0,002(LQ)	<0,002(LQ)	<0,002(LQ)	mg/kg	0,002 / 0,01	Conforme
		Acetaldeído	<1,0(LQ)	<1,0(LQ)	<1,0(LQ)	mg/kg	6,0	Conforme
Óleo (D2)	10 Dias, 60°C	Glicóis	(-)	(-)	(-)	(-)	(-)	(-)
		etilenoglicol	<10(LQ)	<10(LQ)	<10(LQ)	mg/kg	30	Conforme
		dietilenoglicol	<10(LQ)	<10(LQ)	<10(LQ)	mg/kg	30	Conforme
		Ácidos ftálicos	(-)	(-)	(-)	(-)	(-)	(-)
		Ácido 5-sulfoisotáltico	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5,0	Conforme
		ácido ftálico (1)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		ácido isotáltico (2)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		ácido tereftáltico (3)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		cloreto de isoftaloilo (4)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		cloreto de tereftaloilo (5)	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg		
		2+4, expresso, isotáltico ac.	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	5,0	Conforme
		1+3+5, expressa ac tereftáltico.	<2,0(LQ)	<2,0(LQ)	<2,0(LQ)	mg/kg	7,5	Conforme
		Acetaldeído	<1,0(LQ)	<1,0(LQ)	<1,0(LQ)	mg/kg	6,0	Conforme

8. Specifications on use

We certify that the products supplied are able to:

- Contact with all types of food, since the migration tests were carried out for simulators A (10% ethanol), B (3% acetic acid) and D2 (vegetable oil - alternative simulators 95% ethanol and iso-octane);
- Any prolonged storage at room temperature or lower (OM2). The ratio of surface area in contact with food to volume is 0.5 cm²/mL;
- Reuse under any contact conditions at room temperature or lower (OM2). The ratio of surface area in contact with food to volume is 0.5 cm²/mL.

- Any contact with food under freezing or cooling conditions;
- Any prolonged storage at room temperature or lower. This product cannot be in areas higher than 35 degrees, near windows, or exposed to sunlight.

It is recommended to use the product within 12 months from the date of manufacture.

9. Functional barrier

No functional barriers or multi-layered objects are used in the indicated products.

10. Reprocessed Plastic Material

Not applicable – final material, not provided for reprocessing by third parties

11. Additives

Not applicable - This product contains no additives or recycled material

Kind Regards,

Rita Norte, Eng.^a

(P/ Department of Quality and Food Safety)