

Hjørring, July 2021

## **Statement of Compliance**

### **Plastic Articles intended to be brought into contact with food**

An EXPO-NET Packaging Net is an extruded polyethylene (PE) net made in a given width and weight and with a certain pattern (number of meshes). Width, weight and number of meshes are according to our customers specifications. The net might be coloured.

A selection of our coloured nets (worst-case scenario) has been tested with regard to overall migration and specific migration. The migration tests were carried out by the Danish company AnalyTech Miljølaboratorium A/S (a DS/EN ISO/IEC 17025:2017) accredited company). The test dated February 2021 was performed according to EN 1186.

Overall Migration: Simulant A: 10% ethanol, 10 d / 40 °C; Simulant B: 3% acetic acid 10 d / 40 °C;  
Simulant D2e: 95% ethanol, 10 d / 40 °C, Simulant D2i: isooctane 2 d / 20 °C  
Specific Migration: Simulant 3% acetic acid, 10 d / 60 °C

Based on the assumed surface-to-volume ration, the results of the analytics (overall migration + specific migration) as described are currently in compliance with the Commission Regulation (EU) No 10/2011.

The results of this test are valid for our full range of packaging nets until we make changes in our product specifications (recipes) for the individual products.

Our packaging nets have been tested for 10 days at a temperature of 40 °C. In line with Commission Regulation (EU) No 10/2011, this means that our nets are suitable for long-term storage above six months at room temperature and below, including heating up to 70 °C for up to two hours, or heating up to 100 °C for up to 10 minutes. The packaging nets are guaranteed to be full operational from 2 °C to 45 °C. The shelf life of packaging nets is five years in storage or the maximum foreseeable time that the food remains within the packaging as long as the net has been stored and used in line with our guidelines.

The packaging nets are suited for packing of food with a natural, outer barrier such as citrus fruits, kiwis, nuts, onions and garlic, and for fresh/salted meat and meat products including edible by-products. The purpose of the nets is to keep the content collected; the purpose of the net is not to protect against contamination.

The nets meet relevant legal standards according to:

BRCGS Packaging Materials Issue 6

Regulation EC 1935/2004 – Framework Regulation on materials and articles intended to come into contact with food and repeal of Commission Directive 80/590/EEC and Commission Directive 89/109/EEC

Regulation EC 2023/2006 – Good Manufacturing Practice for materials and articles intended to come in contact with food

Regulation EU 10/2011 – Plastic materials and articles intended to come into contact with food (including Amending Regulation nos. 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/831, 2019/37, 2019/1338 and 2020/1245)

Danish Declaration no. 681 of 25/05/2020 regarding articles intended to come into contact with food

We confirm that we, through our ERP system, have traceability ranging from incoming raw materials to our invoiced finished goods. Furthermore, we have well-developed systems for handling of claims and recall.

We also confirm that we do not use recycled materials for production of our packaging nets.

Best regards

**EXPO-NET Danmark A/S**

**Lars Klinkby**  
**Managing Director**

*Issued by an electronic system*

*This declaration is based on our experience and data and documentation received from our suppliers and is considered to be valid on the date of printing this document. It will only be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the nets or when new scientific data becomes available. If the packaging nets are used for packaging of other food than those mentioned above, this is done at the end user's own risk.*