DECLARATION OF CONFORMITY

1. The identity and address of the business operator issuing the declaration of compliance:

2.	The identity and address of the business operator which manufactures or imports articles or products from intermediate stages of their manufacturing or the substances intended for the manufacturing of those materials and articles:
3.	The identity of the materials, the articles, products from intermediate stages of manufacture or the substances intended for the manufacturing of those materials and articles:
	le gusset bags, made from greaseproof paper 38-40 gsm, unprinted and with print. Adhesives used in cturing bags are aqueous dispersion of polyvinyl acetate and polyvinyl alcohol. Inks used for printing are bluble.
4.	Declaration date:
21.08.2	019
5.	Issue date:
11.12	.2020
6.	Confirmation that materials, products from intermediate stages of manufacture or the substances meet

sold by for the company: Aristo AB, Truckgatan 26, 442 40 Kungalv SWEDEN

100x180 Fresh Food, 120x140 Fresh Food, 120x140 Fresh Food Liten, 157x175 Fresh Food

We declare that the materials used for the manufacture of bags: flat bags made from greaseproof paper

fully comply with:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food,
- Regulation (EC) 2023/2006 on good manufacturing practice for materials and articles intended for food contact and subsequent regulation amending (EC) 282/2008,
- Directive 94/62 / EC of the European Parliament and of the Council on packaging and packaging waste and subsequent amending directives.
- Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food and its amendments,

- BfR, Recommendation XXXVI (2017),
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles (2011).

7. Requirements for the use of the material or article

The paper used for the production of bags, covered by the declaration is made from 100% virgin fiber.

Paper meets the requirements of:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food,
- Directive 94/62 / EC of the European Parliament and of the Council on packaging and packaging waste and subsequent amending directives.
- Regulation (EC) 2023/2006 on good manufacturing practice for materials and articles intended for food contact and subsequent regulation amending (EC) 282/2008,
- BfR, Recommendation XXXVI,

Paper may stand id direct contact with dry, moist and fatty foodstuffs.

<u>Inks</u> used for printing are water-soluble. Printing Inks applied to the non-food contact surface of food packaging materials and articles.

Inks meets the requirements of:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food,
- Regulation (EC) 2023/2006 on good manufacturing practice for materials and articles intended for food contact and subsequent regulation amending (EC) 282/2008,
- Directive 94/62 / EC of the European Parliament and of the Council on packaging and packaging waste and subsequent amending directives.
- EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles
- Resolution ResAP (2005) 2 on the printing inks used for printing the outside of the packaging and articles
 intended to come into contact with food

Depending on the **adhesive** used, it is possible occurrence of the following substances covered by the specific migration limit SML:

No. FCM	Name of substance	SML	No. restrictions for the	Restriction
		[mg/kg]	group.	
			Group restriction	
327	ethyl acetate	12	-	-
147	acrylic acid	6	(22) expressed as acrylic acid	-
206	acrylic acid, 2-ethylhexyl ester	0,05	-	-
385	acrylic acid, 2-hydroxypropyl ester	0,05	-	-
231	acetic acid, vinyl ester	12	-	-
156	methacrylic acid, methyl ester	6	(23) expressed as methacrylic acid	-
128	acetaldehyde	6	(1) expressed as acetaldehyde	-
98	formaldehyde	12	(15) expressed as formaldehyde	-
451	2-metylo-4-izotiazolin-3-on	0,5	-	-
14	n-alkyl(C10-C13) benzenesulphonic acid	30	-	-
799	2-metylo-3(2H)-izotiazolen	0,5	-	-
145	acrylamide	0,05	-	-

209	2-ethyl-1-hexanol	30	-	-
264	1-octene	15	-	-
94	waxes, refined, derived from petroleum based or synthetic hydrocarbon feedstocks, high viscosity	-	-	-
368	hiodipropionic acid, dioctadecyl ester	5	(14) 5 mg/kg	expressed as the sum of the substances
433	octadecyl 3-(3,5-di-tert-butyl-4- hydroxyphenyl)propionate	6	-	-
-	toluen	1,2	-	=
241	phenol	3	-	-
384	2,4-bis(octylmercapto)-6-(4-hydroxy-3,5-di-tert-butylanilino)-1,3,5-triazine	30	-	-
144	2-methyl-1,3-butadiene	1	in final product or SML = not detectable	-
294	thiodipropionic acid, didodecyl ester	5	-	-
231	acetic acid, vinyl ester	12	-	-
451	2-methyl-4-isothiazolin-3-one	0,5	-	-
78	polyethyleneglycol (EO = 1-50) monoalkylether (linear and branched, C8- C20) sulphate, salts	5	-	-
814	sulphosuccinic acid monoalkyl (C10-C16) polyethyleneglycol esters, salts	2	-	-
799	polyethyleneglycol (EO = 1-50) ethers of linear and branched primary (C8-C22) alcohols	0,5	-	-
371	acrylic acid, monoester with ethyleneglycol	6	(22) expressed as acrilic acid	
323	acrylic acid, ethyl ester	6	(22) expressed as acrilic acid	
150	methacrylic acid	6	(22) expressed as acrilic acid	
325	acrylic acid, n-butyl ester	6	(22) expressed as acrilic acid	

8. Adequate information relative to the substances which are subject to a restriction in food, obtained by experimental data or theoretical calculation about the level of their specific migration and, where appropriate, purity criteria in accordance with Directives 2008/60/EC, 95/45/EC and 2008/84/EC to enable the user of these materials or articles to comply with the relevant EU provisions or, in their absence, with national provisions applicable to food:

Depending on the **adhesive** used, it is possible presence of additives in the dual-use (Dual Use Additives)

Name of substance	Restriction
Glycerol triacetate	E 1518, <10%
Talk	E 553b
Waxes	E905

9. Requirements for use of the material or article:

Bags can be used as disposable packaging for all kinds of foodstuffs. Use of the packaging in contact with oily and moist food should be verified individually, for the paper weight and KIT value. For loose food, it is recommended to make filling and utility test.

Do not use bags in the oven and microwave

10. Conditions of storage of finished products

The temperature from +5 ° C to +35 ° C away from devices that emit heat, without direct operation of sun on the product. Protect from moisture max. 70%. The product stored in bulk packaging - cardboard boxes stacked on pallets and away from materials that may contaminate the product (eg. Odor materials)

Optimal expiration date one year from date of manufacture.

This declaration will be updated when the composition or the manufacturing process will occur significant changes entailing changes in the migration from the materials or articles or when new data becomes available scientific evidence.

Prepared by: Approved by:

Technolog Produkcji Kiliou

21.08.2019 11.12.2020 Date and Sign Date and Sign

Iwona Podeszwa