

DESCRIPTION	Company / address	NPA Plast AB Gängesvägen 6, 341 31 Ljungby, Sweden Crate liners / T-shirt bags (B15KG, B30KG, FB20KG, B30KGRL, B45KGRL)
	Trade Name (type and/or art.no)	Polyethylene
	All layers in the material, starting with food contact layer	At request
	Substances with restrictions / SML	No
	Dual use substances	No
	Functional barrier according to (EU) No 10/2011	No

Assessed according to:	(EC) No 1935/2004 Framework regulation
	(EU) No 10/2011 Plastics regulation, as amended

SUITABILITY	Evaluated and suitable for food types:	All food types
	Evaluated and suitable for time and temperature:	OM2 conditions: Long term storage at room temperature and below including hot fill.
	Single use / Repeated use	Single use
	Other restrictions and specifications	Not suitable for use in microwave or conventional oven. Not suitable for cooking and high-temperature sterilization

TESTS / CALCULATIONS	Overall Migration	Migration analysis performed by supplier
	Specific migration	Migration analysis performed by supplier
	Set off	Not applicable
	Surface to volume	Ratio of food to contact area 100cm <sup>3</sup> /dm <sup>2</sup>
	Organoleptic properties	Organoleptic properties have not been evaluated

VERIFICATION	Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se.	2022-04-27
		 Susanna Andersson

# NORMPACK

## THE NORMPACK NORM

amended 2021-11-05

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

Swedish regulations	EU-regulations – all materials	EU-regulations – specific materials
<a href="#">SFS 2006:804</a>	<a href="#">(EC) 1935/2004 (Framework reg)</a>	<a href="#">(EC) 450/2009 (A&amp;I packaging)</a>
<a href="#">SFS 2006:813</a>	<a href="#">(EC) 2023/2006 (GMP)</a>	<a href="#">84/500/EEC (Ceramics)</a>
<a href="#">LIVSFS 2011:7 (Contact with Foods)</a>	<a href="#">(EC) 178/2002 (General Food Law)</a> <a href="#">(EC) 1333/2008 (Additives)</a> <a href="#">(EC) 1334/2008 (Flavourings)</a>	<a href="#">2007/42/EC (Cellophane)</a> <a href="#">93/11/EEC (N-nitrosamine)</a> <a href="#">(EC) 1895/2005 (Epoxi)</a> <a href="#">(EU) 10/2011 (Plastic)</a> <a href="#">(EC) 282/2008 (Recycled plastic)</a> <a href="#">(EU) 2018/213 (Plast-BPA)</a>

- § 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
<a href="#">The Dutch Packaging and Food- Utensils Regulation (Warenwet), Netherland</a>	<a href="#">Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on</a>	<a href="#">Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175,</a>

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

- § 4. The transfer of constituents from the food contact material to food shall be assessed. If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- Worst case calculations
- Migration modelling
- Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se