

müller+krempel 🍤 **BERICAP S.a.r.I.** 22.000.16 / 22.000.06 22.000.17 / 22.000.07 22.000.08 / 22.000.09 22.000.03 / 22.000.04

22.000.20 1, Bd. Eiffel - BP 96 F-21603 LONGVIC Cedex France Phone: +33 (0)3 80 63 29 31 Fax: +33 (0)3 80 63 29 30 Internet: www.bericap.com VAT no. FR67 377 986 773 Reg. SIREN 377 986 773

RC Dijon 92 B 558

Statement of Compliance

Customer / Datum 1006474 / 27.08.2019

Page 1 / 6

BERICAP SARL - 1, Bd. Eiffel - BP 96 - 21603 LONGVIC Cedex

TEMACO DONZENAC ZA ESCUDIER F-19270 DONZENAC

BERICAP releases the following statement of compliance for plastic closures, that come into contact with food.

#### 1 Introduction

Dear Reader,

Manufacturers of packaging materials are requested by European -, and non-European standards, to carry out migration investigations for plastics, that come into contact with food.

Migration investigations help to determine, whether global chemical compounds of the used plastics (global migration), or whether individual chemical materials, specified in the standards (specific migration) can migrate into food above the fixed limit values (SML).

The multiplicity of the possible food items, combined with plastic packaging is simulated by so-called simulation solutions or replacement food items.

For BERICAP, as plastic closure manufacturer, this would imply, that all possible combinations of assigned raw materials (plastic granulates, color granulates) have to be examined concerning possible migration.

In reality, BERICAP closures come into contact with different food items, all of these have to be examined for each material combination in addition with the replacement food items separately.

Examinations would be carried out by independent accredited test laboratories with appropriate test protocols and equipment (E.g. INSTITUTE FRESENIUS).

The multiplicity of assigned material combinations and the additional consideration of the different replacement food items by external laboratories lead to a huge number of combinations.

BERICAP takes the issue of possible negative effects of migrations of plastic components in food very serious. For this reason, the following procedure was implemented to fullfill the demands:

- 1. Each raw material supplier is regularly requested by BERICAP to deliver an actual written food compliance statement. Each statement confirms the food regulation compliance related to the current European - and non-European standards, and/or designate possible restrictions clearly (SML). These supplier statements are filed by BERICAP in a separate data base.
- 2. BERICAP assigns additionally to 1.) migration test in risk assessment sampling way.
- 3. On the basis of the received suppliers statement (1.) and the tests (2.) BERICAP provides and forwards own statements of compliance related to its sold materials.

With regard to the procedure described above, BERICAP is positive, that the residual risk for migrations remains justifiably low and is conform to the actual national and European regulations for food compliance.

We do thank you for your understanding of our approach

ZXX STAT COMP2 LEDOUX 27.08.2019 13:53:22



Customer / Date 1006474 / 27.08.2019 Page 2 / 6

#### 2 General Advice

We, BERICAP, herewith declare that we only use virgin raw materials and auxiliary substances that comply with pertinent National and European laws and directives as well as with the below listed regulations. All materials used meet material purity standards.

The closures does not contain the following substances above the regulated values and we do not intentionally add these substances in our production:

- Chemical plastiziser (Phthalate, NESTA)
- Estrogen mimickers (Bisphenol A, Bisphenol S, Bisphenol H, Nonylphenol, Trisnonylphenol, PVC)
- Triclosan
- Nanoparticles
- Antimony
- Diaryl pigment
- pigments obtained by diazo-coupling
- CONEG

#### Our closures are free of:

- ethanol
- farina
- recycled materials
- allergene substances due to Regulation EU No 1169/2011
- genetic manipulated organisms (GMO)

Substances of animal origin, Bovine Spongiform Encephalopathy BSE) / Transmissible Spongiform Encephalopathy (TSE), vegan conformity

We certify that during our manufacturing process of closures, we do not use or intentionally add any ingredients of animal origin.

But we cannot guarantee that our closures are 100% free of substances from animal origin, because some of our used raw material are not 100% free of animal origin.

Therefore we can also not exclude the existence of BSE/TSE. In addition plastic raw materials are exposed to temperatures exceeding 200°C during granulation. After the solidification of the molten mass the components are part of the plastics matrix. Out of this reason the risk of existence of BSE/TSE is very low and acceptable small. Out of the same above reasons we cannot guarantee "vegan" conformity.

Please note that, in any case our company does not carry out any specific analysis in order to detect the presence of above mentioned substances.

## 3 Considered Laws / Norms / Guidelines (in the valid version and including all sublementations)

#### General comment:

Production of closures is based on an integrated Management System (Quality and Hygiene Management). Hygiene Management is based on a periodically updated risk assessment and routine microbiological measurements carried out by an external institute or by own BERICAP Experts.

In addition, please refer to the applicable product specifications and drawings that can be provided on request.

Food Contact Declarations / Laws:



Customer / Date 1006474 / 27.08.2019 Page 3/ 6

European Union EU:

Commission Regulation 1935/2004 EC Commission Regulation 10/2011 EC and its amendments Commission Regulation 2023/2006 EC Commission Regulation 1895/2005 Resolution AP (89)

### Germany:

LFGB Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch BedGgstV Bedarfsgegenständeverordnung 23.12.1997

BfR III Section A Polyethylene

BfR VII Polypropylene

BfR IX Section A /Dyes for coloring plastics and other polymer made commodities)

BfR XXXV (copolymers of ethylene, propylene, butylenes, vinyl esters etc.)

#### France:

Brochure No 1227 and amendments

### USA:

FDA 21 CFR 177.1520 FDA 21 CFR 177.1330

FDA 21 CFR 178.2010

FDA 21 CFR 178.3297

FDA 21 CFR 178.3860

FDA 21 CFR 179.45

#### Italy:

Decreto Ministeriale 21/03/73 and amendments

### Netherlands:

Dutch Warenwet, Regeling Verpakkingen en gebruiksartikelen 2.2.1 Bijlage Deel A, Hoofdstuk I (Kunststoffen)

### Spain:

Resolucion de 04/11/1982 and amendments

#### Switzerland:

Ordinance on Materials and Articles in Contact with Food of 23.11.2005 (817.023.21) including subsequent amendments

#### China:

GB9685 Hygienic standards for uses of additives in food containers and packaging materials

### Environmental declarations:

European Union EU: 2003/11/EC as amended

2002/5/EC (RoHs) as amended

1907/2006 EC REACH

Remark:



Customer / Date 1006474 / 27.08.2019 Page 4 / 6

No substances of the actual valid list of SVHC are used in the closures above 0.1%

## 94/62/EC (Packaging Waste Directive) and its amendments

No.	Requirement	Affirmation
1.1 1.2 1.3 2 3.1 3.2 3.3	Prevention by source reduction Heavy metals Dangerous substances Reuse Recovery by material recycling Energy recovery Organic recovery	YES YES YES NO YES YES

RL 2005/20/EC amending Directive 94/62/EC on packaging and packaging waste

EN 13427

EN 13428

EN 13429

EN 13430

EN 13431

EN 13432

USA:

**CONEG** Regulation

France:

Décret 2007-1467 du 12 octobre 2007

Spain:

Ley 11/97 de 24 de Abril



Customer / Date 1006474 / 27.08.2019 Page 5 / 6

## 4 Specification for the Usage of Material

The products are tested with the following food simulants. Therefore the products are evaluated for all kind of foods which corresponds with the tested food simulants in the actual table of the regulation 10/2011 EC, attachment III, table 1 and 2

- Food simulant B
- Food simulant C

Surface of the material coming into contact with food:

- Approach: 6 dm2/L

Test conditions (Duration, temperature) are in compliance to the regulated test procedure for migration test based in the regulation 10/2011 EC, chapter III, table 3, except specific customer requirements

Overall migration test (OM)

Test conditions: 10 day / 40°C

Duration, temperature of treatment and storage for the practical application with food contact is in the responsibility of the customer, because the detailed conditions are mostly unknown for Bericap. This includes also the Expiration period (Shelf life). In addition Bericap can confirm that there are no problems in the market known to be related to the duration and temperature in combination with food contact.

In the products specified in section 5 no functional barriers from plastic are used, in accordance with the special requirements the consumer article regulation (corresponds to guideline 10/2011/EC article 13 paragraph 2, 3, 4 or article 14 paragraph 2,3).

The traceability according to regulation 1935/2004/EC of the product is guaranteed by the production order number on the packing label.

According to the above regulations for food contact the global and specific migration limits of the tested products in chapter 5 are kept.

This declaration is valid for the product delivered by us specified below.

The user shall verify himself that the material is suitable for the intended food to be packed beyond the stipulations of the Directives.

In particular, it is emphasized that in case of printed material, no contact is allowed between the printing ink and the food product.

If sealing discs used in closures referred to Chapter 5 consist of several layers, which separate after the first opening, this declaration of conformity is valid only for the upcoming directly with the food contact layer. If this layer during normal use will be removed after the first opening, and then the following layers which then come into contact with the food, have may be no conformity, this does not affect the complete declaration of food compliance.



Customer / Date 1006474 / 27.08.2019 Page 6 / 6

# 5 Product Hierarchies / Material Numbers (for this statement of compliance is valid)

<sup>&</sup>lt;sup>2</sup> Product hierarchy = grouping of geometrically identical closures

Material <sup>I</sup> Customer i	Descripi material 1	uon	Market segment	
	Туре	Raw material	Substance with SML/Dual-use additives (DUA)	SML (mg/kg)
72190214 13407	4 LSK EV	21/44 40(7191)<	BLK/BLK *FIL.OR* JETS-Juices, Energy drinks, Teas & Syrup	
	Resin	101049	SML OCTADECYL 3-(3,5-DI-TERT-BUTYL -4-HYDROXYPHENYL)PROPIONATE CAS NB 2082-79-3 DUA NONE	6
	Resin	409554	SML HEXENE (CAS RN : 00592-41-6 - PM REF : 18820 - STATUS DUA VEGETAL CALCIUM STEARATE E470A /E572 REF N° 89040	3
	Colorant	404174	SML ZN SML OCTADECYL 3-(3,5-DI-TERT-BUTYL -4- HYDROXYPHENYL) PROPIONATE DUA NONE	5 6
72190228 13405	B LSK EV	21/44 40(7191)<	GRN/GRN *FIL.OR* JETS-Juices, Energy drinks, Teas & Syrup	
	Resin	101049	SML OCTADECYL 3-(3,5-DI-TERT-BUTYL -4-HYDROXYPHENYL)PROPIONATE CAS NB 2082-79-3 DUA NONE	6
	Resin	409554	SML HEXENE (CAS RN : 00592-41-6 - PM REF : 18820 - STATUS DUA VEGETAL CALCIUM STEARATE E470A /E572 REF N° 89040	3
	Colorant	403813	SML COPPER SML ALUMINIUM DUA TITANIUM DIOXIDE 1 - 2.5 %	5 1
			DUA ACIDS, C2-C24, ALIPHATIC, LINE AR, MONOCARBOXYLIC FROM NAT 0,5 - 1 % DUA POLYDIMETHYLSILOXANE (MW > 68 00 DA) < 0,1 %	

#### **6 Restrictions**

We have to point out that this statement of compliance is valid only for the foods which corresponds with the tested food simulants in section 4 and for the products indicated in section 5. It is not valid for others at the same time used packing components implemented by the users and other filling materials than in section 4.

### BERICAP S.A.R.L

### AURELIEN DEUTSCH, Quality Manager

This document is prepared electronically and valid without signature.

<sup>&</sup>lt;sup>1</sup> Material = product, usually closure.