

Declaration of Compliance

for plastic materials and items, which are designated to get in touch with food products

Bonn, May 11th, 2020

1 <u>Issuer of the Declaration of Compliance</u>

Kautex Textron GmbH & Co.KG Alter Heerweg 2a D-53123 Bonn

2 <u>Manufacturer resp. responsible vendor of the plastic materials and</u> items

Bottles and canisters as well as combinations of bottles or canisters and closures:

Kautex Textron GmbH & Co.KG; Alter Heerweg 2a; D-53123 Bonn

3 Confirmation of the Compliance

The plastic materials and items described in chapter 4 fulfill the requirements of

- Regulation (EC) No. 1935/2004 including Regulation (EC) No. 2023/2006 on Good Manufacturing practice for materials and articles intended to come into contact with food
- (EU)Regulation N° 450/2009 on active and intelligent materials and items intended to come into contact with food
- (EU)Regulation N° 282/2008 on recycled plastic materials and items intended to come into contact with foods
- Regulation (EU) No. 10/2011 and its amendments including Commission Regulation (EU) 2019/1338 of 8 August 2019 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food. The stated requirements are met under the circumstances described in chapter 4.
- French regulation in force concerning materials and articles intended to come in contact with food, that is to say sanction decree No 2007-766 of 10th may 2007, amended by the decree No 2008-1469 of 30th December 2008
- Regulation (EU) 1895/2005 of 18/11/05 concerning the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with foodstuffs
- French decree 2012/1442 of 24th December 2012 banning Bisphenol A

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for plastic materials and items, which are designated to get in touch with food products

• French decree of 09/11/94 and its amendments regarding materials and rubber articles in contact with food: if the article contains or is made with a rubber accessory (eg cap with a seal)

The user shall verify himself that the product 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 food product.

4 Identity, Specifications and Information

| Designation | Narrow neck bottles; Wide Neck bott | les |
|--|--|---|
| Raw material/ | PVC, clear-sighted and brown-transpa | arent |
| color | | |
| Testreport | AR-16-JR-003896-01 | |
| No. | | |
| Identification | 2000070595; 2000070596; 200007059 | 97; 2000070598; 2000070599; 2000070697; |
| number | 2000070698; 2000070699; 200007070 | 00; 2000070701; 2000071080; 2000071081; |
| | 2000071082; 2000071083; 200007110 | 06; 2000071107; 2000071490; 2000073352; |
| | 2000073353; 2000084412; 200008441 | 19; 2000084422; 2000084423; 2000084593; |
| | 2000084596; 2000084599; 200008460 |)1 |
| 1. Type(s) of foo | od intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| 2. Type(s) of foo | od NOT to come into contact with the | None |
| material | | |
| 3. Duration and | I temperature of treatment and storage | Long-term-storage at up to 40°C |
| while in contac | t with the food | |
| 4. Ratio of the area of the food contact material to the | | 9,6 cm ² to 20 ml simulant |
| volume used to | determine the compliance of the | |
| plastic food cor | ntact material or article | |
| 5. Specification | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test r | requirements (without exceeding OML) | 10% Ethanol: 10 days 40°C |
| | | Olive Oil: 10 days 40°C |
| | | d threshold values (for the above-mentioned conditions |
| | ts are performed according to Art. 17 an | d 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | | |

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| 6. Information about restricted substances and / or specifications | 2-Ethyl-1-Hexanol – 30 mg/kg, Dodecylacrylat - 0.05 mg/kg, Tin components – 0.18 mg/kg (T), Vinylchloride < 1 mg/kg, Butadiene < 1 mg/kg |
|--|---|
| 7. Information about dual use additives according to | Sodium Salts of fatty acids (E470A) |
| Regulation (EU) No. 10/2011: | |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | 94/62/EC |
| | RoHS 2011/65/EU |
| | Free of Bisphenol A |
| 10. NIAS | A NIAS-screening with 95% ethanol was conducted. Listed substances in Regulation (EU) No. 10/2011, Appendix I, were not detected with unallowable concentration. For eventual not listed substances, a risk assessment according to article 19 of Regulation (EU) No. 10/2011 was conducted by the raw material manufacturer. |

| Designation | Narrow and wide neck bottles; wide | e neck cans; system and special packaging |
|--|--------------------------------------|---|
| Raw material/ | PP | |
| color | | |
| Test report No. | AR-14-JR-019742-02;AR-15-JR-0142 | 87-01;AR-15-JR-019313-01;AR-16-JR-023669-01; |
| | AR-17-JR-001532-01 | |
| Identification | 2000083785; 2000083786; 2000083 | 787; 2000083788; 2000084249; 2000084821; |
| number: | 2000085738; 2000085851; 20000859 | 921; 2000085922; 2000086111; 2000086281; |
| | 2000086295; 2000086296; 20000862 | 297; 2000086413; 2000086438; 2000086439; |
| | 2000086440; 2000086603; 2000086 | 680; 2000086685; 2000086694; 2000086695; |
| | | 872; 2000086876; 2000783852; 2000783855; |
| | | 456; 2000086457; 2000086458; 2000086459; |
| | 2000086502 | |
| 1. Type(s) of foo | d intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| | d NOT to come into contact with the | none |
| material | | |
| 3. Duration and temperature of treatment and | | Long-term-storage at up to 40°C |
| storage while in | contact with the food | |
| 4. Ratio of the area of the food contact material to the | | 1,1 dm² to 100 ml simulant |
| volume used to determine the compliance of the | | |
| plastic food cont | tact material or article | |
| 5. Specification of | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test re | equirements (without exceeding OML) | 10% Ethanol: 10 days 40°C |
| | | Oilve Oil: 10 days 40°C |

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| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with Annex V. | | |
|---|---|--|
| 6. Information about restricted substances and / or specifications | aluminium hydroxybis [2,2'-methylenebis (4,6-di-tert-butylphenyl) phosphate] – 5 mg/kg , Lithium – 0.6 mg/kg (Orange and Pink masterbatch) 1,1,1-trimethylolpropane – 6 mg/kg, Stearic acid expressed as Zinc – 5 mg/kg, octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate – 6 mg/kg (White masterbatch) | |
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | Na-stearate (CAS No.:000822-16-2, Ref. No.: 89040 Na-salts) as E470a max. 400 ppm Titanium dioxide (E171), Aluminium (E173) (White masterbatch) | |
| 8. Functional barrier | None. | |
| 9. Further confirmation to the raw material | 94/62/EC RoHS 2011/65/EU Free of Bisphenol A, Phthalates, BSE/TSE, Nanomaterial | |
| 10. NIAS | A NIAS-screening with 95% ethanol was conducted. Listed substances in Regulation (EU) No. 10/2011, Appendix I, were not detected with unallowable concentration. For eventual not listed substances, a risk assessment according to article 19 of Regulation (EU) No. 10/2011 was conducted by the raw material manufacturer. | |

| Designation | Narrow and wide neck bottles; wide neck cans; system and special packaging | |
|--|--|--|
| Raw material/ | PP | |
| color | | |
| Test report No. | AR-12-JR-015640-01; AR-19-JR-0048 | 382-01 |
| Identification number: | 2000085153; 2000085005; 2000084952; 2000083816; 2000081948 | |
| 1. Type(s) of food the material | d intended to come into contact with | All types of food groups in terms of the Regulation (EU) No. 10/2011 |
| 2. Type(s) of food material | d NOT to come into contact with the | None |
| | emperature of treatment and contact with the food | Long-term-storage at up to 40°C |
| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article | | 0,9 cm² to 100 ml simulant |
| 5. Specification of tested conditions of use with maximum test requirements (without exceeding OML) | | 3% Acetic Acid: 10 days 40°C 10% Ethanol: 10 days 40°C Oilve Oil: 10 days 40°C |

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| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. $10/2011$ in conjunction with | | |
|--|--|--|
| Annex V. | | |
| 6. Information about restricted substances and / or | No substances are used that are subject to SML or QM | |
| specifications | values. | |
| 7. Information about dual use additives according to | Sodium Salts of fatty acids (E470A), Magnesium Salts | |
| Regulation (EU) No. 10/2011: | of fatty acids (E470B) | |
| 8. Functional barrier | None. | |
| 9. Further confirmation to the raw material | EP chapter 3.1.3 and 3.1.6 | |
| | 94/62/EC | |
| | Free of Bisphenol A, BSE/TSE | |

| Designation | Wide neck containers and system page | ackaging | |
|--|---------------------------------------|--|--|
| Raw material/ | PETG | | |
| color | | | |
| Test report No. | AR-13-JR-001154-01 | AR-13-JR-001154-01 | |
| Identification | 2000074371; 2000074372; 2000074 | 373; 2000074374; 2000074375; 2000084404 | |
| number: | | | |
| 1. Type(s) of food | d intended to come into contact with | Food with pH below 4.5, Oil and water mixtures and | |
| the material | | alcohol content above 20% | |
| 2. Type(s) of food | d NOT to come into contact with the | None | |
| material | | | |
| 3. Duration and t | emperature of treatment and | Long-term-storage at up to 40°C | |
| storage while in contact with the food | | | |
| 4. Ratio of the area of the food contact material to the | | 1,6 dm² to 100 ml simulant | |
| volume used to determine the compliance of the | | | |
| plastic food contact material or article | | | |
| • | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C | |
| maximum test requirements (without exceeding OML) | | 95% Ethanol: 10 days 40°C | |
| | | | |
| _ | | d threshold values (for the above-mentioned conditions | |
| · · | are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with | |
| Annex V. | | | |
| | oout restricted substances and / or | Terephthalic acid – 7.5 mg/kg, Ethyleneglycol – 30 | |
| specifications | | mg/kg, 2,2-Dimethyl-1,3-propandiol - 0,05 mg/kg | |
| | | | |
| | oout dual use additives according to | Phosphoric acid (Ref. 23170 and 72640) | |
| Regulation (EU) N | | | |
| 8. Functional bar | | None. | |
| 9. Further confir | mation to the raw material | 94/62/EC | |
| | | Free of Bisphenol A | |

| Designation | Milk bottles |
|-----------------|--------------------|
| Raw material/ | PETG/Natural |
| color | |
| Test report No. | AR-16-JR-003895-01 |

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| Identification 20 number: | 000081947; 2000082749; 2000083 | 815; 2000084799; 2000086349; 2000086437 |
|--|---|---|
| 1. Type(s) of food in the material | tended to come into contact with | All types of food groups in terms of the Regulation (EU) No. 10/2011 |
| 2. Type(s) of food No material | OT to come into contact with the | None |
| 3. Duration and tem storage while in con | perature of treatment and stact with the food | Long-term-storage at up to 40°C |
| | of the food contact material to determine the compliance of the material or article | 1,6 dm² to 100 ml simulant |
| • | ested conditions of use with irements (without exceeding | 3% Acetic Acid: 10 days 40°C 10% Ethanol: 10 days 40°C Oilve Oil: 10 days 40°C |
| _ | | d threshold values (for the above-mentioned conditions and 18 of Regulation (EU) No. 10/2011 in conjunction with |
| 6. Information abou specifications | t restricted substances and / or | 2,2,4,4-tetramethylcyclobutane-1,3-diol (TMCD) - 5mg/kg |
| 7. Information abou Regulation (EU) No. | t dual use additives according to 10/2011: | No dual use additives used. |
| 8. Functional barrie | r | None. |
| 9. Further confirmat | tion to the raw material | 94/62/EC RoHS 2011/65/EU Free of Bisphenol A , BSE/TSE, Phthalates |
| 10. NIAS | | A NIAS-screening with 95% ethanol was conducted. Listed substances in Regulation (EU) No. 10/2011, Appendix I, were not detected with unallowable concentration. For eventual not listed substances, a risk assessment according to article 19 of Regulation (EU) No. 10/2011 was conducted by the raw material manufacturer. |

| Designation | Medium, narrow and wide neck bottles; round bottles; rectangle bottle series; square containers; system packaging; wide neck cans and balloons |
|---------------------------|---|
| Raw material/ color | HDPE |
| Test report No. | AR-12-JR-015661-01;AR-15-JR-011987-01;AR-19-JR-004880-01 |
| Identification number: | 2000070520; 2000070521; 2000070522; 2000070523; 2000070538; 2000070539; 2000070540; 2000070541; 2000070542; 2000070543; 2000070544; 2000070545; 2000070546; 2000070547; 2000070548; 2000070549; 2000070600; 2000071066; 2000071138; 2000071140; 2000071143; 2000071144; 2000071149; 2000071492; 2000073084; 2000073085; 2000073086; 2000073087; 2000073094; 2000073095; 2000073096; 2000073097; 2000075121; 2000075122; 2000076398; 2000076399; 2000079206; 2000079207; 2000079208; 2000079209; 2000079210; |

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| | | 213; 2000079214; 2000081521; 2000082465; | |
| | | 926; 2000083307; 2000083968; 2000083970; | |
| | | 973; 2000083981; 2000083991; 2000083992; | |
| | | 131; 2000084132; 2000084133; 2000084135; | |
| | | 138; 2000084139; 2000084193; 2000084592; | |
| | | 009; 2000085010; 2000085011; 2000085012; | |
| | · · · · · · · · · · · · · · · · · · · | 247; 2000085248; 2000085249; 2000085250; | |
| | · | 444; 2000085850; 2000085937; 2000085938; 017; 2000086029; 2000086168; 2000086169; | |
| | | 209; 2000086228; 2000086168, 2000086169, 209; 2000086228; 2000086443; 2000086446; | |
| | | 624; 2000086730; 2000086731; 2000086760; | |
| | · · · · · · · · · · · · · · · · · · · | 326; 2000087888; 2000092970; 2000098311; | |
| | | 066; 2000070067; 2000770070; 2000770073; | |
| | | 134; 2000770136; 2000770137; 2000770138; | |
| | | 211; 2000970549; 2000970550; 2000970601; | |
| | | 971; 2000976345, 2000976356, 2000976661, 971; 2000086300; 2000086327; 2000086328; | |
| | 2000089526; 2000086781; 2000082 | | |
| 1. Type(s) of food | d intended to come into contact with | All types of food groups in terms of the Regulation | |
| the material | | (EU) No. 10/2011 | |
| | d NOT to come into contact with the | None | |
| material | | | |
| | emperature of treatment and | Long-term-storage at up to 40°C | |
| | contact with the food | | |
| 4. Ratio of the area of the food contact material to | | 0,9 dm² to 65 ml simulant | |
| the volume used to determine the compliance of the | | · | |
| plastic food contact material or article | | | |
| 5. Specification of tested conditions of use with | | 3% Acetic Acid: 10 days 40°C | |
| maximum test requirements (without exceeding | | 10% Ethanol: 10 days 40°C | |
| OML) | | Oilve Oil: 10 days 40°C | |
| The global migra | tion values are lower than the admitte | d threshold values (for the above-mentioned conditions | |
| | s are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with | |
| Annex V. | | | |
| 6. Information about restricted substances and / or | | octadecyl 3-(3,5-di-tert-butyl-4- | |
| specifications | | hydroxyphenyl)propionate – 6 mg/kg (Color | |
| | | masterbatch) | |
| | | 1,1,1-trimethylolpropane – 6 mg/kg, Stearic acid | |
| | | expressed as Zinc – 5 mg/kg (White masterbatch), | |
| | | Barium – 1mg/kg (Silver masterbatch), | |
| | | alkyl(C8-C22)sulphonic acids – 6 mg/kg (Orange and | |
| 7 | | Green masterbatch) | |
| 7. Information about dual use additives according to | | Ca-stearate (CAS No.:1592-23-0, Ref. No.: 89040 Ca- | |
| Regulation (EU) N | NO. 1U/2U11: | salts) as E470a max. 800 ppm | |
| | | Titanium dioxide (E171) – (White, Orange and Green masterbatch), | |
| | | Aluminium (E173) (White masterbatch) | |
| 8. Functional bar | rior | None. | |
| | mation to the raw material | EP chapter 3.1.3 | |
| J. Ful ther confir | manon to the raw material | Er Chapter 3.1.3 | |

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| | FDA title 21 §177.1520(a)(3)(i)(c1) concerning specification: 2.1 and 2.2 94/62/EC RoHS 2011/65/EU Free of Bisphenol A, Phthalates, BSE/TSE, Nanomaterial |
|----------|---|
| 10. NIAS | A NIAS-screening with 95% ethanol was conducted. Listed substances in Regulation (EU) No. 10/2011, Appendix I, were not detected with unallowable concentration. For eventual not listed substances, a risk assessment according to article 19 of Regulation (EU) No. 10/2011 was conducted by the raw material manufacturer. |

| Designation | Medium, narrow and wide neck bot | tles; round bottles; rectangle bottle series; square | | |
|---|--------------------------------------|---|--|--|
| | containers; system packaging; wide | neck cans and balloons; plant protection containers | | |
| Raw material/ | HDPE | | | |
| color | | | | |
| Test report No. | AR-13-JR-004631-01; AR-19-JR-0048 | 881-01 | | |
| Identification | 2000083969; 2000084360; 2000084 | 749; 2000084777; 2000084778; 2000084795; | | |
| number: | 2000084796; 2000084797; 2000084 | 958; 2000084988; 2000085072; 2000085094; | | |
| | 2000085277; 2000085291; 2000085 | 461; 2000085521; 2000085776; 2000085834; | | |
| | 2000085845; 2000085886; 2000086 | 175; 2000086199; 2000086200; 2000086219; | | |
| | 2000086403; 2000086416; 2000086 | 417; 2000086418; 2000086419; 2000086421; | | |
| | 2000086495; 2000086504; 2000086 | 506; 2000086507; 2000086556; 2000086608; | | |
| | , | 2000086627; 2000086628; 2000086811; 2000086822; 2000086864; 2000086865; | | |
| | | 2000086889; 2000086891; 2000086893; 2000086894; 2000986710; 2000986711; | | |
| | 2000986712 | | | |
| | d intended to come into contact with | All types of food groups in terms of the Regulation | | |
| the material | | (EU) No. 10/2011 | | |
| 2. Type(s) of food NOT to come into contact with the | | None | | |
| material | | | | |
| 3. Duration and temperature of treatment and | | Long-term-storage at up to 40°C | | |
| storage while in contact with the food | | | | |
| 4. Ratio of the area of the food contact material to | | 1,5 dm² to 200 ml simulant | | |
| | l to determine the compliance of the | | | |
| • | act material or article | | | |
| • | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C | | |
| maximum test requirements (without exceeding | | 10% Ethanol: 10 days 40°C | | |
| OML) | | Oilve Oil: 10 days 40°C | | |
| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions | | | | |
| of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with | | | | |
| Annex V. | | | | |
| | oout restricted substances and / or | 1,1,1-trimethylolpropane – 6 mg/kg, Stearic acid | | |
| specifications | | expressed as Zinc – 5 mg/kg, octadecyl 3-(3,5-di-tert- | | |

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| | butyl-4-hydroxyphenyl)propionate – 6 mg/kg (White masterbatch) 2,5-bis(5-tert-butyl-2-benzoxazolyl)thiophene – 0.6 mg/kg, alkyl(C8-C22)sulphonic acids – 6 mg/kg (Blue masterbatch), Copper – 5 mg/kg (Green masterbatch) |
|---|---|
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | Ca-stearate (CAS No.:1592-23-0, Ref. No.: 89040 Casalts) as E 470a used max. 1500 ppm Titanium dioxide (E171) – (White and Blue masterbatch), Aluminium (E173) (White masterbatch) |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | EP chapter 3.1.3 FDA title 21 §177.1520(a)(3)(i)(c1) concerning specification: 2.1 and 2.2 94/62/EC RoHS 2011/65/EU Free of Bisphenol A, Phthalates, BSE/TSE, Nanomaterial |

| Designation | Medium, narrow and wide neck bottles; round bottles; rectangle bottle series; square | | |
|--|--|--|--|
| | containers; system packaging; wide neck cans and balloons | | |
| Raw material/ | HDPE | | |
| color | | | |
| Test report No. | AR-13-JR-000874-01; AR-12-JR-0156 | 540-01 | |
| Identification | 2000084152; 2000084153; 2000084 | 284; 2000084464; 2000084486; 2000085069; | |
| number: | · · · · · · · · · · · · · · · · · · · | 405; 2000085681; 2000085880; 2000086776; | |
| | 2000770096; 2000770097; 2000884 | 464; 2000970097; 2000984464; 2000985405 | |
| 1. Type(s) of foo | d intended to come into contact with | All types of food groups in terms of the Regulation | |
| the material | | (EU) No. 10/2011 | |
| 2. Type(s) of foo | d NOT to come into contact with the | None | |
| material | | | |
| 3. Duration and temperature of treatment and | | Long-term-storage at up to 40°C | |
| storage while in contact with the food | | | |
| 4. Ratio of the area of the food contact material to the | | 1,0 dm² to 100 ml simulant | |
| volume used to determine the compliance of the | | | |
| | act material or article | | |
| • | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C | |
| maximum test requirements (without exceeding OML) | | 10% Ethanol: 10 days 40°C | |
| | | Oilve Oil: 10 days 40°C | |
| | | d threshold values (for the above-mentioned conditions | |
| of use). The tests | s are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with | |
| Annex V. | | | |
| 6. Information about restricted substances and / or specifications | | Octadecyl 3(3,5-Di-tert-butyl-4-hydroxyphenyl) propionate - 6 mg/kg | |

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| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | No dual use additives used. |
|---|---|
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | FDA title 21 §177.1520(a)(2)(i) concerning specification: 2.1 und 2.2 94/62/EC RoHS 2011/65/EU Free of Bisphenol A, Phthalates, BSE/TSE, Nanomaterial |

| Designation | Oval Bottles; Special Packaging | |
|---------------------------------------|---------------------------------------|---|
| Raw material/ | HDPE/ Natural and White | |
| color | | |
| Test report No. | AR-14-JR-016014-01 | |
| Identification | 2000081751; 2000082589; 2000086 | 479; 2000075942; 2000097625 |
| number: | | |
| | l intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| 2. Type(s) of food | NOT to come into contact with the | None |
| material | | |
| | emperature of treatment and | Long-term-storage at up to 40°C |
| | contact with the food | |
| | ea of the food contact material to | 0,8 dm² to 100 ml simulant |
| | to determine the compliance of the | |
| • | act material or article | |
| · · · · · · · · · · · · · · · · · · · | f tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| | quirements (without exceeding | 10% Ethanol: 10 days 40°C |
| OML) | | Olive Oil: 10 days 40°C |
| | | d threshold values (for the above-mentioned conditions |
| • | are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | and / an | Alumainium 1 mag/kg |
| specifications | out restricted substances and / or | Aluminium – 1 mg/kg Stearic acid expressed as Zinc – 5 mg/kg, octadecyl 3- |
| specifications | | (3,5-di-tert-butyl-4-hydroxyphenyl)propionate - 6 mg |
| | | /kg (White masterbatch) |
| 7 Information ab | out dual use additives according to | Titanium dioxide (E171), silicon dioxide (E551) (White |
| Regulation (EU) N | | masterbatch) |
| 8. Functional bar | | None. |
| | mation to the raw material | FDA title 21 §177.1520 (c) Olefin polymers |
| 5.1 draici collilli | nation to the raw material | 94/62/EC |
| | | RoHS 2011/65/EU |
| | | Free of Bisphenol A, Phthalates, BSE/TSE, |
| | | Nanomaterial |
| 10. NIAS | | A NIAS-screening with 95% ethanol was conducted. |
| | | Listed substances in Regulation (EU) No. 10/2011, |
| | | Appendix I, were not detected with unallowable |
| | | |

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| concentration. For eventual not listed substances, a risk assessment according to article 19 of Regulation (EU) No. 10/2011 was conducted by the raw material |
|---|
| manufacturer. |

| Designation | Narrow and wide neck bottles; High bottles; buckets; system packaging | shoulder bottles; dropper bottles; wash bottles; oiler |
|---------------------|--|---|
| Raw material/ | LDPE | |
| color | | |
| Test report No. | AR-12-JR-015662-01: AR-18-JR-0281 | L18-01; AR-18-JR-028119-01; AR-12-JR-015640-01 |
| Identification | | 502; 2000070503; 2000070504; 2000070505; |
| number: | , | 508; 2000070511; 2000070512; 2000070513; |
| | | 517; 2000070519; 2000070528; 2000070529; |
| | | 532; 2000070533; 2000070534; 2000070535; |
| | | 578; 2000070585; 2000070587; 2000070588; |
| | | 619; 2000070723; 2000075991; 2000075992; |
| | 1 | 072; 2000076074; 2000076078; 2000076079; |
| | The state of the s | 084; 200 008 6492; 20 000 86 697; 20 00 09 32 14; |
| | | 049; 2000770050; 2000770119; 2000770120; |
| | 1 | 125; 2000770126; 2000770127; 2000770500; |
| | 2000770501; 2000770502; 2000770 | 503; 2000770504; 2000770505; 2000770506; |
| | | 509; 2000770510; 2000770528; 2000770529; |
| | 2000770530; 2000770531; 2000770 | 532; 2000770533; 2000770534; 2000770535; |
| | 1 | 583; 2000784584; 2000784585; 2000784586; |
| | 2000784587; 2000870503; 2000870 | 504; 2000870506; 2000870507; 2000870508; |
| | 2000870528; 2000870529; 2000870 | 531; 2000870533; 2000870535; 2000870537; |
| | 2000870589; 2000086747; 2000075 | 940 |
| 1. Type(s) of foo | d intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| 2. Type(s) of foo | d NOT to come into contact with the | None |
| material | | |
| 3. Duration and t | temperature of treatment and | Long-term-storage at up to 40°C |
| storage while in | contact with the food | |
| 4. Ratio of the ar | ea of the food contact material to | 0,8 dm² to 60 ml simulant |
| the volume used | to determine the compliance of the | |
| plastic food cont | tact material or article | |
| 5. Specification of | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test re | equirements (without exceeding | 10% Ethanol: 10 days 40°C |
| OML) | | 95% Ethanol: 10 days 40°C |
| | | Isooctane: 1.5 h 60°C |
| | | Olive Oil: 10 days 40°C |
| The global migra | tion values are lower than the admitte | d threshold values (for the above-mentioned condition |
| of use). The tests | s are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction wit |
| Annex V. | | |

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| 6. Information about restricted substances and / or specifications | 1,1,1-trimethylolpropane – 6 mg/kg, Stearic acid expressed as Zinc – 5 mg/kg, octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate – 6 mg/kg (White masterbatch) |
|---|---|
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | Titanium dioxide (E171), Aluminium (E173) – (White masterbatch) |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | EP chapter 3.1.3 FDA title 21 §177.1520(a)(2)(i)(c) concerning specification: 2.1 und 2.2 94/62/EC RoHS 2011/65/EU Free of Bisphenol A, Phthalates, BSE/TSE, Nanomaterial |

| Designation | Screw cap | | |
|--------------------|---|---|--|
| Raw material/ | PP | | |
| color | | | |
| Identification | 2000070750; 2000070751; 2000070 | 752; 2000070753; 2000070754; 2000072842; | |
| number: | 2000073199; 2000073775; 2000073 | 881; 2000074111; 2000082833; 2000082871; | |
| | 2000083691; 2000083762; 2000084481; 2000084511; 2000084844; 2000085261; | | |
| | 2000085262; 2000085377; 2000085453; 2000085524; 2000085525; 2000086112; | | |
| | 2000086488; 2000086779; 2000086878; 2000573199; 2000873775; 2000971155; | | |
| | 2000971898; 2000973199; 2000973775; 2000982871; 2000986488; 2000085436; | | |
| | 2000070510; 2000070509 | | |
| 1. Type(s) of food | d intended to come into contact with | All types of food groups in terms of the Regulation | |
| the material | | (EU) No. 10/2011 | |
| 2. Type(s) of food | d NOT to come into contact with the | None | |
| material | | | |
| 3. Duration and t | emperature of treatment and | Long-term-storage at up to 40°C | |
| storage while in | contact with the food | | |
| 4. Ratio of the ar | ea of the food contact material to the | 9,6 cm ² to 20 ml simulant | |
| | determine the compliance of the | | |
| plastic food cont | act material or article | | |
| • | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C | |
| maximum test re | equirements (without exceeding OML) | 50% Ethanol: 10 days 40°C | |
| | | MPPO (Tenax): 10 days 40°C | |
| | | Olive Oil: 10 days 40°C | |
| | | Tap Water: 10 days 40°C | |

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| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions | | |
|---|--|--|
| of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with | | |
| Annex V. | | |
| 6. Information about restricted substances and / or | No substances are used that are subject to SML or QM | |
| specifications | values | |
| 7. Information about dual use additives according to | No dual use additives used. | |
| Regulation (EU) No. 10/2011: | No dual use additives used. | |
| 8. Functional barrier | None. | |
| 9. Further confirmation to the raw material | 94/62/EC | |
| | RoHS 2011/65/EU | |
| | Free from Bisphenol A | |

| Designation | Screw cap | |
|-------------------------------------|--|--|
| Raw material/ | PP Natural | |
| color | | |
| Identification | 2000784398; 2000784542; 2000084 | 542; 2000783789; 2000083789; 2000783792; |
| number: | 2000083792; 2000883791; 2000783 | 791; 2000083791; 2000783790; 2000083790 |
| ,, , , | d intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| | NOT to come into contact with the | None |
| material | | |
| | emperature of treatment and | Long-term-storage at up to 40°C |
| | contact with the food | |
| | ea of the food contact material to the | 9,6 cm² to 100 ml simulant |
| | letermine the compliance of the | |
| | act material or article | |
| • | f tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test re | quirements (without exceeding OML) | 50% Ethanol: 10 days 40°C |
| | | MPPO (Tenax): 10 days 40°C |
| | | Olive Oil: 10 days 40°C |
| - ! !!! | | |
| | | d threshold values (for the above-mentioned conditions |
| - II | are performed according to Art. 17 an | d 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | | No substance and word that are subject to CNAL or CNA |
| | oout restricted substances and / or | No substances are used that are subject to SML or QM values |
| specifications | | E470a Calcium salts of fatty acids |
| | oout dual use additives according to | · · |
| Regulation (EU) N 8. Functional bar | | E471a Mono and diglycerides of fatty acids None. |
| | mation to the raw material | |
| 9. Further confir | mation to the raw material | 94/62/EC |
| | | RoHS 2011/65/EU |
| | | Free from Bisphenol A Recycled or Active or Intelligent materials are not |
| | | used |
| | | useu |

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| Designation | Screw cap | |
|--|--|---|
| Raw material/ | PP, white | |
| color | | |
| Identification | 2000073089; 2000073090; 2000083371; 2000073182 | |
| number: | | |
| 1. Type(s) of food | d intended to come into contact with | Aqueous, acid and fatty food products |
| the material | | |
| 2. Type(s) of foo | d NOT to come into contact with the | None |
| material | | |
| 3. Duration and t | emperature of treatment and | Long-term-storage at up to 40°C |
| storage while in | contact with the food | |
| | ea of the food contact material to | 6 dm² to 1 kg |
| the volume used | to determine the compliance of the | |
| | act material or article | |
| | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test re | quirements (without exceeding | 50% Ethanol: 10 days 40°C |
| OML) | | Olive Oil: 10 days 40°C |
| | | Tap Water: 10 days 40°C |
| The global migration values are lower than the admitted of use). The tests are performed according to Art. 17 and Annex V. | | |
| 6. Information al | oout restricted substances and / or | N,N-Bis(2-hydroxyethyl)alkyl(C8-C18)amin 1,2 mg/kg |
| specifications | | 9,9-Bis(methoxymethyl)fluorene 0,05 |
| | | mg/kg |
| | | Dibutylphtalat 0,3 mg/kg |
| | | Bis(2,4-di-tert-butylphenyl)pentaerythritoldiphosphit |
| | | 0,6 mg/kg |
| | | Zinc stearate 25 mg/kg |
| 7. Information al | pout dual use additives according to | Calcium stearate |
| Regulation (EU) | —————————————————————————————————————— | |
| 8. Functional bar | | None. |
| 9. Further confir | mation to the raw material | 94/62/EC |
| | | RoHS 2011/65/EU |
| | | Free from Bisphenol A |

| Designation | Closure with tamper evident ring (Silesia, UN) | |
|--|--|---|
| Raw material/ color | PP in white and blue | |
| Identification number: | 2000073826; 2000077953; 2000085 | 435 |
| 1. Type(s) of food intended to come into contact with the material | | Dry, aqueous, acid, alcoholic and fatty food products |
| 2. Type(s) of food NOT to come into contact with the material | | None |

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| 3. Duration and temperature of treatment and storage while in contact with the food | Long-term-storage at up to 40°C |
|---|--|
| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the | 0,88 dm² to 100 ml |
| plastic food contact material or article | |
| 5. Specification of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test requirements (without exceeding OML) | 50% Ethanol: 10 days 40°C |
| | MPPO (Tenax): 10 days 40°C |
| | Olive Oil: 10 days 40°C |
| | Tap Water: 10 days 40°C |
| The global migration values are lower than the admitte | d threshold values (for the above-mentioned conditions |
| of use). The tests are performed according to Art. 17 ar Annex V. | nd 18 of Regulation (EU) No. 10/2011 in conjunction with |
| 6. Information about restricted substances and / or | No substances are used that are subject to SML or QM |
| specifications | values |
| 7. Information about dual use additives according to | Calcium stearate |
| Regulation (EU) No. 10/2011: | |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | 94/62/EC |
| | RoHS 2011/65/EU |
| | Free from Bisphenol A |

| Designation | Screw cap | |
|--|--------------------------------------|---|
| Raw material/ color: | | |
| Identification number: | 2000071150; 2000071159; 2000071 | 160; 2000071675; 2000071704; 2000072230 |
| 1. Type(s) of food the material | d intended to come into contact with | Oil-Water / Water-Oil-Emulsion |
| 2. Type(s) of food material | NOT to come into contact with the | None |
| 3. Duration and temperature of treatment and storage while in contact with the food | | Storage temperature: 20° C ± 5°C |
| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article | | |
| 5. Specification of tested conditions of use with maximum test requirements (without exceeding OML) | | |
| The global migration values are lower than the admitted of use). The tests are performed according to Art. 17 and Annex V. | | |
| 6. Information about restricted substances and / or specifications | | None |
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | | None |
| 8. Functional barrier | | None |

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| Date: 11,00,2020 | otatas., tpp. o tea | 110144556561145 | 1 . 450 1 | |



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| 9. Further confirmation to the raw material | 94/62/EC |
|---|----------|

| Designation | Dosing pump | |
|--|---|---|
| Raw material/ | | |
| color: | | |
| Identification | 2000083884; 2000083885; 2000083 | 886; 2000090568; 2000096921; 2000090480; |
| number: | 2000090386; 2000095872 | |
| 1. Type(s) of foo | d intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| 2. Type(s) of foo | d NOT to come into contact with the | None |
| material | | None |
| 3. Duration and t | emperature of treatment and | Long-term-storage at up to 40°C |
| storage while in | contact with the food | |
| 4. Ratio of the ar | ea of the food contact material to the | |
| volume used to | determine the compliance of the | |
| plastic food cont | act material or article | |
| 5. Specification of tested conditions of use with | | 3% Acetic Acid: 10 days 40°C |
| maximum test requirements (without exceeding OML) | | 10% Ethanol: 10 days 40°C |
| | | Olive oil: 10 days 40°C |
| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions | | |
| of use). The tests | s are performed according to Art. 17 an | d 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | | |
| 6. Information about restricted substances and / or | | Products contain substances with specific migration |
| specifications | | limit, listed in the regulation No. 10/2011. Migration |
| | | results are in compliance with regulation No. 10/2011. |
| 7. Information about dual use additives according to | | None |
| Regulation (EU) No. 10/2011: | | |
| 8. Functional bar | | None |
| 9. Further confirmation to the raw material | | 94/62/EC |

| Designation | Closure with tamper evident ring | |
|--|----------------------------------|--|
| Raw material/ | PP | |
| color | | |
| Identification | 2000076305; 2000076306; 2000084 | 512; 2000086778; 2000976304 |
| number: | | |
| 1. Type(s) of food intended to come into contact with the material | | Dry, aqueous, acid, alcoholic and fatty and milk-based food products |
| 2. Type(s) of food NOT to come into contact with the material | | None |
| 3. Duration and temperature of treatment and storage while in contact with the food | | Long-term-storage at up to 40°C |
| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article | | 0,4 dm² to 100 ml |



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| 5. Specification of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
|--|--|
| maximum test requirements (without exceeding | 10% Ethanol: 10 days 40°C |
| OML) | 95% Ethanol: 10 days 40°C |
| The global migration values are lower than the admitte | d threshold values (for the above-mentioned conditions |
| of use). The tests are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | |
| 6. Information about restricted substances and / or | No substances are used that are subject to SML or QM |
| specifications | values |
| 7. Information about dual use additives according to | Calcium stearate; Clycerolmonostearat and Talkum |
| Regulation (EU) No. 10/2011: | |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | 94/62/EC |
| | RoHS 2011/65/EU |

| Designation | Screw cap | | |
|--|---|---|--|
| Raw material/ | PP in white, red, blue, black | | |
| color | | | |
| Identification | 2000083783; 2000084005; 2000084198; 2000084943; 2000085358; 2000086866; | | |
| number: | · · · · · · · · · · · · · · · · · · · | 006; 2000086476; 2000083761; 2000083955; | |
| | 2000971152 | | |
| | l intended to come into contact with | All types of food groups in terms of the Regulation | |
| the material | | (EU) No. 10/2011 | |
| | NOT to come into contact with the | none | |
| material | | | |
| | emperature of treatment and | Long-term-storage at up to 40°C | |
| | contact with the food | | |
| | ea of the food contact material to | 1 /500 | |
| | to determine the compliance of the | 1 cap / 500 ml | |
| | act material or article | 20/ A ti id. 10 do 40°C | |
| ' | f tested conditions of use with | 3% Acetic acid: 10 days 40°C 10% Ethanol: 10 days 40°C | |
| maximum test requirements (without exceeding | | 95% Ethanol: 10 days 40 °C | |
| OML) | | Isooctane: 2 days 20°C | |
| The global migrat | tion values are lower than the admitte | • | |
| | The global migration values are lower than the admitted threshold values (for the above-mentioned condition of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. $10/2011$ in conjunction with | | |
| Annex V. | are performed decorating to Art. 17 ar | ia 10 of Regulation (20) No. 10) 2011 in conjunction with | |
| | out restricted substances and / or | 9H-Fluorene; | |
| specifications | • | N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine; | |
| | | N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine | |
| | | hydrochlorides; | |
| | | Octadecyl-3-(3,5-di-tert-butyl-4- | |
| | | hydroxyphenyl)propionat; | |
| | | 1,1,1-Trimethylolpropan; | |
| | | 1-Octene; | |
| | | Monoethyl-3,5-ditertbutyl-4- | |
| | | hydroxybenzylphosphonat, Calciumsalz; | |



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| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | Zinc; DNBP/DBP(I); 1, 3,5Trist(3,5ditertbutyl4hydroxybenzyl) 1,3, 5triazin2,4, 6(1H,3H,5H)-trion; Copper; Aluminium; 1-(2-hydroxyethyl)-4-hydroxy-2,2,6,6-tetramethyl piperidine-succinic acid, dimethyl ester, copolymer; Methacrylic acid, diester with 1,4-butanediol E470a; E471; E492; E171; E1521; Fats and oils, hydrogenated, from animal or vegetable food sources; E330; Carbonic acid, salts; E529; E331; E500; E170; E475; E553b; E570; E1521; E171; E330 |
|---|---|
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | |

| Designation | Screw cap | | |
|---|--|--|--|
| Raw material/ | PP in white | | |
| color | | | |
| Identification | 2000086336 | | |
| number: | | | |
| 1. Type(s) of food | 1. Type(s) of food intended to come into contact with All types of food groups in terms of the Reg | | |
| the material | | (EU) No. 10/2011 | |
| 2. Type(s) of food NOT to come into contact with the material | | none | |
| 3. Duration and t | emperature of treatment and | Long-term-storage at up to 40°C | |
| storage while in o | contact with the food | | |
| | ea of the food contact material to | | |
| the volume used to determine the compliance of the | | 1 cap / 250 ml | |
| • | act material or article | | |
| • | 5. Specification of tested conditions of use with 3% Acetic acid: 10 days 40°C | | |
| maximum test requirements (without exceeding | | 10% Ethanol: 10 days 40°C | |
| OML) | | 50% Ethanol: 10 days 40°C | |
| | | Olive Oil: 10 days 40°C | |
| | | d threshold values (for the above-mentioned conditions and 18 of Regulation (EU) No. 10/2011 in conjunction with | |
| 6. Information ab | out restricted substances and / or | 9H-Fluorene; | |
| specifications | | Aluminium | |
| | | Zinc | |
| | | N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine; | |
| | | N,N-bis(2-hydroxyethyl)alkyl (C8-C18)amine | |
| | | hydrochlorides; | |
| | | Octadecyl-3-(3,5-di-tert-butyl-4- | |
| | | hydroxyphenyl)propionat; | |
| | | Tetrafluorethylen | |
| | | Perfluoromethyl perfluorovinyl ether | |



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| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | E470a; E171 |
|---|--|
| 8. Functional barrier | None. |
| 9. NIAS | A NIAS-screening with 95% ethanol was conducted. Listed substances in Regulation (EU) No. 10/2011, Appendix I, were not detected with unallowable concentration. |

| Designation | Screw cap | | |
|---|--|--|--|
| Raw material/ | PP in blue | | |
| color | | | |
| Identification | 2000083951; 2000084162; 20000859 | 915; | |
| number: | | | |
| 1. Type(s) of food the material | d intended to come into contact with | | |
| 2. Type(s) of food material | d NOT to come into contact with the | t with the None | |
| 3. Duration and t | 3. Duration and temperature of treatment and Long-term-storage at up to 40°C | | |
| storage while in | contact with the food | | |
| 4. Ratio of the area of the food contact material to the 1,32 dm² to 100 ml | | 1,32 dm ² to 100 ml | |
| volume used to determine the compliance of the | | | |
| plastic food contact material or article | | | |
| 5. Specification of tested conditions of use with | | 3% Acetic Acid: 10 days 40°C | |
| maximum test requirements (without exceeding OML) | | 50% Ethanol: 10 days 40°C | |
| | | MPPO (Tenax): 10 days 40°C | |
| | | Olive Oil: 10 days 40°C | |
| | | Tap Water: 10 days 40°C | |
| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions | | | |
| of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. $10/2011$ in conjunction with | | | |
| Annex V. | | | |
| 6. Information ab | oout restricted substances and / or | No substances are used that are subject to SML or QM | |
| specifications | | values. | |
| | oout dual use additives according to | Titanium dioxide, calcium carbonate | |
| Regulation (EU) N | | | |
| 8. Functional bar | | None. | |
| 9. Further confir | mation to the raw material | 94/62/EC | |
| | | RoHS 2011/65/EU | |
| | | Free from Bisphenol A | |

| Raw material/ color | Dust cap | |
|---------------------------------|--------------------------------------|-------------------|
| Identification number: | 2000084185; 2000086179 | |
| 1. Type(s) of food the material | d intended to come into contact with | Dry food products |

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| 2. Type(s) of food NOT to come into contact with the material | None | |
|---|--|--|
| 3. Duration and temperature of treatment and storage while in contact with the food | 10 days / 40°C (Tenax) | |
| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article | 1 part / 0,5 l | |
| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with Annex V. | | |
| 6. Information about restricted substances and / or specifications | No substances are used that are subject to SML or QM values. | |
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | None | |
| 8. Functional barrier | None. | |

| Designation | Flip top cap | | | |
|---|--|--------------------|----------------------------|--------------|
| Raw material/ | PP in gold | | | |
| color | | | | |
| Identification | 2000086154 | | | |
| number: | | | | |
| 1. Type(s) of food | d intended to come into contact with | Aqueous, acida | nd fatty food products (bu | ıt only with |
| the material | | fat-reduction-fa | ctor 2) | |
| 2. Type(s) of food NOT to come into contact with the material | | None | | |
| | emperature of treatment and | Long-term-stora | age at up to 40°C | |
| storage while in o | contact with the food | | | |
| | 4. Ratio of the area of the food contact material to | | nl | |
| | the volume used to determine the compliance of the | | | |
| | act material or article | | | |
| | f tested conditions of use with | 3% Acetic Acid: | • | |
| | quirements (without exceeding | 50% Ethanol: | 10 days 40°C | |
| OML) | | Olive Oil: | 10 days 40°C | |
| | | Tap Water: | 10 days 40°C | |
| | tion values are lower than the admitte | | | |
| of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with | | | | |
| Annex V. | | | | 4 |
| | oout restricted substances and / or | Benzoic acid, lith | | 0,6 mg/kg |
| specifications | | Phthalic acid, dil | | 0,3 mg/kg |
| | | Stearic acid, zind | | 25 mg/kg |
| | | Bis(2,4-di-tert-b | utylphenyl)pentaerythrito | |
| | | | | 0,6 mg/kg |
| | oout dual use additives according to | Glycerol, esters | with stearic acid | |
| Regulation (EU) N | | | | |
| 8. Functional bar | | None. | | |
| 9. Further confiri | mation to the raw material | 94/62/EC | | |

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| RoHS 2011/65/FU |
|------------------|
| 10113 2011/03/20 |

| Designation | Cap Smoothy; Cap F2D | | | |
|---|--|--------------------|---------------------------|---------------|
| Raw material/ | PP, red, green, blue, nature | | | |
| color | | | | |
| Identification | 2000086014; 2000086053; 20000860 | | 2000086256; 200008664 | -4; |
| number: | 2000086719; 2000086737; 2000086 | | | |
| 1. Type(s) of food | d intended to come into contact with | Juices, nectar, fr | uit juice with pulp | |
| the material | | | | |
| 2. Type(s) of food | d NOT to come into contact with the | None | | |
| material | | | | |
| | emperature of treatment and | Long-term-stora | ge at up to 40°C | |
| | contact with the food | | | |
| | ea of the food contact material to the | 10 cm² to 200 m | l | |
| | determine the compliance of the | | | |
| • | act material or article | | | |
| 5. Specification of tested conditions of use with | | 3% Acetic Acid: | • | |
| maximum test re | equirements (without exceeding OML) | 50% Ethanol: | 10 days 40°C | |
| | | Olive Oil: | 10 days 40°C | |
| | | Tap Water: | 10 days 40°C | |
| The global migra | tion values are lower than the admitte | d threshold values | (for the above-mention | ed conditions |
| of use). The tests | are performed according to Art. 17 an | d 18 of Regulation | n (EU) No. 10/2011 in con | junction with |
| Annex V. | | | | |
| 6. Information at | oout restricted substances and / or | RefNo. 34650 | | 5 mg/kg |
| specifications | | Secretcompone | | 0,6 mg/kg |
| | | E471 (RefNo. 5 | 6585, CAS-No. 97593-29- | -8) |
| | | | | max. 17% |
| | oout dual use additives according to | No dual use add | itives used. | |
| Regulation (EU) No. 10/2011: | | | | |
| 8. Functional bar | | None. | | |
| 9. Further confir | mation to the raw material | 94/62/EC | | |
| | | RoHS 2011/65/E | EU | |

| Designation | Screw cap | |
|---|---|--|
| Raw material/ | PP in black | |
| color | | |
| Identification number: | 2000070755; 2000073058; 2000074185; 2000083700; 2000084479; 2000084480; | |
| 1. Type(s) of food intended to come into contact with the material | | All types of food groups in terms of the Regulation (EU) No. 10/2011 |
| 2. Type(s) of food NOT to come into contact with the material | | none |
| 3. Duration and temperature of treatment and storage while in contact with the food | | Long-term-storage at up to 40°C |

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| 4. Ratio of the area of the food contact material to the | 6 dm ² / 1000 ml |
|---|--|
| volume used to determine the compliance of the plastic food contact material or article | |
| 5. Specification of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test requirements (without exceeding OML) | 95% Ethanol: 10 days 40°C |
| | Isooctane: 10 days 40°C |
| The global migration values are lower than the admitte | d threshold values (for the above-mentioned conditions |
| of use). The tests are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | |
| 6. Information about restricted substances and / or | CAS Nr. 9003-07-0 |
| specifications | CAS Nr. 026741-53-7 |
| | CAS Nr. 27676-62-6 |
| | CAS Nr. 0000693-36-7 |
| | Zinc salt |
| 7. Information about dual use additives according to | Calcium stearate |
| Regulation (EU) No. 10/2011: | Titanium dioxide |
| | Lubricant, calcium salt |
| | Glycerol, esters with stearic acid |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | 94/62/EC |
| | RoHS 2011/65/EU |

| Designation: | Screw cap | | |
|--|--|--|--|
| Raw material/ | | | |
| color | | | |
| Identification | 2000085869; 2000085870; 2000085 | 874; 2000086293; 2000086365; 2000091901; | |
| number:: | 2000085449 | | |
| 1. Type(s) of food | d intended to come into contact with | All types of food groups in terms of the Regulation | |
| the material | | (EU) No. 10/2011 | |
| 2. Type(s) of food | NOT to come into contact with the | None | |
| material | | Notie | |
| 3. Duration and t | emperature of treatment and | Long-term-storage at up to 40°C | |
| storage while in o | contact with the food | | |
| 4. Ratio of the area of the food contact material to | | | |
| the volume used to determine the compliance of the | | 1,33 | |
| plastic food contact material or article | | | |
| 5. Specification of | f tested conditions of use with | 3% Acetic Acid: 10 days 40°C | |
| maximum test re | quirements (without exceeding | 95% Ethanol: 10 days 40°C | |
| OML) | | Isooctane: 10 days 40°C | |
| The global migra | tion values are lower than the admitte | d threshold values (for the above-mentioned conditions | |
| of use). The tests | are performed according to Art. 17 ar | nd 18 of Regulation (EU) No. 10/2011 in conjunction with | |
| Annex V. | Annex V. | | |
| 6. Information about restricted substances and / or | | Butanedioic acid, Dimethylester Polymer with 4- | |
| specifications | | hydroxy-2,2,6,6-tetramethyl-1-piperidine Etha | |
| | | Butene | |
| | | Bariumsulfat | |

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| | 1-Octene |
|--|-----------------------------------|
| | Octadecyl-3-(3,5-di-tert-butyl-4- |
| | hydroxyphenyl)propionate |
| | Hexene |
| | Zinc stearate |
| | 1,1,1-Trimethylolpropane |
| 7. Information about dual use additives according to | Calcium stearate |
| Regulation (EU) No. 10/2011: | Calcium carbonate |
| | Talc |
| | Amorphous silica |
| | Titanium Dioxide |
| 8. Functional barrier | None |
| 9. Further confirmation to the raw material | 94/62/EC |

| Designation: | Screw cap | |
|--|--|---|
| Raw material/ | HDPE, nature | |
| color | | |
| Identification | 2000086629 | |
| number: | | |
| 1. Type(s) of food | d intended to come into contact with | Breast milk |
| the material | | Diedstriiik |
| | d NOT to come into contact with the | None |
| material | | Hone |
| | emperature of treatment and | 10 days in cooled condition |
| | contact with the food | 10 days in cooled containen |
| | ea of the food contact material to the | |
| | letermine the compliance of the | |
| plastic food contact material or article | | |
| | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C |
| maximum test re | quirements (without exceeding OML) | 95% Ethanol: 10 days 40°C |
| | | Isooctane: 10 days 40°C |
| | | d threshold values (for the above-mentioned conditions |
| · · | are performed according to Art. 17 an | d 18 of Regulation (EU) No. 10/2011 in conjunction with |
| Annex V. | | |
| | oout restricted substances and / or | Calcium stearate |
| specifications | | Butanedioic acid, Dimethylester |
| 7. Information about dual use additives according to | | None |
| Regulation (EU) N | | |
| 8. Functional bar | rier | None |
| 9. Further confir | mation to the raw material | 94/62/EC |

| Designation: | Screw cap |
|---------------|--------------|
| Raw material/ | LDPE/Natural |
| color | |

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| Identification number: | 2000090605; 2000090606; 2000090607; 2000090608; 2000090609; 2000090610 | |
|---|--|--|
| Type(s) of food intended to come into contact with the material | | All types of food groups in terms of the Regulation (EU) No. 10/2011 |
| 2. Type(s) of food material | d NOT to come into contact with the | None |
| | emperature of treatment and contact with the food | Any long term storage, short time heating upto 2h at 70° C and upto 15 min at 100° C |
| 4. To determine contact material | the compliance of the plastic food or article | 3 closures on 100 ml simulant |
| 5. Specification of tested conditions of use with maximum test requirements (without exceeding OML) | | 3% Acetic Acid: 10 days 40°C 10% Ethanol: 10 days 40°C Olive oil: 10 days 40°C |
| | | d threshold values (for the above-mentioned conditions d $18\mathrm{of}$ Regulation (EU) No. $10/2011$ in conjunction with |
| 6. Information abspecifications | oout restricted substances and / or | None |
| 7. Information ab Regulation (EU) N | oout dual use additives according to No. 10/2011: | No Dual Use Additives |
| 8. Functional barrier | | None |
| 9. Further confir | mation to the raw material | EP chapter 3.1.3 and 3.1.4 RoHS 2011/65/EU 94/62/EC Free of Bisphenol A |

| Designation | Screw cap | |
|--|---|---|
| Raw material/ | PE | |
| color | | |
| Identification | 2000070603; 2000070604; 2000070605; 2000070606; 2000070607; 2000070608; | |
| number: | 2000070609; 2000070610; 2000070 | 619; 2000070620; 2000071426; 2000071976; |
| | 2000072100; 2000072101; 2000072 | 102; 2000072103; 2000073196; 2000075261; |
| | 2000084576; 2000084578; 2000084 | 579; 2000084775; 2000085764; 2000086658; |
| | 2000094605; 2000095901; 2000095946; 2000095949; 2000098706; 2000570604; | |
| | 2000570605; 2000570606; 2000570 | 607; 2000570608; 2000570609; 2000570610; |
| | 2000670604; 2000670607; 2000770 | 604; 2000770605; 2000770606; 2000770607; |
| | 2000770608; 2000770609; 2000770610; 2000784576; 2000784577; 2000784578; | |
| | 2000784579; 2000870604; 2000870 | 607; 2000870608; 2000870609; 2000870610; |
| | 2000884579; 2000970604; 2000970 | 607; 2000970609; 2000984183; |
| 1. Type(s) of food | d intended to come into contact with | All types of food groups in terms of the Regulation |
| the material | | (EU) No. 10/2011 |
| 2. Type(s) of food NOT to come into contact with the | | none |
| material | | |
| 3. Duration and temperature of treatment and | | Long-term-storage at up to 40°C |
| storage while in contact with the food | | |

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| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article | 9,6 cm² to 20 ml simulant | | | | | | |
|---|---|--|--|--|--|--|--|
| 5. Specification of tested conditions of use with maximum test requirements (without exceeding OML) | 3% Acetic Acid: 10 days 40°C 50% Ethanol: 10 days 40°C MPPO (Tenax): 10 days 40°C Olive Oil: 10 days 40°C Tap Water: 10 days 40°C | | | | | | |
| The global migration values are lower than the admitted threshold values (for the above-mentioned conditions of use). The tests are performed according to Art. 17 and 18 of Regulation (EU) No. $10/2011$ in conjunction with Annex V. | | | | | | | |
| 6. Information about restricted substances and / or specifications | No substances are used that are subject to SML or QM values. | | | | | | |
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | No dual use additives used. | | | | | | |
| 8. Functional barrier | None. | | | | | | |
| 9. Further confirmation to the raw material | 94/62/EC RoHS 2011/65/EU Free from Bisphenol A | | | | | | |

| Designation | Keep-freshcover | | | |
|---|--|---|--|--|
| Raw material/ | LDPE, white | | | |
| color | | | | |
| Identification | 2000098537; 2000098538; 20000985 | 539; 2000098540; 2000098541; 2000098542 | | |
| number: | | | | |
| 1. Type(s) of food | d intended to come into contact with | All types of food groups in terms of the Regulation | | |
| the material | | (EU) No. 10/2011 | | |
| 2. Type(s) of food | d NOT to come into contact with the | none | | |
| material | | | | |
| | emperature of treatment and | Long-term-storage at up to 40°C | | |
| storage while in | contact with the food | | | |
| | ea of the food contact material to the | Contact method: immersion | | |
| volume used to determine the compliance of the | | | | |
| plastic food cont | act material or article | | | |
| | of tested conditions of use with | 3% Acetic Acid: 10 days 40°C | | |
| maximum test requirements (without exceeding OML) | | 50% Ethanol: 10 days 40°C | | |
| | | 95% Ethanol: 10 days 40°C | | |
| | | Isooctane: 2 days 20°C | | |
| | | dthreshold values (for the above-mentioned conditions | | |
| · · | are performed according to Art. 17 an | d 18 of Regulation (EU) No. 10/2011 in conjunction with | | |
| Annex V. | | | | |
| 6. Information about restricted substances and / or | | No substances are used that are subject to SML or QM | | |
| specifications | | values. | | |
| | oout dual use additives according to | No dual use additives used. | | |
| Regulation (EU) I | · | ivo dual use additives used. | | |
| 8. Functional bar | rier | None. | | |

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| 9. Further confirmation to the raw material | 94/62/EC |
|---|-----------------------|
| | RoHS 2011/65/EU |
| | Free from Bisphenol A |

| Designation | Stopcocks UN-Closure SV51 OV-A PE blue, with UN-Closure SV51 OV-A PE green, wi | | |
|--------------------------------------|--|-------------------|--|
| Raw material/ | HDPE / color masterbatch / foam ga | sket | |
| color | | | |
| Identification number: | 2000076459; 2000097928; 20000854 | 461 | |
| 1. Type(s) of food | d intended to come into contact with | All types of foo | d groups in terms of the Regulation |
| the material | | (EU) No. 10/20: | <u> </u> |
| 2. Type(s) of food | NOT to come into contact with the | none | |
| material | | | |
| 3. Duration and t | emperature of treatment and | Long-term-stor | age at up to 40°C |
| storage while in | contact with the food | | |
| 4. Ratio of the ar | ea of the food contact material to the | Contact method | d: immersion |
| | letermine the compliance of the | | |
| _ ' | act material or article | | |
| | of tested conditions of use with | 3% Acetic Acid: | |
| maximum test re | quirements (without exceeding OML) | 50% Ethanol: | 10 days 40°C |
| | | 95% Ethanol: | 10 days 40°C |
| | | Isooctane: | 2 days 20°C |
| | | | s (for the above-mentioned conditions |
| of use). The tests Annex V. | are performed according to Art. 17 an | d 18 of Regulatio | n (EU) No. 10/2011 in conjunction with |
| 6. Information ab | oout restricted substances and / or | Additive A | 5 mg/l |
| specifications | | Additive B | 25 mg/l |
| | | Monomer A | 6 mg/l |
| 7. Information all Regulation (EU) N | oout dual use additives according to | No dual use add | litives used. |
| 8. Functional bar | | None. | |
| | mation to the raw material | 94/62/EC | |
| | | RoHS 2011/65/ | EU I |
| | | Free from Bispl | |

| Designation | Dropper cap with holding strap | | | | | |
|------------------------|--------------------------------------|---------------------------------|--|--|--|--|
| Raw material/ color | PVC, red | | | | | |
| Identification | 2000073350 | | | | | |
| number: | | | | | | |
| 1. Type(s) of food | d intended to come into contact with | Acid and alcoholic food groups. | | | | |
| the material | | | | | | |

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| 2. Type(s) of food NOT to come into contact with the material | Fatty food groups |
|--|--|
| 3. Duration and temperature of treatment and storage while in contact with the food | Long-term-storage at up to 40°C |
| 4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article | 0,1 cm ² at 10 ml simulant |
| 5. Specification of tested conditions of use with maximum test requirements (without exceeding OML) | 3% Acetic Acid: 10 days 40°C 50% Ethanol: 10 days 40°C |
| The global migration values are lower than the admitte of use). The tests are performed according to Art. 17 an Annex V. | d threshold values (for the above-mentioned conditions and 18 of Regulation (EU) No. 10/2011 in conjunction with |
| 6. Information about restricted substances and / or specifications | Additive A 9 mg/l Additive B 60 mg/l Additive C 25 mg/l Vinyl chloride QM = 1 mg/kg in finished product |
| 7. Information about dual use additives according to Regulation (EU) No. 10/2011: | No dual use additives used. |
| 8. Functional barrier | None. |
| 9. Further confirmation to the raw material | 94/62/EC RoHS 2011/65/EU Free from Bisphenol A |

| This do | ocument was created | d with the h | elp of | electroni | ic data process | ing and | is val | id wit | :hout signature. |
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