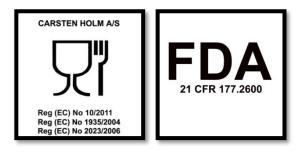


CERTIFICATE OF CONFORMITY

CHU203-Blue (FDA)

CERTIFICATE FOR FOOD CONTACT

Reg (EC) No 1935/2004 Reg (EC) No 2023/2006 Reg (EC) No 10/2011 FDA § 21 CFR 177.2600



CARSTEN HOLM A/S certifies the suitability for repeated contact directly or indirectly with food based on technical information and component analysis. According to the regulation (EC) No 1935/2004 of the European par lament and of the council of 27 October 2004 directives 80/590/EEC and 89/109/ECC.

All articles are produced in compliance with good manufacturing standards so that they do not transfer their constituents to food and gives a high level of protection to human health. According to the regulation (EC) No 2023/2006 of 22 December 2006 (GMP) for materials and articles intended to come into contact with food.

According to the Commission Directive 2002/72/EC of 6 August 2002 relating to plastic materials and articles intended to come into contact with foodstuffs and the Commission Regulation (EU) No 10/2011 of14 January 2011 on plastic materials and articles intended to come into contact with food. Commission Regulation (EU) No 1282/2011 of 28 November 2011 amending and correcting Commission Regulation (EU) No 10/2011

The articles were tested and is in compliance with the demands of the Food and Drug Administration (FDA) Regulations §21 cfr 177.2600 (1. April 2009 edition).

Date: 05-11-2018			Version : 2.00
CARSTEN HOLM A/S SEALING SOLUTIONS Kielbergvej 16 DK – 5750 Ringe			
Ŭ	Tlf.: +45 62625255	E-mail <u>holm@carsten.dk</u>	Homepage:

Total migration:

The following migration tests have been conducted at the Austrian Research Institute (Osterreiches Forschungsinstitut - OFI):

Simulant	Surrogate for	Duration	Temperature
Acetic acid 3%	Aqueous/acidic	10 days	40°C
Ethanol 95%	Aliphatia	10 days	40°C
Isooctane	Aliphatic	2 days	20°C

Specifications and/or limitations on intended use:

The migration tests with the aforementioned stimulants cover the groups of foodstuff stated in Council Directive 85/572/EEC. This declaration of conformity only applies to appropriate use. As the producer of semi finished products has no influence on subsequent processing, the processor is responsible for verifying and adhering to national and international norms and regulations relevant to the end product, so that the foodstuffs suffer no adverse impact, neither directly nor indirectly.

The ratio of acceptable seal surface per volume of foodstuffs:

3 cm2 / ml

It is the user's responsibility to verify the suitability of the product for a specific foodstuff in case of requirements surpassing the aforementioned guidelines.

This compound is intended for repeated use in contact with aqueous and/or fatty foods. The regulations for documentation and labeling protocol have been fulfilled.

Signed by

Ulrik Holm Manager CARSTEN HOLM A/S

Note:

For further information please see the CHU203 datasheet on Carsten Holm homepage or contact the Carsten Holm A/S sales department.

Date: 05-11-2018

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