

**DECLARATION OF COMPLIANCE  
FOR FOOD CONTACT MATERIALS**

Product : Elastic Meat Nets

Product Description : Meat Netting for cold , boiled and roast meat , smoked ham ,  
salamis and poultry

**Legislation**

We certify that the delivered above products are appropriate to use for food packaging in direct contact with food. The products are complying with the requirements of the following legislation (including all amendments by the time of making this declaration).

- Greek Food Codex version 1 / 2009, article 26 as amended with European Regulation 10/2011.
- Regulation EC/1935/2004 on materials and articles intended to come into contact with food and repealing Directives 80/890/EEC and 89/109/EEC.
- Directive 93/11 EEC on the release of N-nitrosamines and N-nitrosatable substances.
- Regulation EC/10/2011 of 14/01/2011 on plastic materials and articles intended to come into contact with food.
- Directive 2002/72/EC relating to plastic materials and articles intended to come into contact with food (including the amendment 2004/1/EC, 2004/19/EC, 2005/79/EC, 2007/19 / EC, 2008/39/EC, EC 975/2009)
- Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with foodstuffs - in the current version
- Regulation 282/2008 on recycled plastic materials and articles intended to come into contact with foods.

Our product " Elastic Meat Nets " meet the Europe Resolution AP (2004) ver1 on rubber products intended to come into contact with foodstuff.

In any changes in the composition of our product Karatzis S.A. will issue an updated declaration of conformity. New publications of the relevant laws are followed carefully. We will provide additional information in any significant changes in legislation that are associated with the production and the use of our products.

### Specifications on the use of the above article (s)

Types of food with those article should come into contact

Meat Netting for cold , boiled and roast meat , smoked ham , salamis and poultry

### Application Description

Foodstuffs	Treatment of food contact	Storage, contact with foodstuffs		The ratio with the food contact surface area to volume or quantity, was determined
	[°C] max.	[°C]	[h] / [d]	[dm <sup>2</sup> /kg]
Aqueous food Fatty food	- 28 ° C to + 250 ° C	Room temperature or below	to 6 months	6 dm <sup>2</sup> /kg

### Migration and residual levels

It is ensures that the limits are met continuously. Migration and residual values are reviewed regularly. The measurements made in accordance with Directive 82/711/EEC - Basic rules for testing migration (including the modification guidelines 93/8/EG and 97/48/EC) and Directive 85/572/EEC - simulants for testing migration (including the amendment 2007/19/EC). There is also the rule for migration testing under Regulation No 10/2011.

## **Test conditions for migration testing due to application**

### **Overall Migration**

The basic rules for migration tests, the overall migration (GM) and the specific migrations (SML) of individual substances using the simulant and solvent.

Defined test conditions (time / temperature).

<b>Simulant</b>	<b>Test (Time / temperature)</b>	<b>Overall Migration (mg/dm<sup>2</sup>)*</b>
Isooctane	4 hours at 60 ° C	≤ 10 mg/dm <sup>2</sup>

\*Karatzis S.A. guarantees that the stipulated overall migration limit of ≤ 10 is met.

\*\* According the Regulation 10/2011, Annex 1, Section 3, Note (5) "Compliance testing when there is a fat contact should be performed using isooctane as substitute of simulant D2 (unstable)".

By using the above tests conditions, our products have been tested in a manner of represent the worst of the foreseeable conditions of use. Test conditions 4 hours at 60 °C with the use of Isooctane, simulate contact temperature T > 150 °C and t > 24h.

### **Specific Migration Limits (SMLs)**

As far as Regulation 10/2011/EU stipulates specific migration limits (SMLs) for monomers or additives they are also met under the above-mentioned conditions.

### **Additives Having Multiple Functions ("Dual Use Additives")**

Our products " Elastic Meat Nets" do not contain so called "Dual Use Additives" for which Regulation 10/2011/EU stipulates specific migration limits.

### **Printing Inks**

Only printing inks are used in the manufacturing of printed Elastic Nets casings for which our suppliers confirm that the delivered printing inks comply with Good Manufacturing Practice for the production of food packaging inks and with the Exclusion List of the European Council of the Paint, Printing ink and Artist's colours Industry (CEPE).

### **Additives**

Prohibited substances, such as nanoclay (nanoclay) and nano-silver, etc. are not used.

### Microbiology

The materials, food commodities, packaging materials are free from pathogenic microorganisms, other bacteria, fungi and other microorganisms (<50 CFU / 100 cm<sup>2</sup>).

### Heavy metals

The requirements of Directive 94/62/EC (including amending Directives (2004/12/EC and 2005/20/EC) with respect to heavy metal contents are observed.

### Powder

Powders are not used.

### REACH Regulation EC No. 1907/2006

The European Chemical Agency (EChA) regularly updates a list of SHVC (substances of Very High Concern).

[http://echa.europa.eu/chem\\_data/authorisation\\_process/candidate\\_list\\_table\\_en.asp](http://echa.europa.eu/chem_data/authorisation_process/candidate_list_table_en.asp)

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None of these substances is present in a concentration above 0.1% in any of our products.

### Re- packaging

The (re-) packaging materials for immediate covering of the contact with foodstuffs items and food packaging and food packaging materials do not constitute a source of contamination; they do not have physical risks (such as wood have - plastic, glass fragments (broken) pieces of knife blades, dust, others on the typical work environment 'suspects'). Are also free of chemical contaminants, such as colors (eg, benzophenone derivatives, thioxanthone-ITX isopropyl); solvents, plasticisers, monomers free in plastic; fungicide such as paper, waste paper, adhesives (nitrosamines), heavy metals, and non-food grade lubricants; traces of GMOs and allergens (eg lubricants, powders). The traceability of the packaging, hygienic storage and hygiene handling is assured by employees.

### Traceability

The traceability of materials and objects is according Regulation (EC) No 1935/2004.

### Note

It remains, at all times, the responsibility of the customer to ensure that food contact materials are suitable for the particular application and all regulatory requirements are met.

**dagama**

Dagama eG

Siemensring 20

47877 Willich

19.02.16

Fon +49 2154 49950

Fax +49 2154 4995-70