

MANUFACTURER

Name: TORRASPAPEL S.A. - LECTA

Mill Address: SANT JOAN FACTORY
Carrer de la Paperera Torras, s/n
17857 Sant Joan les Fonts, Girona - Spain

Contact site: Main Operational Offices
Llull 331, 08019, Barcelona – Spain

PRODUCT

Name: **ERACUP**

Description: Uncoated woodfree paperboard with a heat sealable back barrier coating on one side. Designed for the manufacture of disposable cups for hot and cold drinks. Focused on single use. Not suitable for microwave and conventional oven.

This declaration of compliance is valid for all the paper's substances.

FOOD CONTACT COMPLIANCE

EraCup is physiologically and toxicologically safe if used according to the intended purpose and may hence be used safely to manufacture heat sealable cups. The end use of these cups is for hot and cold drinks and focused on single use and vending machines. Not suitable for microwave and conventional oven.

It may stand in contact with dry, moist and fatty foodstuffs.

The product EraCup complies with the following norms:

- **European Parliament and Council Commission Regulation (EC) 1935/2004**, of 27 October 2004 on analytical part of the Regulation of materials and articles intended to come into contact with dry, moist and fatty food, and repealing Directives 80/590/EEC and 89/109/EEC.
- **Commission Regulation (EC) No 2023/2006** of 22 December 2006: the product is manufactured according to good manufacturing practices for traceability and controls on materials and articles intended to come into contact with food.

- **Bundesinstitut für Risikobewertung (BfR) XXXVI Recommendation and German LFGB** for the contact with dry, moist and fatty food stuffs, on food contact paper and board.
- **Food Contact Legislation FDA 21 CFR § 176.170 and 176.180** for paper and paperboard for the contact with all kind of food (moist, fatty and dry food).
- **EU Plastics Regulation – (EU) No. 10/2011:** Recommended analytical safety tests and specific migration requirements with respect to Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.
- **French Regulation “French DGCCRF”** as regards materials and articles intended to come into contact with food.
- The **composition** of EraCup is compliant with the **Italian Ministerial Decree 21/3/73** and amendments in the case of contact with all foods (for which migration test is prescribed in the EU conventional classification and for “dry” foods).
- **Italian Ministerial Decree 21/3/73** and amendments: Analytical Safety testing in the case of contact with all foods (for which migration test is prescribed in the EU conventional classification and for “dry” foods).
- **Sensory Analysis - Robinson Test:**
 - Norm DIN EN 1230-1 (odour, 24h - 23+/-3°C) of Sensory Analysis for paper in contact with foodstuffs.
 - Norm DIN EN 1230-2 (taste, 48h - 23+/-3°C, 75% HR) of Sensory Analysis for paper in contact with foodstuffs.
 - Norm DIN 10955 (2004-06) of Sensory Analysis for paper in contact with foodstuffs, in two conditions:
 - Water_{demin} (2h - 70°C)
 - Water_{demin} (filled with 95°C and then left at room temperature for 30 min)
- **Food contact Guidelines** for the compliance of paper & board materials and articles (CEPI).
- **FSSC 22.000:2005**, international standard for Food Safety System Certification FSSC 22.000 (4.1).
- **OTHERS:**
 - **REACH** directive (Reg. 1907/2006/EC) with the absence of the SVHC.
 - **Directive 2001/95/CE:** Mechanical analytical tests (points 5.2 and 5.3 of the standard) according to the regulation EN 14350-1 for single use products (drinking equipment).

- **Packaging Directive:** Analytical safety tests with respect to the total content of heavy metals according to Directive 2005/20/EC of the European Parliament and of the Council of March 9, 2005, amending Directive 94/62/EC on packaging and packaging waste.

DETERMINATION OF SPECIFIC MIGRATION

The migration tests have been carried out according to Regulation (EU) No. 10/2011 for the following substances: PAA, heavy metals, formaldehyde, acrylic acid, methacrylic acid, monoethylene glycol + diethylene glycol, acrylonitrile and 1,3 butadiene, and also MOSH/POS/MOAH. In all cases the value has been correct: do not migrate.

DETERMINATION OF NIAS

The determination of NIAS has been performed using two kinds of simulants: Ethanol 95% and Tenax.

1. Testing conditions: Ethanol 95% (2h / 60°C), barrier paper side.
Test method: The migrant was concentrated and analyzed by the GC-QTOF-MS/FID-Screening-Method.
The result is OK.

Results:

Following substances were detected by GC-MS:

Retention time [min]	Substance	CAS Nr.	Concentration Migrat [mg/kg]	SML [mg/kg food]
	limit of quantification		0.017	
-----	Natural compounds*	-----	-----	-----
0.76	(m/z 243.210+187.147+91.054)		0.093	
1.56	(m/z 215.179+233.190+401.378)		0.16	
-----	-----	sum	0.25	a
0.89	Fatty acid		0.13	
1.55	Long-chained ketone, palmitone	502-73-8	0.27	
1.65	Long-chained ketone, palmitone / stearone		0.81	
1.74	Long-chained ketone, stearone	504-53-0	3.1	
-----	-----	sum	4.3	60
1.69	Irganox 1076	2082-79-3	0.086	6
	internal standards			
0.61	IS 1: heptadecane			
1.00	IS 3: benzylbutyl phthalate-D4			
1.35	IS 4: di-n-nonyl phthalate-3,4,5,6-D4			
RRT	Relative retention time			

[*] or substances with a similar mass spectrum

[a] Substances of natural origin. A limit of 60 mg/kg food is assumed.

Status: passed

2. Testing conditions: Tenax (2h / 70°C), coated paper side.
 Test method**: The migrat was concentrated and analyzed by the GC-QTOF-MS/FID-Screening-Method.

Results:

After subtracting the analysis blank, no substances > 0.010 mg/kg food (> 10 ppb) were detected.

Status: passed

DUAL ADDITIVES

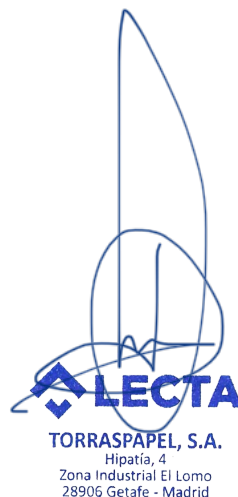
Dual additives listed in the Regulations 1333/2008 y 1334/2008 are used in this paper:

E Number	Name of the additive
E 223	Sodium Metabisulfite
E 559	Kaolin

For more informations on a specific end-use (food type and/or conditions) not covered by this declaration, or related with food contact compliance, please contact your local sales office.

It is the responsibility of the user of the final packaging to verify the suitability of the same for its use and foreseen conditions.

Date of issue: 11.03.2021



JORDI SERRA
 PRODUCT DEVELOPMENT DIRECTOR

This certificate of conformity is based on information provided by suppliers and tests done in external laboratories that we consider to be reliable, but in any case it constitutes any warranty. Responsibilities in the appropriate use of the product relays on the final user.