

DECLARATION OF COMPLIANCE**PLASTIC PRODUCTS INTENDED TO COME INTO CONTACT WITH FOOD**

Product description: <i>Disposable cups and glasses POLYSYTREEN (PS)</i>	Product identification: 0176 cup for ice
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Here by we declare that these finished products meet the requirements of the directive 2007/19/EC (amending directive 2002/72/EC) and EC Regulation 1935/2004, and are suitable for use in contact with food under the normal conditions of use of the product.

Certificates of raw material suppliers show compliance with this legislation.

The product complies with the legislation for global and specific migration on monomers (2002/72/EC, 82/711/EEC, 85/572/EEC) conform the normal conditions of use of this product. According to the above-mentioned directive the global migration should not exceed 10mg/dm² or 60mg/kg.

Based on the migration test the products can be used safely with all dry, aqueous, acetic, alcoholic and fatty foodstuffs:

- 4 hour at reflux for acetic and alcoholic foodstuff
- 10 days at 40°C for fatty foodstuff

Test reports performed by an independent institute for global and specific migration of the finished product can show compliance with this legislation.

As the above-mentioned Regulations develop continuously, our declarations will be adapted accordingly.

This declaration replaces all previous ones relating to this subject and is valid for 2 years unless modified before.

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DECLARATION OF COMPLIANCE
PLASTIC PRODUCTS INTENDED TO COME INTO CONTACT WITH FOOD

Plastic cups and glasses intended as disposable product for cold and hot-fill & serve beverages.

1. Food contact

The product is intended to be used with the following kind of foodstuffs:

✓	Dry	
✓	Aqueous	Aqueous foods having a ph > 4.5 (beverages, soups, prepared meals,...)
✓	Acidic	Aqueous foods having a ph <= 4.5
✓	Alcoholic	Alcoholic strength > 5 % (beverages, preserved fruit, preserved vegetables,...)
✓	High fatty	In an oily medium preserved food vegetables, fruit, meat, fish Animal and vegetable fats and oils
✓	Medium fatty	Nuts in paste or cream, margarine, butter and fats from water emulsion in oil, cheese, mayonnaise and sauces derived from, mustard
✓	Low fatty	Bakery and confectionery with fatty substances on the surface, chocolate, shelled and roasted nuts, meat, processed meat, fried foods

2. Application

The product is suitable for following applications in compliance with the given temperature and time restrictions:

	Application	Specific conditions	
		Temperature (°C)	Period food contact
	Storage in freezer	----	----
✓	Storage in fridge	0 – 10	Long (< 10 days)
✓	Storage at room temp	max 40	Long (< 10 days)
	Keeping warm applications	----	----
✓	Hot-fill & serve applications	Max 90	----
	Microwarmable applications	----	----
	Cooking applications	----	----