Food contact certificate

Polystyrene Virgin

The composition of our impact modified polystyrene material Polystyrene as supplied from our factory, complies with the requirements for use in contact with food of the legislation, of the European Union and its Member States:

Fully harmonised legislation at Community level applicable for all European Union Member States	
EU	Commission Regulation (EU) No 10/2011 (14.1.2011) on plastic materials and articles intended to come into contact with food, ANNEX I, Table 1 (and its amendments: Commission Implementing Regulation (EU) No 321/2011 (1 April 2011) Commission REGULATION (EU) No 1282/2011 (28 November 2011) Commission REGULATION (EU) No 1183/2012 (30 November 2012) Commission REGULATION (EU) No 202/2014 (3 March 2014) Commission REGULATION (EU) No 174/2015 (5 February 2015) (applies to all EU-Member States) (The EU Commission Directive 2002/72/EC and its amendments, EU-Directives 2004/1/EC, 2004/19/EC, 2005/79/EC, 2007/19/EC, 2008/39/EC and EU Commission Regulation (EC) No 975/2009 are repealed as of 1 May 2011)

With reference to Article 11, item 3 of Commission Regulation (EU) No 10/2011 (latest amended by REGULATION (EU) No 1282/2011 (28 November 2011)):

- No substances, which are subject to a restriction in food based on EU-Directive 95/2/EC (20.2.1995) incl. subsequent amendments like EU-Directive 2010/69/EU (22.10.2010), are present in this product.

In reference to Article 3 of Regulation (EC) No 1935/2004 concerning the generic product safety requirements of materials and articles intended to come into contact with foodstuffs:

- This resin is manufactured in accordance with good manufacturing practice as outlined in Commission Regulation (EC) No 2023/2006 of 22 December 2006.

- The raw materials used for the manufacturing of this resin are of a suitable purity for articles intended for use in contact with foodstuffs.

However, good manufacturing practice needs to be applied during processing of the polymer, including adherance to the maximum recommended processing temperatures.

- All monomers and additives used in the manufacturing of this resin are listed in Commission Regulation (EU) No 10/2011.

- SUPPLIER does not on a routine basis perform organoleptical tests on articles produced from this resin.

Please note that it is the responsibility of the manufacturers of the finished food contact article and/or the industrial food packers to ensure that the article in its final application does not bring about a deterioration of the organoleptical characteristics of the foodstuff.

- Parameters such as applied processing conditions and any modification of the resin during processing is beyond the control of SUPPLIER.
- Thermal emissions may be generated during processing of the resin under typical processing conditions.
- Since these emissions could have an impact on the organoleptical properties of the final products, it remains the responsibility of the manufacturer of the finished food contact article and the industrial food packer to make sure that the requirements of Regulation (EC) No 1935/2004, Article 3, pertaining to the final articles, are met.

Based on the considerations above as well as on our own safety assessments of all raw materials used in the manufacturing of this resin and provided that good manufacturing practice is applied during processing of this resin, we can confirm that this resin as supplied is in compliance with Article 3 of Regulation (EC) No 1935/2004.

Further, systems and procedures are implemented in the manufacture of this resin in order to fulfill the requirements of Article 17 of Regulation (EC) No 1935/2004 re. traceability. Article 17 applies as of 27 October 2006.

We like to draw your attention to the fact that Commission Regulation (EU) No 10/2011, which applies to all EU-Member States, includes a limit of 10 mg/dm^2 on the overall migration from finished plastic articles into food.

In accordance with Commission Regulation (EU) No 10/2011 the migration should be measured on finished articles placed into contact with the foodstuff or appropriate food simulants in accordance with ANNEX III of Commission Regulation (EU) No 10/2011 for a period and at a temperature which are chosen by reference to the contact conditions in actual use, according to the provisions in Article 22 of Commission Regulation (EU) No 10/2011.
As an alternative, generally recognised diffusion models based on experimental data can be used for the estimation of the migration of a substance.

Also, specific migration limitations **(SML)** for certain substances of this resin are imposed by the EU/EFTA-member countries as follows:

- 1,3-butadiene (PM/REF# 13630) specific migration has to be not detectable (detection limit of method 0.01 mg/kg food) or alternatively, residual butadiene content in the finished article has to be less than 1 mg/kg.

- Also specific migration limits (SML) for certain ingredients of this resin are imposed by Regulation (EU) No 10/2011.

We will upon your request supply this Supplier proprietary information under secrecy agreement to an official food contact testing laboratory of your choice.

It is the responsibility of the manufacturer of the finished article to check that the polymer specification will fully meet the technical requirements of the final article. It is also the responsibility of the manufacturer of the finished food contact article, to provide final users (= packers/fillers, also when sold "over the counter") with adequate instructions for use of these finished food contact articles. This includes instructions for use also to consumers, in case these finished food contact articles are sold for in-house application.

The appropriate regulations should be consulted for complete details.

Latest update: February 2015