



# NORMPACK® - CERTIFICATE

Registration No:

057 03 100 4373 31

Valid until:

2017-03-13

We declare that our material/article is manufactured in accordance with the Normpack Norm

Trade name (and type):

OVENRITE (packaging material of plastics)

All layers in the material (start with food contact layer):

PET/PA

Suitable for food type(s)						Contact time in foreseeable use												
01.Drinks		02.Cereals, cereal products, pastry,		03.Chocolate, sugar and products thereof,		No poleolefins		Foods										
01.01	01.03	02.01	02.04	03.01	03.03	Time	>6m	<2h										
01.02		02.02	02.05	03.02		Temp. ° C	< 20°	< 175°										
		02.03	02.06			DRF: No	Overall Migration					Specific Migration						
04.Fruit, vegetables and products thereof		05.Fats and oils		06.Animal products and egg		Simulants:	A	B	C	D1	D2	A	B	C	D1	D2	E	
04.01	04.04	05.01		06.01	06.04	Time	4 h	4 h	x	x	2 h						2 h	
04.02	04.05	05.02		06.02	06.05	Temp. ° C	100	100	x	x	175						175	
04.03				06.03	06.05***	Time	10 d	10 d			10 d						10 d	
07.Milk products		08.Miscellaneous products				Temp. ° C	40	40			40							60
07.01	07.03	08.01	08.05	08.09	08.13	Results mg/kg	<60	Method	Measurement		mg/kg	<60	Method	Measurement				
07.02	07.04	08.02	08.06	08.10	08.14	Functional barrier	No	E.no	No		PAA	No	Metals	No				
		08.03	08.07	08.11	08.15	Material/ product	Migration test on the construction				Area,dm <sup>2</sup>	6	Vol,dm <sup>3</sup>					
		08.04	08.08	08.12		<p>The Simulants consists of: A:10% EtOH, B:3% HAC            C:20% EtOH, D1:50% EtOH, D2:Oil, E:MPPO            κ=Screening, *Food type 01.04, D2= 95% EtOH            **Whole eggs</p>												

CAS-no or PM/ref-no

PM/ref-no (as been disclosed to us): 14200,18460,18640,17050,19110,19150,16990,15760,35760,24910

Restrictions and specifications

For high temperature ovenable applications.

Other information

Overall Migration test results: < 2 mg/dm<sup>2</sup> (simulants A & B @ OM6+OM2); < 3 mg/dm<sup>2</sup> (simulant D2 @ OM7+OM2);  
 Specific Migrations < restriction limits as set in the legislation.

Has the company implemented a system for?

Traceability, Art. 17, L 1935/2004

Yes

The certificate is valid provided that the demands of §3 of the Normpack-Norm are fulfilled

GMP, L 2023/2006

Yes

Declaration Of Compliance (DoC) ?

Yes

If our product is further processed, the manufacturer/processor of the finished product is responsible that the migration demands are met. We also declare that should we on any occasion change the composition of our products in a way that would interfere with the declaration, we will inform your company

Company Bemis Company

Web address (URL) [www.bemis.com](http://www.bemis.com)

The certificate documentation is audited by the Normpack secretariat

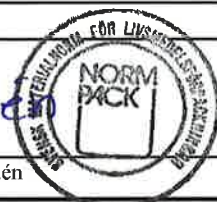
Date: 2015-03-03

Date: 2015-03-13

Signature of product/production responsible:

*Marja Töyrylä*

Normpack stamp and signature

*Kristina Salmén*

Clarification of signature Marja Töyrylä

Clarification of signature: Kristina Salmén

2015-02-24



## SWEDISH MATERIAL NORM (THE NORMPACK® NORM) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

6th update, 2015.

§1 Materials and articles in contact with foodstuffs shall meet the demands laid down in the Swedish Food Act (SFS 2006:804) and Regulation (EC)178/2002, the Food Decree (SFS 2006:813), Directive 2232/96/EC and Regulation (EC)1935/2004/EC, the Ordinances on Materials and Articles Intended to come into Contact with Foodstuffs (LIVS FS 2011:7), on Nutritional Supplements (LIVSFS 2003:9), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

EC-regulations 178/2002 (the Food Law), 1935/2004 (the Frame law), 2005/31 (Ceramics), 2023/2006 (GMP), 2007/42, (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic 2nd update), L 202/2014 (Plastic 3.th), L 1895/2005(Epoxi), L 1183/2012, L 93/11(N-nitrosamine).

§2 For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:

\* The Dutch Packaging and Food-Utensils Regulation (Warenwet ) Holland

\* Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Tyskland.

\* Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§3 To prevent incorrect usage of materials and articles in contact with foodstuffs, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

### §4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 with subsequent amendments according to presented time plan:

1. Measurements using standardised methods Or Measurements using fully validated or recommended methods
2. Mathematical calculations if 1 is missing

§5 The period of validity of the Normpack-certificate is shown on the certificate. It is subject to the composition of the product or applicable legislation and regulations not being changed during the period of validity and provided that the company is a member of Normpack.

[www.innventia.com/Normpack](http://www.innventia.com/Normpack)

[www.slv.se](http://www.slv.se)

[www.bfr.zadi.de](http://www.bfr.zadi.de)

Contact: [Kristina.salmen@innventia.com](mailto:Kristina.salmen@innventia.com)

[ec.europa.eu/food/food/chemicalsafety/foodcontact/spec\\_dirs\\_en.htm](http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec_dirs_en.htm)

[www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm](http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm)

<https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

#### 1 Drinks

- 01.01 Non-alc or alc beverages of an alcoholic str < 6% vol  
A. Clear beverages, B Opaque
- 01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.
- 01.03 Alcoholic beverages of an alcoholic strength of 6-20% vol.
- 01.04 Other: undenaturated ethylalcohol

#### 2 Cereals, cereal products, pastry, cakes and other bakers' wares

- 02.01 Starches
- 02.02 Cereals, unprocessed, puffed, in flakes
- 02.03 Fine and coarse flour of cereals
- 02.04 Dry and fresh pasta
- 02.05 Pastry, biscuits etc, dry /A.With fatty subst. on surface /B.Other
- 02.06 Pastry, cakes,etc, fresh: /A.With fatty subst. on surface /B.Other

#### 3 Chocolate, sugar and products thereof, confectionery products

- 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.
- 03.02 Confectionery products://A.In solid form /I.With fatty subst. on surface /II.Other //B.In paste form: /I.With fatty subst. on surface /II.Moist
- 03.03 Sugar and sugar products /A.In solid form/ B.Molasses, syrup, honey

#### 4 Fruit, vegetables and products thereof

- 04.01 Whole fruits, fresh or chilled, unpeeled
- 04.02 Processed fruit://A.Dried or dehydrated //B. in the form of purée, preserves, paste, in its own juice //C. preserved in a liquid medium I oily II a
- 04.03 Nuts /A.Shelled, dried, flaked /B.Shelled, roasted /C.In paste/cream
- 04.04 Whole vegetables, fresh or chilled, unpeeled
- 04.05 Processed vegetables: /A. Dried or dehydrated /B. Fresh /C. in the form of purée, paste, in own juice

#### 5 Fats and oils

- 05.01 Animal and vegetable fats and oils, whether natural or treated
- 05.02 Margarine, butter and fats and oils made from water emulsions in oil

#### 6 Animal products and egg

- 06.01 Fish: /A.Fresh, chilled /B.Preserved fish: I.In oily II. waterbased
- 06.02 Crustaceans and molluscs /A.Fresh with shells /B. Shelled
- 06.03 Meat of all zoological species /A.Fresh, chilled, B.Processed.C.Marinaded
- 06.04 Preserved meat: /A.In a fatty or oily m /B.In an aqueous m
- 06.05 Whole eggs, egg yolks, egg whites /A.In powder, dried or frozen /B.Liquid and cooked

#### 7 Milk products

- 07.01 Milk /A.Milk and milk based beverages /B.Milk powder
- 07.02 Fermented milk such as yoghurt, buttermilk and the like
- 07.03 Cream and sour cream
- 07.04 Cheese: /A.Whole, with inedible rind /B. without rind or with edible rind/C. Processed /D.Preserved: I.In an oily m: II.In an aqueous m

#### 8 Miscellaneous products

- 08.01 Vinegar
- 08.02 Fried or roasted foods: /A.Fried potatoes /B.Of animal origin
- 08.03 Preparations for soups, homogen. composite foods, preparations, /A.In powder form or dried: I.Of a fatty character: II.Other /B.In other forms I.Of a fatty character: II.Other
- 08.04 Sauces: /A.Aqueous /B.Of a fatty character
- 08.05 Mustard (except mustard in powder form under 08.14)
- 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B.Other
- 08.07 Icecream
- 08.08 Dried food /A.With a fatty surface /B.Other
- 08.09 Frozen or deep-frozen foods
- 08.10 Concentrated extracts of an alcoholic strength >= 6% vol.
- 08.11 Cocoa /A.Cocoa powder /B.Cocoa paste
- 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
- 08.13 Aromatic herbs and other herbs
- 08.14 Spices and seasonings in the natural state
- 08.15 Spices and seasonings in an oily medium, e.g. pesto and curry paste