

NORMPACK CERTIFICATE

Registration number: 287 05 100 3397 39

Valid until: 2025-05-17

DESCRIPTION	Company / address Alfapac AB Maskinvägen 2, 694 60 Åsbro, Sweden Alfa 774, 0-120 my
	All layers in the material, starting with food contact layer Mix of LDPE, mLLDPE, CaCO₃, and MB (content MB 0-2%), 1 to 5 layers
	Substances with restrictions / SML PM ref 68320
	Dual use substances E170
	Functional barrier according to (EU) No 10/2011 No
	Assessed according to: (EC) No 1935/2004 Framework regulation (EU) No 10/2011 Plastics regulation, including (EU) Nr 2020/1245
SUITABILITY	Evaluated and suitable for food types: All food types
	Evaluated and suitable for time and temperature: OM2 conditions: Long term storage (> 6 months) at room temperature and below, including hot fill.
	Single use / Repeated use Single use
	Other restrictions and specifications
TESTS / CALCULATIONS	Overall Migration Overall migration has been performed on the whole construction to food simulants A:10% Ethanol, B:3 % acetic acid and D2:Veg.oil < 1% unsaponifiable matter at conditions OM2 10 days 40°C. Results < 10 mg/dm²
	Specific migration Specific migration has been evaluated/ performed on the whole construction by analysis to 95% Ethanol (PM ref 68320) B:3% Acetic acid, (metals and PAA) at conditions 10 days 60°C. Results < SML mg/kg Metals in Annex II of (EU) No 10/2011 < SML
	Set off Not applicable
	Surface to volume Surface to volume ratio applied 6 dm² per kg of food
	Organoleptic properties Organoleptic properties have not been evaluated.
VERIFICATION	Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se .
	2023-05-17  Susanna Andersson

NORMPACK

THE NORMPACK NORM

amended 2022-11-16

Swedish regulations	EU-regulations - all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law) (EC) 1333/2008 (Additives) (EC) 1334/2008 (Flavourings)	2007/42/EC (Cellophane) 93/11/EEC (N-nitrosamine) (EC) 1895/2005 (Epoxi) (EU) 10/2011 (Plastic) (EU) 2022/1616 (Recycled plastic) (EU) 2018/213 (Plastic-BPA)

§ 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
The Dutch Packaging and Food- Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189

§ 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

§ 4. The transfer of constituents from the food contact material to food shall be assessed. If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- a) Worst case calculations
- b) Migration modelling
- c) Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se