

Food Contact Material Product Declaration of Compliance														
We Decla	re 1	hat Ou	r Articl	e Is Mar	nufactur	ed In Acc	ordance	With	n The EU Re	levant Regul	ation	1		
The identity, address and web site of the business operator issuing the DoC					Stadsing A/S Østre Fælledvej 13, 9400 Nørresundby, Denmark +45 70 15 34 00 - info@stadsing.dk									
Trade Name Sample character					25521 - DeliQ kop til varme drikke, 234 ml, Ø80x90mm, brun									
All layer in the material(start with food contact layer)					PE-coating/Kraft(unbleached) Paper									
Suitable for	food	type												
01. Drink			02. Cerea	ls,cereal pr	oduct, pastry	duct, pastry		03. Chocolate, sugar and products			Implemented system			
01.01		01.03		02.01		02.04		03.01		03.03		BRC Packaging Standard		
01.02				02.02		02.05	02.05		2			Traceability, Art. 17, L 1935/2004		
				02.03		02.06						Yes		
04. Fruit, veg	etabl	e and proc	luct	05. Fats a	nd oils			06. A	nimal product a	nd egg		GMP, L 2023/2006		
•, regetar				05.01				06.02	1	06.04		Yes		
04.02	04.02 04.05		05.02			1		06.02B		06.05		Foreseeable Contact time& temperature		
04.03									3	06.05**		Temperature<100°C, time<60min		
07. Milk product 08. Miscellaneous pro				oduct		•				7				
07.01			08.01		08.05		08.09		08.13		A:10%EtOH B:3%HAc C:20%EtOH			
07.02		07.04		08.02		08.06		08.10	0	08.14		D1:50%EtOH D2:Oil E:MPPO x=Screening,		
				08.03		08.07		08.11		08.15		*Food type 01.04, D2=95%EtOH **Whole eggs		
				08.04		08.08		08.12						
Restriction a	nd s	pecificatio	ons											
Overall Migr	atio	n(mg/dm2	:)					9	Specific migrati	on(mg/kg)				
Simulants	Α		В	С		D1	D2		Food simulant	Element	Res	ult	Detection limit	limit
Time(min)			60				60			Barium	ND		0.1	1
Temp °C		1						3%(w/v)		Cobalt	ND		0.03	0.05
Result			ND				ND		acetic acid in	Copper	ND		1	5
Limit(Max)	lax)		10				10		aqueous	Iron	ND		5	48
									solution	Lithium	ND		0.1	0.6
Comment			PASS			PASS			(100℃,60min)	Manganese	ND		0.1	0.6
Legislation C										Zinc	ND		5	25
EU FramesRegulationCommission	work n (EC) on Re luel u prod	Regulation No. 2023/ egulation (E use additive luct group.	(EC) No. 2006 of 2 30) No 10, e" ,"AZO-0	1935/2004 2nd Decem /2011 of 14	of 27th Oct ber 2006, ru January 20 " <i>PVC", "Bis</i>	ober 2004, r elating to goo 11 on plastic phenol A","A	elating to re od manufac : materials a Antibacteria	equirem cturing p and artio al subst	nents for all food practice for food cles intended to	contact materials come into contac tes", "Short Chain	s ameno s with la t with f	ding Direc ater modif ood;	tive 80/590/EC, 89/1	

Clarification of signature: Bettina Bonde

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS								
1 Drinks	6 Animal product and egg							
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based							
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled							
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled							
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated							
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m							
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and							
02.01 Starches	cooked							
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products							
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power							
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like							
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream							
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.							
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m							
03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product							
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	08.01 Vinegar							
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin							
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power							
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty							
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other							
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface							
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,							
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other							
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	08.07 Ice cream							
pasted, in own juice	08.08 Dried food /A. With a fatty surface /B.Other							
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,	08.09 Frozen or deep-frozen food							
paste, in own juice	08.10 Concentrated extracts of an alcoholic strength>=6% vol							
5 Fats and oils	08.11 Cocoa /A. Cocoa powder /B.Cocoa paste							
05.01 Animal and vegetable fats and oils, whether nature or treated	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc							
05.02 Margarine, butter and fats made from water emulsions in oil	08.14 Spices and seasoning in the natural state							
	08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste							