



NORMPACK CERTIFICATE

Registration number: 268 12 100 3205 39

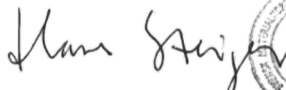

Valid until: 2025-12-06

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|---|--|--|
| DESCRIPTION | Company / address | Emballator Techtubes Sweden AB Tubgatan 2, SE-544 50 Hjo, Sweden |
| | Trade Name (type and/or art.no) | Aluminium Standard Tube with inner Lacquer IT-403 |
| | All layers in the material, starting with food contact layer | Inner protection laquer, sealing compound, Aluminum, base coat, inks |
| | Substances with restrictions / SML | CAS Rn 50-00-0, 108-95-2, 80-05-7, 620-92-8, 1675-54-3 |
| | Dual use substances | E171, E210, E339, E403, E500, E551, E570 |
| Functional barrier according to (EU) No 10/2011 | Yes | |

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|------------------------|--|
| Assessed according to: | EC) No 1935/2004 Framework regulation, (EU) No 2018/213, (EC) No 1895/2005 |
|------------------------|--|

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|-------------|--|--|
| SUITABILITY | Evaluated and suitable for food types: | All food types |
| | Evaluated and suitable for time and temperature: | OM2 conditions: Long term storage at room temperature and below including hot fill. |
| | Single use / Repeated use | Single use |
| | Other restrictions and specifications | Fulfill (EU) No 2018/213. Not to be used for foods intended for young children according to (EU) No 2018/213, article 2 point 2 |

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|----------------------|-------------------------|---|
| TESTS / CALCULATIONS | Overall Migration | Overall migration has been performed on components to food simulants A:10% Ethanol, B:3% Acetic acid, D1:50% Ethanol, 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 components by worst case calculation, migration modelling and analysis. Specific migration analysis has been performed on the components to food simulants B:3% Acetic acid, (CAS 1675-54-3) D1:50% Ethanol, (CAS Rn 50-00-0, 108-95-2, 80-05-7, 620-92-8) at conditions 10 days 60°C. Results < SML mg/kg |
| | Set off | Not applicable |
| | Surface to volume | Surface to volume ratio applied 12,8 dm2 per kg of food |
| | Organoleptic properties | Organoleptic properties have been evaluated on the laquer with result grade Odour 2,0 and Flavour 2,0 using method DIN 10955 |
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|--------------|--|---|
| 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 material specific 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. | 2023-12-06 |
| | |   Hans Steijer |

NORMPACK

THE NORMPACK NORM

amended 2023-08-09

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

| Swedish regulations | EU-regulations - all materials | EU-regulations - specific materials |
|---|--|--|
| SFS 2006:804 SFS 2006:813 LIVSFS 2023:5 (Contact with Foods) | (EC) 1935/2004 (Framework reg) (EC) 2023/2006 (GMP) (EC) 178/2002 (General Food Law) (EC) 1333/2008 (Additives) (EC) 1334/2008 (Flavourings) | (EC) 450/2009 (A&I packaging) 84/500/EEC (Ceramics) 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:

- Worst case calculations
- Migration modelling
- 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