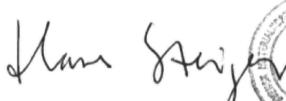


DESCRIPTION	Company / address Trade Name (type and/or art.no) All layers in the material, starting with food contact layer Substances with restrictions / SML Dual use substances Functional barrier according to (EU) No 10/2011	Emballator Tectubes Sweden AB Tubgatan 2, SE-544 50 Hjo, Sweden Aluminium Standard Tube with inner Lacquer V7103B Inner laquer, aluminium tube with offset print and rubberizing closure CAS 50-00-0, 108-95-2 and at request At Request Yes
	Assessed according to:	EC) No 1935/2004 Framework regulation
	Evaluated and suitable for food types: Evaluated and suitable for time and temperature: Single use / Repeated use Other restrictions and specifications	All food types except infant formula OM4 conditions: High temperature applications for all types of food at temperature up to 100 °C, followed by long term storage at room temperature Single use Laquer not based on bisphenol A or BADGE.
	Overall Migration Specific migration Set off Surface to volume Organoleptic properties	Overall migration has been performed components one sided to food simulants A:10% Ethanol, B:3% Acetic acid, D1:50% Ethanol, D2:Veg.oil < 1% unsaponifiable matter, at conditions OM4 1 hour 100°C followed by OM2 10 days 40°C. Results < 60 mg/kg Specific migration has been performed components by analysis to food simulants B:3% Acetic acid and D1:50% Ethanol, at conditions 1 hour 100°C followed by 10 days 60°C. Results < SML mg/kg Not applicable Surface to volume ratio applied 6 dm ² per kg of food Organoleptic properties have been evaluated on the laquer with result grade Odour 1,0 and Flavour 1,5 using method DIN 10955
	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.	2024-01-15   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	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2023:5 (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