



# NORMPACK CERTIFICATE

Registration number: 068 02 100 4893 41

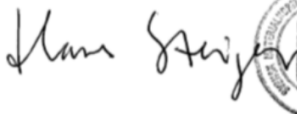
Valid until: 2027-02-05

DESCRIPTION	Company / address	Emballator Lagan AB Nyponvägen 9, SE-341 32 Ljungby, Sweden
	Trade Name (type and/or art.no)	Product series: ES, ESO, ESR, HS, HSL, EMS, EBR, EP & BP Group 5 (5)
	All layers in the material, starting with food contact layer	Monolayer PP with Masterbatch, In mould label, offset print
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	(EC) No 1935/2004 Framework regulation, (EU) No 10/2011 Plastics, regulations as amended
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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	

TESTS / CALCULATIONS	Overall Migration	Overall migration has been performed on the whole construction one sided to food simulants A:10% Ethanol, B:3% Acetic acid, D2:Veg.oil < 1% unsaponifiable matter at conditions OM2 10 days 40°C. Results < 10 mg/dm <sup>2</sup>
	Specific migration	Specific migration has been evaluated on the whole construction by worst case calculation and analysis. Specific migration analysis has been performed on the on the whole construction one sided to food simulants 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 PAAs in Annex II of (EU) No 10/2011 < SML
	Set off	No set off evaluated at conditions 10 days 60°C
	Surface to volume	Surface to volume ratio applied 6 dm <sup>2</sup> 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 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.	2025-02-05
		 Hans Steijer



# NORMPACK

## THE NORMPACK NORM

amended 2025-01-24

- § 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
<a href="#">SFS 2006:804</a> <a href="#">SFS 2006:813</a> <a href="#">LIVSFS 2023:5</a> (Contact with Foods)	<a href="#">(EC) 1935/2004 (Framework reg)</a> <a href="#">(EC) 2023/2006 (GMP)</a>  <a href="#">(EC) 178/2002 (General Food Law)</a>  <a href="#">(EC) 1333/2008 (Additives)</a>  <a href="#">(EC) 1334/2008 (Flavourings)</a>	<a href="#">(EC) 450/2009 (A&amp;I packaging)</a>  <a href="#">84/500/EEC (Ceramics)</a>  <a href="#">2007/42/EC (Cellophane)</a>  <a href="#">93/11/EEC (N-nitrosamine)</a>  <a href="#">(EC) 1895/2005 (Epoxi)</a>  <a href="#">(EU) 10/2011 (Plastic)</a>  <a href="#">(EU) 2022/1616 (Recycled plastic)</a>  <a href="#">(EU) 2024/3190 (BPA bisphenols)</a>

- § 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	CoE (metals)
<a href="#">The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland</a>	<a href="#">Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on</a>	<a href="#">Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189</a>	<a href="#">Council of Europe guide on metals and alloys</a>

- § 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

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](mailto:normpack@ri.se) [www.normpack.se](http://www.normpack.se)

# Verifikat

Transaktion 09222115557538407162

## Dokument

**Normpack Certificate 068 02 100 4893 41**

Huvuddokument

2 sidor

*Startades 2025-02-04 22:04:10 CET (+0100) av Hans Steijer (HS)*

*Färdigställt 2025-02-04 22:04:36 CET (+0100)*

## Signerare

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*Signerade 2025-02-04 22:04:36 CET (+0100)*

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