



# NORMPACK CERTIFICATE

Registration number: 052 05 100 4726 37

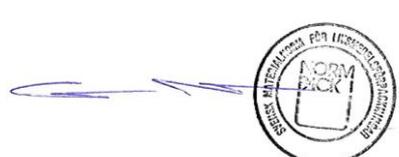
Valid until: 2023-05-26

|   |  |  |
|---|--|--|
| DESCRIPTION                                     | Company / address  | Rullpack AB<br>www.rullpack.se           |
|   | Trade Name (type and/or art.no)                              | Polyetenpåsar tillverkade av Rullpack AB |
|   | All layers in the material, starting with food contact layer | Polyeten, LDPE                           |
|   | Substances with restrictions / SML                           | By request                               |
|   | Dual use substances  | By request                               |
| Functional barrier according to (EU) No 10/2011 | No   |  |

|                        |  |
|------------------------|--|
| Assessed according to: | (EC) No 1935/2004 Framework regulation<br>(EU) No 10/2011 Plastics regulation as amended |
|------------------------|--|

|             |  |   |
|-------------|--|---|
| SUITABILITY | Evaluated and suitable for food types:           | All food types  |
|             | Evaluated and suitable for time and temperature: | OM2 conditions: Long time storage up to 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 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/dm <sup>2</sup>  |
|                      | Specific migration      | Specific migration analysis has been performed to food simulants B:3% Acetic acid, (metals and PAA) and 95% EtOH at conditions 10 days 60°C.<br><br>Results < SML mg/kg<br>Metals in Annex II of (EU) No 10/2011 < SML<br>PAAs in Annex II of (EU) No 10/2011 < SML |
|                      | Set off                 | Not applicable  |
|                      | 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 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.<br>For verification of validity, contact normpack@ri.se. | 2021-05-26<br><br>Susanna Andersson |
|--------------|---|---|

# NORMPACK

THE NORMPACK NORM  
amended 2019-10-29

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

| Swedish regulations   | EU-regulations<br>- all materials  | EU-regulations<br>- specific materials  |
|---|--|---|
| <a href="#">SFS 2006:804</a><br><a href="#">SFS 2006:813</a><br><a href="#">LIVSFS 2011:7</a><br>(Contact with Foods) | <a href="#">(EC) 1935/2004 (Framework reg)</a><br><a href="#">(EC) 2023/2006 (GMP)</a><br><a href="#">(EC) 178/2002 (General Food Law)</a><br><a href="#">(EC) 1333/2008 (Additives)</a><br><a href="#">(EC) 1334/2008 (Flavourings)</a> | <a href="#">(EC) 450/2009 (A&amp;I packaging)</a><br><a href="#">85/500/EEC (Ceramics)</a><br><a href="#">2007/42/EC (Cellophane)</a><br><a href="#">93/11/EEC (N-nitrosamine)</a><br><a href="#">(EC) 1895/2005 (Epoxy)</a><br><a href="#">(EU) 10/2011 (Plastic)</a><br><a href="#">(EC) 282/2008 (Recycled plastic)</a><br><a href="#">(EU) 2018/213 (Plast-BPA)</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   |
|---|--|---|
| <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,</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:

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