

DESCRIPTION	Company / address <b>UAB LIETPAK</b> A. Mickevicius str. 165 Cekoniskes settlement, LT-14207 Vilnius district, Lithuania
	Trade Name (type and/or art.no) <b>VAKPAK SSV, SV</b>
	All layers in the material, starting with food contact layer <b>PE/PA; PE/EVOH/PA</b>
	Substances with restrictions / SML <b>PM ref 14200, 15274, 68320, 18820, 89040, 19960, 46640, 24910, 19150, 26140, 18430, 13620, 10120, 76960, 92080, 17020, 74400, 96240, 22660,</b>
	Dual use substances <b>E355, E470a, E470b, E432, E553b, E321, E1521, E530, E170, E171, E172, E180, E900, E296, E551,</b>
	Functional barrier according to (EU) No 10/2011 <b>Not evaluated</b>

	Assessed according to: <b>(EC) No 1935/2004 Framework regulation, (EU) No 10/2011 Plastics regulation,</b>
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SUITABILITY	Evaluated and suitable for food types: <b>All food types</b>
	Evaluated and suitable for time and temperature: <b>High temperature conditions, 8 hours at 121°C.</b>
	Single use / Repeated use <b>Single use</b>
	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 8 hours at 121°C. Results < 10 mg/dm2
	Specific migration  Specific migration has been evaluated on the whole construction by worst case calculation and analysis. Specific migration analysis has been performed to food simulant B:3% Acetic acid, (metals and PAA) at conditions 8 hours at 100°C. Specific migration of PA oligomers performed to food simulant B:3% Acetic acid, at conditions 8 hours at 121°C.  Results < SML mg/kg Metals in Annex II of (EU) No 10/2011 < SML PAA in Annex II of (EU) No 10/2011 < SML PA oligomers sum < 5,0 mg/kg
	Set off <b>Not applicable</b>
	Surface to volume <b>Surface to volume ratio applied 6 dm2 per kg of food</b>
	Organoleptic properties <b>Organoleptic properties have not been evaluated.</b>

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.	2022-04-20
		  <b>Hans Steijer</b>

# NORMPACK

THE NORMPACK NORM  
amended 2021-11-05

- § 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="#">(EC) 1935/2004 (Framework reg)</a>	<a href="#">(EC) 450/2009 (A&amp;I packaging)</a>
<a href="#">SFS 2006:813</a>	<a href="#">(EC) 2023/2006 (GMP)</a>	<a href="#">84/500/EEC (Ceramics)</a>
<a href="#">LIVSFS 2011:7 (Contact with Foods)</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="#">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="#">(EC) 282/2008 (Recycled plastic)</a> <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:

- 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