

## DECLARATION OF COMPLIANCE

**Date:**

15/06/2020

**Operator issuing the statement:**

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**Identity of materials and products:**

Cold drink cup V25 / V30 / V37/ V42 / V50 / V70

Ice cream cup T06/ T08 /T12/ T16 / T23 / T35/ T48

**Raw materials:**

- MetsäBoard Natural FSC Cup 1PE/2PE: Polyethylene (PE) coated cardboard. The PE layer is applied to one face or both sides of the board. PE extrusion-coated board is intended for food applications.
- BAGC-70-2C. ACRIGLOSS VARNISH GOOD GLOSS (CÓDIGO: A17193002). External face not in contact with food.

**Confirmation of compliance with legislation and the Food Contact Guide:**

The cold drink cup and the ice cream cup comply with the relevant requirements of Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food (Regulation (EC) No. 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food, Commission Regulation (EC) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food and amendments to the date of this statement as well as the Guide to food contact for compliance of paper and board materials and products, 2019.

According to the declaration of conformity provided by the paper supplier, the inks and varnishes comply with Commission Regulation (EU) 2018/213 of February 12, 2018 on the use of bisphenol A (BPA) in varnishes and coatings intended to come into

contact with food and amending Regulation (EU) No. 10/2011 with regard to the use of said substance in plastic materials in contact with food.

Overall migration tests are carried out on the cold drink cup and ice cream cup, with the following simulants: vegetable oil D2, ethanol 10% and acetic acid 3%, 10 days at 470°C, according to UNE EN 1186:2002. Global migration results were obtained below the permitted limits.

Microbiological tests are carried out on the cold drink cup and the ice cream cup. Aerobic microorganism count at 37°C (PNT-M-44 method), enterobacterial count at 37°C (PNT-M-44 method), coagulase positive staphylococcus count at 37°C (PNT-M-44 method), fungi and yeast count (PNT-M-44 method) and investigation of Salmonella, spp. (PNT-M-115 method). Conforming results were obtained.

Specific migration tests (Hg and Cd) are carried out on the cold drink cup and the ice cream cup with ICP-MS, method PNT-Q-136. Specific migration results are obtained below the permitted limits.

According to information provided by the supplier, the raw material does not contain chlorine, fluorine.

This cold drink cup and the ice cream cups will come into contact with cold drinks and ice cream:

Minimum temperature: There is no indication for minimum temperature, since there is no risk on the material with temperatures below zero degrees. The use for frozen products could be around -20° C.

Maximum temperature: Up to 100 ° C (212 ° F) / up to 15 minutes followed by any time at room temperature. Or up to a maximum temperature of 70 ° C (158 ° F) / up to 2 hours in a row from any time at room temperature. Or any condition that can be considered less serious.

Extrusion coated cardboard can only come into contact with food on the PE coated side.

Signature and stamp:



**Copy Valls**  
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