

Declaration of Compliance No 09/2023					
Vegware Ltd.					
39 Melville Street					
Edinburgh					
EH3 7JF					
Product category covered by this declaration	CPLA hot lids				
Date of declaration	4 <sup>th</sup> January 2023				
Signed	Klandia Kwiathowska				
Position	Quality and Compliance Specialist				
Declaration of compliance with:					
<ul> <li>Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission</li> </ul>					
(as amended)					
<ul> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)</li> </ul>					
<ul> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles</li> </ul>					

- Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)
- Regulation (EC) 284/2011

These CPLA lids have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.

A risk assessment according to Article 19 of Regulation (EC) No.10/2011 was performed for these products. These lids do not contain Polyamide, Nylon or Melamine.

Information abou	it the co	mplianc	e of subst	tances used	that are	subject '	to any	restriction	on or
specification (EC)									

Compliance with overall migration limit	Overall migration is below 10mg/dm <sup>2</sup> under
	standard testing conditions laid down in
	Regulation (EC) No. 10/2011.

Compliance with specific migration limits

Specific migration is below each limit as specified

Information about the compliance of substances subject to purity criteria

There are no substances subject to purity criteria.

There are no substances subject to restrictions.

## Information about 'dual-use' additives

All products are made from polymerised lactic acid (PLA).

Lactic acid – E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008.

## Functional Barrier

Three is no functional barrier present.

## Conditions of use

Types of food with which it is intended to be put in contact:

• All foods (including hot and cold)

Time and temperature of storage while in contact with food:

Up to 2 hours, hot liquids up to 85°C

 Date 4<sup>th</sup> January 2023

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