



DECLARATION OF COMPLIANCE FOR FOOD CONTACT MATERIALS

1. Producer and signatory identity

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Role : Technical Director
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2. Material identification

Description Film BIO PLUS

Material Structure:

The material is made out of regenerated cellulose, adhesive and biopolymer.

Declaration Date : 20/10/2025

3. Material Conformity

The Above film is suitable for direct food contact according to:

- *Italian DM 21-03-1973 and subsequent updates
- *Reg. (EC) 1935/2004
- *Reg. (EU) 10/2011 and subsequent updates
- * Italian DPR 777/82 and subsequent updates
- *Directive (EC) 2023/2006 (GMP)

According to the information received from our raw material suppliers, the overall migration limits are met under the following conditions:

Contact simulant	Time	Temperature
A – Ethanol 10%	4 H	100°C
B – Acetic acid 3%	4 H	100°C
D1 – Ethanol 50%	10 GG	40°C
D2 – Olive oil	4 H	100°C

The tests were carried out assuming that 1 kg of food comes into contact with 6dm² of product.

4. Information on Substances subject to specific restrictions

The product contains the following substances subject to specific migration limits:



FCM	N°CAS e/o PM FCM	SML (mg/kg)
butadiolo	110-63-4	5
tetraidrofurano	109-99-9	0,6
adipato	103-23-1	18
etilengricole	107-21-1	30
poliestere di 1,2 preopandiolo e/o 1,3 e/o 1,4 b	57-55-6	30
2,6 di ter butil p cresolo	128-37-0	3
2 metil 4 isotiazolin	2682-20-4	0,5
2 amminoetanolo	141-43-5	0,05
triammino – triazina	108-78-1	2,5
n(2 amminoetil) beta alaniato di sodio	84434-12-8	0,05
polietilenglicole eteri degli alcoli lineari	799	1,8

The product complies with specific migration limits and the claim is supported by calculations (see Art. 18 Reg. (EU) 10/2011).

The calculations were made assuming that 1 kg of food comes into contact with 6 dm² of product.

- Dual Use Substances

According to the information received from our raw material suppliers, a substance authorized as a food additive according to Reg. (EC) 1333/2008 and Reg. (EC) 1334/2008 are present in the composition.

Substance	Identification : n° FCM and/or N° CAS
Butylated hydroxytoluene	E321

5. Information relevant for the final use of the material

Standard food contact conditions:

- Top sealing
- Chilling
- Use at low temperatures
- Suitable in traditional oven up to 45 minutes at +120°C or in microwave oven up to 5 minutes at 800W
- Suitable for storage up to 3 hours at 90°C

6. Other informations

- Allergens:

The allergenic substances listed in Annex II of Reg. (EU) 1169/2011, are not intentionally added in the recipes of our containers.

- NIAS

According to the current information received from our raw material suppliers, the product supplied does not contain any Non Intentionally Added Substances.



This declaration is valid only for the material or object as delivered (tray/packaging) and as long as there is no regulatory modification or change likely to result in a modification of the inertia of the material or of the item.

In any case, compliance is undertaken only with proper conditions of storage, handling and use, taking into account the particular characteristics of the material or object and as set for by usage or professional codes.

In the event of a change in the characteristics of the packed product, its composition or its destination, as well as in the event of a change in the conditions of use of the material or article, the person to whom this declaration is made must ensure the compatibility Food/Packaging for which he assumes the sole responsibility

Dr. Eng. Michelangelo Anderlini
(Technical Director)



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