



NORMPACK CERTIFICATE

Registration number: 351 03 100 4823 39

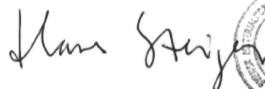

Valid until: 2025-03-27

DESCRIPTION	Company / address	BIOPAP S.R.L Via Edison 237 I-20019 - Settimo Milanese (MI) Italy
	Trade Name (type and/or art.no)	BIOPAP® WRAP
	All layers in the material, starting with food contact layer	Water based barrier coating, Kraft paper, Printing ink
	Substances with restrictions / SML	At Request
	Dual use substances	At Request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	Whole composition: (EC) No 1935/2004 Framework regulation Cellulose component: BfR XXXVI
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SUITABILITY	Evaluated and suitable for food types:	Dry moist and fatty
	Evaluated and suitable for time and temperature:	Short period (<10 days) in Freezer, refrigerator and at room temperature (< 20°C)
	Single use / Repeated use	Single use
	Other restrictions and specifications	Food contact side not printed

TESTS / CALCULATIONS	Overall migration	Overall migration has been performed on coating component to Food simulants B, 3% Acetic acid, D1, 50% ethanol, and D2 olive oil at condition 10 days 20°C Results <10 mg/dm ²
	Specific substances	Analysis of substances with migration limits has been carried out on the whole construction at condition 10 days 20°C Results < SML (based on limits from (EU) No 10/2011)
	Set off	Not evaluated
	Surface to volume	Surface to volume ratio applied 6 dm ² 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 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.	2023-03-27
		  Hans Steijer

NORMPACK

THE NORMPACK NORM

amended 2022-11-16

- § 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
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EU) 2022/1616 (Recycled plastic)
		(EU) 2018/213 (Plastic-BPA)

- § 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
The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175,

- § 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 www.normpack.se