


Declaration of Compliance		
		Vegware Ltd 39 Melville Street Edinburgh E3 7JF
Product category covered by this declaration		Black CPLA cutlery. See appendix
Date of the declaration		4 <sup>th</sup> April 2019
Signed		
Position		Quality Assurance and Product Specialist
Declaration of compliance with		
<ul style="list-style-type: none"> <li>Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended)</li> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)</li> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)</li> </ul>		
<p>These plastic cups, containers and lids have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed for these products.</p>		
Information about the compliance of substances used that are subject to any restriction or specification		
Compliance with overall migration limit		<p>Overall migration is below 10mg/dm<sup>2</sup> under standard testing conditions laid down in Regulation (EC) No. 10/2011.</p> <p>Additional information can be provided on request.</p>
Individual substances	Conditions	Test results (or estimated level of migration from calculations)
3% Acetic Acid	30 minutes at 70°C followed by 2.5 hours at 40°C	1.7 mg/dm <sup>2</sup>
95% Ethanol	30 minutes at 60°C followed by 2.5 hours at 40°C	0.3 mg/dm <sup>2</sup>
Iso-octane	30 minutes at 40°C	< 0.1 mg/dm <sup>2</sup>
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 the use of "dual-use" additives in the material.		
No dual use additives were used in the manufacture of these products.		
Conditions of use		
<ul style="list-style-type: none"> <li>Type(s) of food with which it is intended to be put in contact All foods</li> <li>Time and temperature and storage while on contact with the food Up to 2 hours, hot liquids up to 85°C</li> <li>The ratio of food contact surface area to volume used to establish the compliance of the material or article The compliance testing was done under conditions set out in Regulation (EC) No. 10/2011 (as amended) using a surface to volume (s/v) contact ratio of 6 dm<sup>2</sup>/kg.</li> </ul>		
Functional Barrier		
There is no functional barrier present.		

Issue 2

Authorisation for Issue Quality Assurance and Product Specialist

Date 4<sup>th</sup> April 2019

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Appendix 1.1	
The CPLA products below are covered by the declaration of compliance dated 04.04.2019	
VR-KN6.5B	6.5in recycled compostable RCPLA knife, black
VR-FK6.5B	6.5in recycled compostable RCPLA fork, black
VR-SP6.5B	6.5in recycled compostable RCPLA spoon, black
VW-FK6.5B	6.5in compostable CPLA fork, black
VW-KN6.5B	6.5in compostable CPLA knife, black
VW-SP6.5B	6.5in compostable CPLA spoon, black

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