Declaration o	f Compliance
	Vegware Ltd 39 Melville Street Edinburgh EH3 7JF
Product category covered by this declaration	Kraft liner with 10g/m² bio coating
Date of the declaration	4 th April 2019
Signed	M. hank of
Position	Quality Assurance and Product Specialist

Declaration of compliance with

- Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as
- Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)
- Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)

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.

A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed for these products.

Information about the compliance of substances used that are subject to any restriction or specification

Compliance with overall migration limit	Overall migration is below 10mg/dm² under standard testing conditions laid down in Regulation
	(EC) No. 10/2011. Additional information can be provided on request.
	Additional information can be browned on reduced.

	Additio	ital illiolillation oan be previded on request.
Individual substances	Conditions	Test results (or estimated level of migration from calculations)
3% Acetic Acid	10 days at 40°C	< 0.1 mg/dm ²
95% Ethanol	10 days at 40°C	0.3 mg/dm ²
Iso-octane	2 days at 20°C	< 0.2 mg/dm ²

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

- Type(s) of food with which it is intended to be put in contact All foods
- Time and temperature and storage while on contact with the food Up to 10 days, temperature should not exceed 40°C for windowed products. Other products to 100°C for up to 15 minutes. 70°C for up to 2 hours. (material only, design may not be suitable for extension past same day storage).
- 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 dm²/kg.

Functional Barrier

There is no functional barrier present.

Authorisation for Issue Quality Assurance and Product Specialist

Date 4th April 2019

Issue 2

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Appendix 1.1	
The PLA produ	cts below are covered by the declaration of compliance dated 04.04.2019
1669	No.1 food carton 700ml (11 x 9 x 6.5cm)
1670	No.2 food carton 1500ml (19.5 x 14 x 5cm)
1671	No.3 food carton 1800ml (19.5 x 14 x 6.5cm)
1672	No.8 food carton 1300 ml (15 x 12 x 6.5cm)
1673	No.5 food carton 1050ml (15.2 x 12.1 x 5cm)
VNB32	32oz kraft noodle box
01VWSALAD	32oz large window salad box
01VWPASTA	22oz medium window salad box

Issue 2

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