Declaration of Compliance	
	Vegware Ltd 39 Melville Street Edinburgh EH3 7JF
Product category covered by this declaration	PLA-lined paperboard products. See appendix
Date of the declaration	4 th April 2019
Signed	M. han hus.
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 amended)
- 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 following Methods BS EN
	1186:2002

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	0.2 mg/dm ²
95% Ethanol	30 minutes at 60°C followed by 2.5 hours at 40°C	1.0 mg/dm ²
Iso-octane	30 minutes at 40°C	< 0.1 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 (except hot-fill)
- Time and temperature and storage while on contact with the food
 - Up to 10 days, temperature should not exceed 40°C (material only, design may not be suitable for extension to 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.

Issue 2

Authorisation for Issue Quality Assurance and Product Specialist

Date 4th April 2019

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Appendix 1.1	
	s below are covered by the declaration of compliance dated 04.04.2019
LV-4	4oz white hot cup
LV-6	6oz white hot cup
LV-8	8oz white hot cup
LV-12	12oz white hot cup
LV-16	16oz white hot cup
LV-20	20oz white hot cup
KV-4	4oz brown kraft hot cup
KV-6	6oz brown kraft hot cup
KV-8	8oz brown kraft hot cup
KV-10	10oz brown kraft hot cup
KV-12	12oz brown kraft hot cup
KV-16	16oz brown kraft hot cup
VDW-8	8oz double wall brown kraft cup
VDW-12	12oz double wall brown kraft cup
VDW-16	16oz double wall brown kraft cup
SC-06	6oz soup container
SC-08	8oz soup container
SC-10	10oz soup container
SC-12	12oz soup container
SC-16	16oz soup container
SC-24	24oz soup container
SC-32	32oz soup container
RSC-32	32oz PLA-lined paper food bowl
VLID185P	185-Series, PLA-lined paper lid with vents

Date 4th April 2019

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