



NORMPACK-CERTIFICATE

Registration No:

001 06 100 4700 34

Valid until:

2020-06-28

Trade name (type and/or art.no):

PET laminated Baking cases, muffins cases, pie cases and baking trays with or without printing

Type of material:

Multilayers

All layers in the material (start with food contact layer):

PET 12 my / adhesive / paper 60-90 g/m2 with or without printing ink

Suitable for food type(s)

01. Drinks	02. Cereals, cereal products and products thereof		03. Chocolate, sugar and products thereof		04. Fruit, vegetables and products thereof		05. Fats and oils	06. Animal products and egg		07. Milk products	08. Miscellaneous products				
	02.01	02.04	03.01	03.03	04.01A	04.04	05.01	06.01A	06.04A	07.01B	08.01	08.04B			08.13
	02.02	02.05	03.02A		04.02A	04.05A	05.02	06.02B.1	06.05A	07.04A	08.02	08.05	08.08	08.11	08.14
	02.03	02.06			04.03			06.03	06.05**		08.03A	08.06	08.09	08.12	08.15

Contact time in foreseeable use

Time	<2h	>6m													
Temp. °C	< 175°	< 20°													

Includes Food Additives (E-no)

At request

If YES, what numbers?

E.no

CAS-no or PM/ref-no for the substances which are subject to restriction in food

At request

Other information as restrictions and specifications

There is some Set off of substances evaluated by EU/10/2011, Screening of whole construction to MPPO 20 min, 220degC, reports 2018-0174, and 2018-0259. PAA report 2018-0296. PET tested separately with simulants A, B and D2 (veg oil)

Tests/Calculations

The Food simulants are: A:10% Ethanol, B:3% Acetic acid, C:20% Ethanol, D1:50% Ethanol, D2:Veg.oil < 1% unsaponifiable matter, E:MPPO
x=Screening, *Food type 01.04, D2= 95% EtOH, **Whole eggs

FRF: 1
FRF(E): 1

Functional barrier: No

Food simulants:	Overall Migration				
	A	B	C	D1	D2
Time	2 h	2 h			2 h
Temp. °C	100	100			175
Time	10 d	10 d			10 d
Temp. °C	60	60			60

Food simulants:	Specific Migration					
	A	B	C	D1	D2	E
Time	2 h	2 h			2 h	2 h
Temp. °C	100	100			175	175
Time	10 d	10 d			10 d	
Temp. °C	60	60			60	

Results mg/kg	<60	Method	Measurement
Migration test		Migration test on the plastic layer	

Results mg/dm2	<10	Method	Measurement
PAA	<0,01	Metals	<SML
Area, dm ²	6	Vol, dm ³	1

Simulants	Water	Heptan	Saliva	Method
Time				Results
Temp. °C				
Material/ articles			<input checked="" type="checkbox"/> Dry food	

PRODUCTION REQUIREMENTS**The certificate owner ensures that the production fulfils the requirements of:**

-Art 17, L 1935/2004 Traceability

Yes

Declaration of Compliance DoC

Yes

L 2023/2006 about Good Manufacturing Practice

Yes

Framework regulation 1935/2004, Plastic 10/2011

The above material/article is in compliance with the requirements of the regulations specified in the Normpack Norm (see back page)

Certificate owner ensures that:

- there is a clear traceability of the materials/articles covered by this certificate
- no changes is made of the materials/articles which could affect this certificate (§5 Normpack Norm)
- that interacting requirements of the Normpack Norm are fulfilled (§3 Normpack Norm)

Normpack's secretariat ensures that:

- the above material /product at the time of execution of the certificate is consistent with the requirements in the Normpack Norm - (see back page of the certificate) and that a complete documentation does exist

Certificate owner	
Company	Tielman Sweden AB
Web address (URL)	www.tielman.se
Date:	2018-06-28
Signature of product responsible:	
Clarification of signature:	Björn Tielman

Examined by Normpack's secretariat	
Date	2018-06-28
Stamp and signature	
Clarification of signature:	Hans Steijer

Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line

Note that if the material / the articles is subject to subsequent processing, then the certificate is not valid and it is incumbent on the processor to be responsible that legal requirements are met.



SWEDISH MATERIAL NORM (THE NORMPACK NORM) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

11th update, 2018.

§ 1. Materials and articles in contact with food shall meet the demands of the Swedish Ordinances SFS 2006:804, SFS 2006:813s and the European Regulations (EC)178/2002, (EC) 1935/2004, (EC) 2023/2006, (EC) 1333/2008 and (EC) 1334/2008 also the regulation from Swedish National Food Agency on Materials and Articles Intended to come into Contact with Foods (LIVSFS 2011:7), on Nutritional Supplements (LIVSFS 2003:9). With any subsequent reprints and amendments.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

2005/31 (Ceramics), 2007/42 (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10/2011 (Plastic) up to and including L 2018/213 (Plastic), L 1895/2005 (Epoxi), L 1183/2012, L 93/11 (N-nitrosamine), L2018/213 (bisphenol A).

§ 2. For materials not covered in detail in Swedish or European harmonised food legislation one of the following regulations shall be

* The Dutch Packaging and Food-Utensils Regulation (Warenwet) Holland

* Kunststoff im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Germany.

* Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§ 3. To prevent incorrect usage of materials and articles in contact with food, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

§4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 (with subsequent amendments):

a) Measurements using fully validated or recommended methods

b) Mathematical calculations by FACET if a) is missing. See URL below

<http://expofacts.jrc.ec.europa.eu/facet/login.php>

www.innventia.com/Normpack

www.slv.se

www.bfr.zadi.de

https://ec.europa.eu/food/safety/chemical_safety/food_contact_materials_en

www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcr/cfrsearch.cfm

<https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

Contact: kristina.salmen@ri.se hans.steijer@ri.se

1 Drinks

- 01.01 Non-alc or alc beverages of an alcoholic str < 6% vol
A. Clear beverages, B Opaque
- 01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.
- 01.03 Alcoholic beverages of an alcoholic strength >20% vol.
- 01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal products, pastry, cakes and other bakers' wares

- 02.01 Starches
- 02.02 Cereals, unprocessed, puffed, in flakes
- 02.03 Fine and coarse flour of cereals
- 02.04 Dry and fresh pasta
- 02.05 Pastry, biscuits etc, dry /A.With fatty subst. on surface /B.Other
- 02.06 Pastry, cakes,etc, fresh: /A.With fatty subst. on surface /B.Other

3 Chocolate, sugar and products thereof, confectionery products

- 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substi
- 03.02 Confectionery products://A.In solid form /I.With fatty subst. on surf /II.Other //B.In paste form: /I.With fatty subst. on surface /II.Moist
- 03.03 Sugar and sugar products /A.In solid form/ B.Molasses, syrup, honey

4 Fruit, vegetables and products thereof

- 04.01 Whole fruits, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut
- 04.02 Processed fruit://A.Dried or dehydrated //B. in the form of purée, preserves, paste, in its own juice //C. preserved in a liquid medium I
- 04.03 Nuts /A.Shelled, dried, flaked /B.Shelled, roasted /C.In paste/cream
- 04.04 Whole vegetables, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut
- 04.05 Processed vegetables: /A. Dried or dehydrated /B. (Not in use) /C. in the form of purée, paste, in own juice

5 Fats and oils

- 05.01 Animal and vegetable fats and oils, whether natural or treated
- 05.02 Margarine, butter and fats and oils made from water emulsions in oil

6 Animal products and egg

- 06.01 Fish: /A.Fresh, chilled /B.Preserved fish: I.In oily II. waterbased
- 06.02 Crustaceans and molluscs /A.Fresh with shells /B. Shelled
- 06.03 Meat of all zoological species /A.Fresh, chilled, B.Processed.C.Marinated
- 06.04 Preserved meat: /A.In a fatty or oily m /B.In an aqueous m
- 06.05 Whole eggs, egg yolks, egg whites /A.In powder, dried or frozen /B.Liquid and cooked

7 Milk products

- 07.01 Milk /A.Milk and milk based beverages /B.Milk powder
- 07.02 Fermented milk such as yoghurt, buttermilk and the like
- 07.03 Cream and sour cream
- 07.04 Cheese: /A.Whole, with inedible rind /B. without rind or with edible rind/C. Processed /D.Preserved: I.In an oily m: II.In an aqueous m

8 Miscellaneous products

- 08.01 Vinegar
- 08.02 Fried or roasted foods: /A.Fried potatoes /B.Of animal origin
- 08.03 Preparations for soups, homogen. composite foods, preparations, /A.In powder form or dried: I.Of a fatty character: II.Other /B.In other forms I.Of a fatty character: II.Other
- 08.04 Sauces: /A.Aqueous /B.Of a fatty character
- 08.05 Mustard (except mustard in powder form under 08.14)
- 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B.Other
- 08.07 Icecream
- 08.08 Dried food /A.With a fatty surface /B.Other
- 08.09 Frozen or deep-frozen foods
- 08.10 Concentrated extracts of an alcoholic strength >= 6 % vol.
- 08.11 Cocoa /A.Cocoa powder /B.Cocoa paste
- 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
- 08.13 Aromatic herbs and other herbs
- 08.14 Spices and seasonings in the natural state
- 08.15 Spices and seasonings in an oily medium, e.g. pesto and curry paste