



# Polypropylene BD310MO

## STATEMENT ON COMPLIANCE TO FOOD CONTACT REGULATIONS

We confirm that this product fulfils the requirements on substances used for the manufacturing of materials and articles or components of articles intended to come into contact with food as described in:

<b>Austria</b>	Kunststoffverordnung Nr. 476/2003 und Änderungen 242/2005, 452/2006, 325/2007, 140/2009, 196/2010 und 45/2011
<b>Belgium</b>	Koninklijk Besluit - Arrêté Royal van/du 03.07.2005 and subsequent amendmends incl. Koninklijk Besluit - Arrêté Royal van/du 11.02.2011 (M.B. 18.02.2011)
<b>China</b>	GB9685-2008 "Hygienic Standards for Uses of Additives in Food Containers and Packaging Materials" September 09, 2008
<b>The Czech Republic</b>	Vyhlasaka Ministerstva zdravotnictvi c. 38/2001 Sb, c. 186/2003 Sb, c. 207/2006 Sb, c. 551/2006 Sb, c. 271/2008, c.386/2008 Sb, c. 127/2009 Sb
<b>Denmark</b>	Fødevaredirektoratets Bekendtgørelse nr.1068 (13.11.2009)
<b>EU</b>	Regulation (EC) No 1935/2004 - so far applicable to polymer pellets. Commission Directive 2002/72/EC amended by 2004/1/EC, 2004/19/EC, 2005/79/EC, 2007/19/EC, 2008/39/EC and Commission Regulation (EC) 975/2009 and Commission Regulation (EU) 2011/10, applicable from 1 May 2011 and replacing Commission Directive 2002/72/EC as amended. Commission Regulation (EC) 1895/2005 - BADGE, NOGE and BFDGE are not used for the production of this grade This material has been manufactured in accordance with the relevant requirements of Com-mission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials arti-cles intended to come into contact with food, as described in more detail in the Borealis statement "Food hygiene demands and standards"
<b>Finland</b>	KTM Asetukset 953/2002, 141/2005, 181/2005, 762/2006, 1065/2007, 107/2009 ja 106/2011
<b>France</b>	Repression des Fraudes (2002), No. 1227 et Arrêté du 2 janvier 2003, Arrêté du 29 mars 2005, Arrêté du 9 aout 2005, Arrêté du 19 octobre 2006, Arrêté du 25 avril 2008, Arrêté du 19 novembre 2008 et Arrêté du 03 septembre 2010
<b>Germany</b>	Bedarfgegenständeverordnung vom 23.12.1997 in der Fassung vom 11.10.2010, sowie BfR-Empfehlungen A VII Polypropylen, Stand 01.01.2010
<b>Great Britain</b>	England: Statutory Instrument 2009 No. 205; Northern-Ireland: Statutory Rule 2009 No. 56; Scotland: Statutory Instrument 2009 No. 30; Wales: Statutory Instrument 2009 No.481
<b>Italy</b>	and BPF-BIBRA (1995), Polymer Specification 5, Polypropylene Decreto Ministeriale n.220, 26.04.1993 and subsequent amendmends (last update: Decreto del 23.04.2009) and D.M. n.34, 21.03.1973
<b>The Netherlands</b>	Verpakkingen- en Gebruiksartikelenbesluit, 1979 (Warenwet), Deel A, Hoofdstuk 1, Kunststoffen, as amendmended (last update from 14.02.2011)



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<b>Norway</b>	Sosial- og helsedepartementets forskrift 1993-12-21-1381
<b>Portugal</b>	Decreto-Lei n° 29/2009 de 02.02.2009
<b>Spain</b>	Real Decreto 866/2008 y R.D. 103/2009 y ANAIP (1982), Anexo 1, Anexo 4
<b>Sweden</b>	Statens Livsmedelsverks kungörelse LIVSFS 2003:2 as amended (latest amendmend LIVSFS 2011:2)
<b>Switzerland</b>	Verordnung der EDI über Bedarfsgegenstände vom 23.11.2005 (817.023.21); Stand 01.04.2010, 3. Abschnitt Bedarfsgegenstände aus Kunststoff
<b>USA</b>	FDA, CFR, Title 21 (2010), 177.1520 (a)(3)(i)(c)(1), (b) and (c)3.2a Olefin polymers

<b>Migration limits</b>	<p>Monomers and additives used for the manufacturing of this grade are not regulated with specific migration limits.</p> <p>Substances also authorised as direct food additives ("Dual use additives") are either not used for the manufacturing of this product, kind of not migrating, or only present in quantities that in case of their migration don't allow relevant contribution to exceed of the limits as set in the applicable food legislation.</p>
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<b>Migration testing</b>	<p>In accordance with Article 2 of Directive 2002/72/EC (as amended), the overall migration shall not exceed 60 mg/kg resp. 10 mg/dm<sup>2</sup> from plastic materials and articles.</p> <p><b>Compliance with the overall and specific migration limits as described above must be measured from the final packaging intended to come into contact with foodstuff by using real food or appropriate food simulants at the intended and foreseeable conditions of use as specified in Directives 82/711/EEC (as amended) and 85/572/ECC. It is the responsibility of the converter or food packer to verify that the final packaging complies with the overall and specific migration limits as set out by the applicable legislation.</b></p>
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**Limits of use**

Test samples made from this product fulfilled the extraction requirements according to FDA CFR 21 §177.1520(c), as defined for the type of polymer described above. Therefore this product may be used in contact with all food types as described in table 1 of CFR 21 §176.170(c), under conditions of use A through H as described in table 2 of CFR 21 §176.170(c) (including articles used for packing or holding food during cooking). **It is the responsibility of the converter or food packer to control that the final packaging complies with the requirements of the intended and foreseeable conditions of use.**

**Prepared by**

Borealis, Group Product Stewardship / Jürgen Emig

**Disclaimer**

To the best of our knowledge, the information contained herein is accurate and reliable as of the date of publication.

**The legislation cited above applies to the final packaging which is intended to come or is brought into contact with foodstuff. This statement however is restricted to the Borealis product as it leaves production. It is the customers responsibility to verify compliance with applicable legislation of the final packaging under actual and foreseeable conditions of use.**

**Borealis makes no warranties which extend beyond the description contained herein. Nothing herein shall constitute any warranty of merchantability or fitness for a particular purpose.**

No liability can be accepted in respect of the use of Borealis' products in conjunction with other materials. The information contained herein relates exclusively to our products when not used in conjunction with any third party materials.



# UNRO Dispenser System AB

Er ref.  
Your ref.

Vår ref.  
Our ref.

Datum  
Date

## VARUINFORMATIONSBLAG UNRO DISPENSER, artikel 340

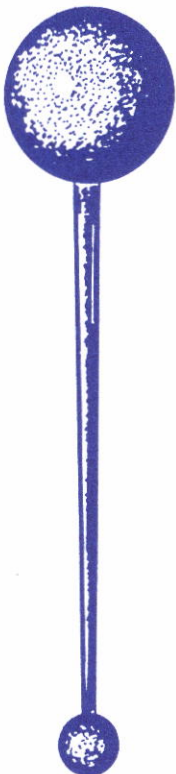
UNRO DISPENSER, artikel 340, uppfyller kraven på ämnen som används för tillverkning av produkter avsedda att komma i kontakt med feta livsmedel.

Följande materiel ingår i produkten  
Klämkropp – Silikon (Wacker, ELASTOSIL® R 401/10 – 90 S or OH)  
Skruvdel - PP Copolymer (Borealis, BD310MO)  
Ventil – PP Copolymer (Polykemi, POLYfill PPC B8060 FA)

Förpackning 1 st/ask  
Mått: 190\*63\*63 mm  
Vikt: 146gram

Ytterkartong 108 st ask/kartong  
Mått: 570\*380\*380 mm  
Vikt: 16,7 kg

Anders Lundbäck  
2015-02-20



Adress	Tel	Fax	Bank	Bankgiro	Postgiro	Org.nr
Bönavägen 247 S-805 95 Gävle	Nat. 026-997 30 Int. +46 26 997 30	Nat. 026-997 31 Int. +46 26 997 31	Nordbanken	251-3935	331 19-9	556104-1871

## Statement on suitability for Use under Food Contact Regulations for **ELASTOSIL® R 401/10 – 90 S or OH**

### 1. Europe:

As no harmonized European legislation on Silicones exists, these materials are subject to the Framework Regulation (EC) No. 1935/2004 and national provisions (Article 6). Provided appropriate processing, **ELASTOSIL® R 401/10 – 90 S or OH series** and their curing agents **ELASTOSIL® Crosslinker B, C1, C6, E and E 2** are suitable for the manufacture of food contact materials and articles under article 3 of the before mentioned Regulation. Compliance with the requirements of Regulation (EC) No. 1935/2004, especially the suitability of the material or article for the intended use, the observance of any given limitations, the effect on taste and smell of the food has to be ensured by the producer of the finished food contact material or article as it is placed on the market.

### 2. Germany:

The ingredients of **ELASTOSIL® R 401/10 – 90 S or OH series** and their curing agents **ELASTOSIL® Crosslinker B, C1, C6, E and E 2** are contained in the positive list of Recommendation XV. Silicones of the BfR.

Limitations: Extractables and volatiles may not exceed 0.5%. The cured elastomer may not change the food concerning taste and odour.

If Bis(2,4-dichlorobenzoyl)peroxide (Crosslinker E) is used as curing catalyst, an SML (specific migration limit) of 5 mg/kg food or food simulant relating to the decomposition product 2,4-dichlorobenzoic acid, has to be met.

### 3. France:

The ingredients of **ELASTOSIL® R 401/10 – 90 S or OH series** and their curing agents **ELASTOSIL® Crosslinker B, C1, C6 and E** are in compliance with the positive list of the Arrêté du 25 novembre 1992.

Limitations: Total migration may not exceed 60 mg/kg food or food simulant, respectively, and volatiles are limited to 0.5%.

### 4. Switzerland:

The ingredients of **ELASTOSIL® R 401/10 – 90 S or OH series** and their curing agents **ELASTOSIL® Crosslinker B, C1, C6 and E** are in compliance with the Annex 5 of the Swiss Ordinance 817.023.21.

### 5. USA:

The ingredients of **ELASTOSIL® R 401/10 – 90 S or OH series** and their curing agents **ELASTOSIL® Crosslinker B, C1, C6, E and E 2** are in compliance with 21 CFR §177.2600 Rubber articles intended for repeated use.

#### Limitations:

This information is considered accurate and reliable as of the date appearing above and is presented in good faith. It is valid from the date of issue unless legal changes become effective. Because use conditions and applicable laws may differ from one location to another and may change with time, Recipient is responsible for determining whether the information in this document is appropriate for recipient's use. Since Wacker has no control over how this information may be ultimately used, all liability is expressly disclaimed and Wacker assumes no obligation or liability therefore. No warranty, express or implied, is given nor is freedom from any patent owned by Wacker or others to be inferred.

Rubber articles intended for use with dry food are so formulated and cured under conditions of good manufacturing practice as to be suitable for repeated use.

Rubber articles intended for repeated use in contact with aqueous food shall meet the following specifications: The food-contact surface of the rubber article in the finished form in which it is to contact food, when extracted with distilled water at reflux temperature, shall yield total extractives not to exceed 20 milligrams per square inch during the first 7 hours of extraction, nor to exceed 1 milligram per square inch during the succeeding 2 hours of extraction.

Rubber articles intended for repeated use in contact with fatty foods shall meet the following specifications: The food-contact surface of the rubber article in the finished form in which it is to contact food, when extracted with n-hexane at reflux temperature, shall yield total extractives not to exceed 175 milligrams per square inch during the first 7 hours of extraction, nor to exceed 4 milligrams per square inch during the succeeding 2 hours of extraction.

In accordance with good manufacturing practice finished rubber articles intended for repeated use in contact with food shall be thoroughly cleansed prior to their first use in contact with food.

Regulatory sanctioning of the ingredients in a product does not imply that the finished product manufactured from those ingredients is considered safe by regulatory bodies. Responsibility for compliance with further requirements like limits on extraction/migration or volatility resides with the manufacturer of the finished product.

Wacker Chemie AG

Burghausen, August 28, 2014



Dr. Christa Burger  
Manager Product Stewardship

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**Declaration regarding POLYfill PPC B8060 FA Natural with regards to  
COMMISSION REGULATION (EU) No 10/2011/EC.**

Based on the documentation available for the raw materials employed in POLYfill PPC B8060 FA Natural, it is our opinion that the product may be used for articles intended to come in contact with food, under all relevant temperature conditions, and that such use may be properly said to be in full compliance with the Plastics Regulation (EU) No. 10/2011/EC, the amending and correcting Commission Regulation (EU) No 1282/2011/EC, the respective national transpositions of this legislation, and Article 3 § 1(a) of the Framework Regulation (EU) No. 1935/2004/EC providing that the finished article made from POLYfill PPC B8060 FA Natural satisfy the overall migration limit of 10 mg/dm<sup>2</sup>. Moreover the finished article made from POLYfill PPC B8060 FA Natural must comply with the Specific Migration Limit (SML) of some substances, listed under the respective raw material from which they originate.

The polypropylene copolymer (CAS Nr 9010-79-1) that is employed contains one or more additives subject to Specification Limits (SMLs). These additives can be disclosed on request.

This material contains one or more intentionally added dual use additives, which are subject to disclosure of adequate information as described in Annex IV of Commission 10/2011/EC. The identity of this/these substance/s can be disclosed for testing purposes upon special request and under maintained secrecy.

It is the responsibility of the convertor to check and confirm that the final article meets both the technical and regulatory requirements of the application.

Certified by:  
Petter Schöld

Date: 141209

