

Food Contact Plastics
Certificate of Conformity with the Requirements of EU
Regulation 10/2011, as amended up to the present date and
including EU Regulation 37/2019

Certificate no: 2019/5799

Product Name: *Raffia RF 550'*

Date of Issue: 09 September 2019

SMP Ref No: 16A12J6448/19J7095

Manufacturer/

Supplier: Egyptian Propylene & Polypropylene Co,
 Al Gameel Industrial Zone, Port Said, Egypt

The above product has been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011, as amended up to the present date and including EU Regulation 37/2019.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants B, D1 and D2:	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended.

Additionally, Smithers Pira has carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics under EU Regulation 10/2011, as amended.

Based on a disclosure to Smithers Pira, the formulation of the above sample includes one multiple function additive: hydrotalcite (DHT 4A). (NB Multiple function additives are defined as those which are also approved for direct addition into foods and which would therefore be subject to separate food regulations).

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended up to the present date and including EU Regulation 37/2019, for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for maximum $t = 120/2^{((T-70)/10)}$ minutes.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users are reminded that EU Regulation 10/2011, as amended, relates to finished articles/materials manufactured from plastics. Users of the above products are therefore responsible for ensuring that their finished products comply with the overall migration limit and the specific migration limit mentioned above, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected using EU Regulation 10/2011, as amended. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, and comply with the other requirements specified in EC Regulation 1935(2004).

Certified by: Allison Chambers

Principal Chemist, Food Contact Compliance

