

CERTIFICATE OF CONFORMANCE

According to EU regulation 10/2011 and amendments up to 2020/1245

For plastic materials intended to come into contact with food

MANUFACTURER:

Polycasa GmbH
Gassnerallee 40

D-55120 Mainz
Germany

IDENTITY OF ARTICLE

Sheets: extruded, flat panels made from Poly methyl methacrylate

TRADENAME

CRYLON®

CONFORMANCE WITH REGULATIONS

CRYLON® sheets are in conformity with the requirements of **EU regulation 1935/2004/EU** (inclusive article 3, Good manufacturing practice, **EU 2023/2006**) on materials and articles intended to come into contact with food, repealing Directives 80/590/EEC and 89/109/EEC.

The used monomers and other raw materials meet the requirements of **EU regulation No 10/2011 and amendments**. CRYLON® sheets correspond to the requested specific migration restrictions of the used raw materials. Migration examinations (acc. to EN 1186 at accredited Fraunhofer Institute) showed results far below the requirements.

No addition of dual-use additives therefore we confirm compliance with the purity demands of 2008/60/EC, 2008/84/EC and 95/45/EC.

The used colour agents are meeting the purity demands of the European Resolution AP (89).

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The sheets are made from PMMA polymer. Substances which are under restriction of EU regulation 10/2011 as follows:

Substances of the groups 23, 22, 12 and additives each with specific migration limits.

FCM substance No	Group restriction No	SML(T) [mg / kg]
176	22	6
156	23	6
444	12	30
633		30

VERIFICATION AUDITS

The tests for compliance with the specific migration values were carried out by the Fraunhofer Institute for Packaging and Process Engineering, D-85354 Freising, Germany, according to the specifications of Regulation 10/2011, Table 3 "Standard test conditions", Test No. OM 2 (10 d at 40°C), simultaneously valid for OM1 and OM 3 and taking into account the product properties. A contact area of 0.62 dm² / 40ml volume was used.

Results of	Specific migration limits [mg / kg]	Volume related migration [mg/kg]	Area related migration [mg/dm ²]
Substance group 23	6 mg / kg	0,08	0,01
Substance group 22		0,04	0,006
Substance group 12	30 mg / kg	0,07	0,01
FCM No 633		0,35	0,06

Migration test condition: 10 days at 40°C

Overall migration 0.54 mg / kg

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SPECIFICATION FOR THE USE OF THE SEMI-FINISHED PRODUCT IN CONTACT WITH FOODSTUFFS

The standard test conditions (Regulation 10/2011/EC: Plastics in contact with food) OM 1 (10 days at 20°C), OM 2 (10 days at 40°C) and OM 3 (2 hours at 70°C) allow the contact of all foodstuffs under freezing and refrigeration conditions and any long-term storage of foodstuffs at room temperature and below.

Furthermore, the semi-finished product / plastic sheet can be heated to 70°C for up to 2 hours or even to 80°C for up to 15 minutes.

Heating for longer periods may cause deformation of the semi-finished product / plastic. The continuous service temperature for CRYLON sheets (see technical data sheet) is 70°C.

The data are for guidance and apply only to the original semi-finished product and not to articles manufactured from it.

Conditions of use which exceed the standard test conditions specified in Regulation 10/2011/EC have not been tested.

They are to be provided by the manufacturer of the material or article on his own responsibility.

SPECIAL NOTICES:

We deliver plastic sheets, which are subject to further processing steps.

Machining, thermal forming, assembling, gluing and as well surface treatments as printing, polishing, could influence and contaminate the product. So the above – mentioned declaration does not relate to finished article only to the delivered sheets.

The manufacturer or user has to verify whether the product is suitable for its final application, e.g. whether the final product might affect the taste or smell of food or whether the limitations (e.g. global migration, specific limits and other analytic requirements) are observed.

The information in this certificate is based on our knowledge and experience to date. It does not release the user from the obligation of carrying out own tests and trials, in view of the many factors that may affect processing and application; neither do they imply any legally binding assurance of certain properties or of suitability for a specific purpose. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed.