

Declaration of Compliance

Description	Material	Article Number
<i>ReDine REUSABLE assortment</i> - <i>Bowls and lids (Everywhere)</i> - <i>Cups and lids (stripes)</i> - <i>Cutlery (granite)</i> - <i>Pizza box</i>	<i>PP</i>	208042

Duni declares that the article meets the requirements of:

- Article 3, 11(5), 15 and 17 of Regulation (EC) No 1935/2004 (Framework regulation)
- EU Regulation 2023/2006/EC (GMP)
- EU Regulation 10/2011/EC with amendments (Plastic regulation)
- EU Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols

This plastic product has been manufactured only with monomers, other starting substances and additives that are authorized under Regulation (EC) 10/2011 and all amendments. A risk assessment according to Article 18 and Article 19 of Regulation (EC) No. 10/2011 has been performed for this product.

Overall migration (1)

According to the above mentioned regulations, the overall migration does not exceed 10 mg/dm² or 60 mg/kg.

Specific migration (2)

The material contains substances that are subject to restrictions according to regulation 10/2011/EC.

Substance	CAS and Ref. No.	SML
9,9-bis(methoxymethyl)fluorene	CAS No: 182121-12-6 Ref. No 39815	0.05 mg/kg
Aluminum		1 mg/kg

Area of use

The items can be used safely for multiple use with all types of food under the following conditions:

- Long term storage
- Hotfill¹ and serving temperatures max 70°C for 2 hours
- Microwave oven (max 100 °C for 10 minutes)

If used for warm applications, staining may occur on transparent or light-colored products.

Test conditions

Migration tests on the material of the article performed by an independent institute showed that under the following test conditions overall migration (see 1.) and specific migration (see 2.) fall below the respective limits given by regulation 10/2011.

Verification of compliance with the limit for multiple use was based on the result obtained from 3rd migration and results of 3rd migration < 2nd migration < 1st migration according to Annex V in 10/2011.

Overall migration OM4²

Simulant	Contact time	Temperature
10 % Ethanol	1 hour	100°C
3% Acetic acid	1 hour	100°C
95 % Ethanol	3 hours	60°C
Isooctane	1 hour	60°C

Result

Simulant	1st migration	2nd migration	3rd migration
10 % Ethanol	< 10	< 10	< 10
3% Acetic acid	< 10	< 10	< 10
95 % Ethanol	< 10	< 10	< 10
Isooctane	< 10	< 10	< 10

Ratio of food contact surface area to volume of component used to establish the compliance of material is 700 ml for 2.7 dm² (equal to ~ 3,9 dm²/L).

¹ Definition from COMMISSION REGULATION (EU) 2016/1416: "hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.

² Test OM3 covers food contact conditions "High temperature applications for all types of food at temperature up to 100 °C."

The trays comply with the general restrictions of Regulation (EC) No. 10/2011 Annex 2 regarding heavy metals and PAA content.

The material may contain one or more dual use additives (i.e. food additives or flavorings) subject to restrictions or specifications under Article 11.3 in EU Regulation 10/2011/EC (Plastic regulation).

Substance	Ref. No.	E-number
Calcium stearate	89040	E470a
Glycerol monostearate	56585	E471
Talc	92080	E553b

Dishwasher use

The product is dishwasher proof and suitable for industrial washing facilities. With correct use and single placement in washing racks product should not deform (for further details, see product information sheet).

To the best of our knowledge, the information provided is accurate and reliable as of the date of publication and, where relevant, reflects the information received from suppliers. It is valid from the stated issue date until it is replaced or superseded.