

Declaration of conformity for food contact

1. Exhibiting company and distributor

Nature Compound GmbH
Hermann-von-Wanchoff-Straße 4
58239 Schwerte

2. Date of the declaration

This declaration was created on 19/09/2024

3. Confirmation that the material fulfils the relevant requirements laid down by EU legislation for food contact materials.

We hereby confirm that the material listed below has been manufactured in accordance with Regulation (EC) No 1935/2004 and is therefore suitable for contact with food.

- **NatureForm Yellu F**

The materials and articles are manufactured according to good manufacturing practice (GMP) in accordance with Regulation (EC) No. 2023/2006.

Traceability in accordance with Article 17 of Regulation (EC) No 1935/2004 is guaranteed.

The materials or items comply with the requirements of the following specific legislation and/or guidance documents (in each case including all amendments and in the version valid at the time of issuing this declaration) under the conditions of use of the specifications for use, as confirmed by the suppliers and, if applicable to the materials or items supplied or their components:

- *Regulation (EC) No 1935/2004 - as amended by Regulation (EC) No 596/2009 Framework Regulation for food contact materials and articles.*
- *Regulation (EU) No 10/2011 -COMMISSION REGULATION (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.*
- *Regulation (EC) No 2023/2006 - as amended by Regulation (EC) No 282/2008 GMP Regulation for food contact materials and articles.*

4. Relevant information on restricted substances

Based on the information provided by the upstream suppliers, the following substances with restrictions according to Annex I & II of Reg. (EU) No 10/2011 may be present in the materials and articles. If the table does not contain any entries, no substances with specific migration limits or restrictions are included.

FCM No.	Substance	Specific migration limit (mg/kg food)
234	Maleic anhydride	Group restriction of 30m/kg calculated as maleic acid
248	Maleic acid	

5. Relevant information on dual-use additives

Based on the information provided by our suppliers, the following additives may be present in the material, which are also authorised as food additives according to Regulations (EC) 1333/2008 and 1334/2008. If the table does not contain any entries, no "dual use" substances are included.

E-No. / FL-No.	Substance	Applicable restrictions
E460	Cellulose	Without restriction

6. Specification for the use of the material

- a) Long-term storage of more than 6 months for dry foods at room temperature and lower temperatures including hot filling and/or heating up to $70^{\circ}\text{C} < T < 100^{\circ}\text{C}$ for a maximum duration of $t = 120/2^{(T-70)/10}$ minutes.
- b) Storage of all foodstuffs for up to 30 days at room temperature and storage under chilled and frozen conditions including hot filling and/or heating up to $70^{\circ}\text{C} < T < 100^{\circ}\text{C}$ for a maximum duration of $t = 120/2^{(T-70)/10}$ minutes

7. Free of heavy metals

The requirements for the absence of heavy metals in packaging, as described in Directive 94/62/EC, are complied with, taking into account the version valid at the time of submission of this declaration.

8. Disclaimer

This declaration has been made to the best of our knowledge and belief in accordance with our current state of knowledge.

It is the responsibility of the downstream user to decide whether the material and articles made from it are to be brought into contact with food under the intended conditions of use (filling, processing, storage, preparation, etc.) and whether they are to be marketed in the respective countries.

The downstream user is responsible for ensuring that, when using the materials or articles supplied by us, the relevant limit values in the foodstuffs that come into contact with them are complied with under the actual conditions of use.