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P	4CK	
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## NORMPACK - CERTIFICATE

PACK Registration No:						149 01 100 4357 31 Valid until: 2017-01-16											
We decl	are that	our matei	rial/artic	le is man	ufactured	l in accordance w	ith the	Norm	pack l	Norm							
	ame (and																
	ers in the OH/PA; I		(start w	ith food c	contact la	yer):											
Suitable for food type(s)					Contact time in foreseeable use												
01.Drinks 02.Cereals, cereal 03.Chocolate, sugar					Polyolefins Foods												
01.01	01.03	product	s, pastry,	and produ	ots thereof,	Time	<2h	>24h	<2h	<2h			I -				
01.02	01.03		02.05A	03.02A.I	03.03D	Temp. ° C	< 100°	0.0000000000000000000000000000000000000	< 130°								
J1.0Z			02.03A 02.06A	05.02A.1					all Mig				Sn	ecific Mi	gration	1	
04 Fruit	vegetables	05 Fate	and oils	06.Anim	al products	DRF: No	+			200,000	age and	81					-
	ucts thereof	55.1 dts	VII.3	and	l egg	Simulants:	A	В	C	D1	D2	A	В	С	D1	D2	E
04.01	04.04	05.01		06.01	06.04	Time	2 h	2 h	Х	Х	2 h		10 d		•		
04.02B	04.05B	05.02		06.02	06.05B	Temp. ° C	100	100	Х	Х	100		40				<u> </u>
04.03C				06.03	06.05***	Time	10 d	10 d	X	X	10 d						-
2000000000	k products			neous produ	ets	Temp. ° C	40	40	Х	Moor	40	mg/kg				Calcula	tion
07.01A	07.03	08.01	08.05			Results mg/dm2	<10	Method	1	Measurement At request		PAA	<60	Method Metals		<sml< td=""><td></td></sml<>	
07.02	07.04B	08.02	1807/00	08.10		Functional barrier	Yes	E.no				Area,dm <sup>2</sup>	1,000,000	Vol,dm <sup>3</sup>		SIVIE	
		08.03A.I 08.04	08.07 08.08A	08.11B	08.15	Material/ product	Migrai	ion test	on the c	onsuuci	1011	Area,um		v or, din			
x=Screen **Whole	tOH, D1:506 ing, *Food t eggs	ype 01.04, l					×			29							
AT rec														8		2	
Restric	ctions and	l specific	ations														
Other	informati	on												н			
Has th	ne compa	ny impl	emente	l a syster	n for?		Т	he cer	tifica	te is v	alid p	rovided	that t	he dema	ınds o	f §3 o	f the
Traceability, Art. 17, L 1935/2004					Yes						ck-Norm						
GMP, L 2023/2006					Yes		Dec	clarat	ion O	f Com	pliance	(DoC)	?		Yes		
If our page declared compa	e that sho	further puld we on	rocessed any occ	i, the mar asion cha	nufacturer	/processor of the composition of our	finished	d produ ts in a	uct is way t	respon nat wo	sible thuld inte	nat the mi	igration the de	n deman eclaration	ds are n, we v	met. V	Ve als
Comp			Lietpa	k UAB, `	Vilnius		The	certif	ficate	docun	nentatio	on is aud	lited b	v the No	rmpac	ck secr	etaria
Web address (URL) <a href="http://www.lietpak.lt/">http://www.lietpak.lt/</a>							1110	COLLI	Toute						Р	mineskā -	
Date: 2015-01-09							Date: 2015-01-16										
Signature of product/production responsible:						Normpack stamp and signature  Knishne Salmes (NORM)											
Clarification of signature Danutė Jakonytė							Clarification of signature: Kristina Salmén										



## SWEDISH MATERIAL NORM (The Normpack Norm) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

5th update, 2014.

§1 Materials and articles in contact with foodstuffs shall meet the demands laid down in the Swedish Food Act (SFS 2006:804) and Regulation (EC)178/2002, the Food Decree (SFS 2006:813), Directive 2232/96/EC and Regulation (EC)1935/2004/EC, the Ordinances on Materials and Articles Intended to come into Contact with Foodstuffs (LIVS FS 2011:7), on Nutritional Supplements (LIVSFS 2003:9), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

EC-regulations 178/2002 (the Food Law), 1935/2004 (the Frame law), 2005/31 (Ceramics), 2023/2006 (GMP), 2007/42, (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic 2nd update), L 202/2014 (Plastic 3.th), L 1985/2005 (Epoxi), L 1183/2012, L 93/11 (N-nitrosamine).

- §2 For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:
- \* The Dutch Packaging and Food-Utensils Regulation (Warenwet ) Holland
- \* Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Tyskland.
- \* Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.
- §3 To prevent incorrect usage of materials and articles in contact with foodstuffs, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.
- §4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 with subsequent amendments according to presented time plan:

- 1. Measurements using standardised methods Or Measurements using fully validated or recommended methods
- 2. Mathematical calculations if 1 is missing
- \$5 The period of validity of the Normpack-certificate is shown on the certificate. It is subject to the composition of the product or applicable legislation and regulations not being changed during the period of validity and provided that the company is a member of Normpack.

http://www.normpack.se http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec\_dirs\_en.htm http://www.slv.se http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm http://bfr.zadi.de/kse/faces/DBEmpfehlung.isp?lang=en. https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html Contact: Kristina.salmen@innventia.com Animal products and egg 01.01 Non-alc or alc beverages of an alcoholic str < 6% vol 06.01 Fish: /A.Fresh, chilled /B.Preserved fish: I.In oily II. waterbased A. Clear beverages, B Opaque 06.02 Crustaceans and molluscs /A.Fresh with shells /B. Shelled Alcoholic beverages of an alcoholic strength of 6-20% vol. 01.02 06.03 Meat of all zoological species /A.Fresh, chilled, B.Processed.C.Marinated 01.03 Alcoholic beverages of an alcoholic strength of 6-20% vol. 06.04 Preserved meat: /A.In a fatty or oily m /B.In an aqueous m 01.04 Other: undenaturated ethylalcohol 06.05 Whole eggs, egg yolks, egg whites /A.In powder, dried or frozen 2 Cereals, cereal products, pastry, cakes and other bakers' wares /B.Liquid and cooked 02.01 Starches Milk products 02.02 Cereals, unprocessed, puffed, in flakes 07.01 Milk /A.Milk and milk based beverages /B.Milk powder 02.03 Fine and coarse flour of cereals 07.02 Fermented milk such as yoghurt, buttermilk and the like 02.04 07.03 Cream and sour cream 02.05 Pastry, biscuits etc. dry /A. With fatty subst. on surface /B.Other 07.04 Cheese: /A.Whole, with inedible rind /B, without rind or with edible 02.06 Pastry, cakes.etc, fresh: /A.With fatty subst. on surface /B.Other rind/C. Processed /D.Preserved: I.In an oily m: II.In an aqueous m Miscellaneous products Chocolate, sugar and products thereof, confectionery products 3 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit. 08.01 Vinegar Confectionery products://A.In solid form /I.With fatty subst. on surface 03.02 08.02 Fried or roasted foods: /A.Fried potatoes /B.Of animal origin /II.Other //B.In paste form: /I.With fatty subst. on surface /II.Moist 08.03 Preparations for soups, homogen, composite foods, preparations, 03.03 Sugar and sugar products /A.In solid form/ B.Molasses, syrup, honey /A.In powder form or dried: I.Of a fatty character: II.Other /B.In other Fruit, vegetables and products thereof forms I.Of a fatty character: II.Other 04.01 Whole fruits, fresh or chilled, unpeeled 08.04 Sauces: /A.Aqueous /B.Of a fatty character 04.02 Processed fruit://A.Dried or dehydrated //B. in the form of purée, 08.05 Mustard (except mustard in powder form under 08.14) preserves, paste, in its own juice //C. preserved in a liquid medium I oily II a 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B.Other 04.03 Nuts /A.Shelled, dried, flaked /B.Shelled, roasted /C.In paste/cream 08.07 Icecream 08.08 Dried food /A.With a fatty surface /B.Other 04.04 Whole vegetables, fresh or chilled, unpeeled 04.05 Processed vegetables: /A. Dried or dehydrated /B. Fresh 08.09 Frozen or deep-frozen foods /C. in the form of purée, paste, in own juice 08.10 Concentrated extracts of an alcoholic strength >= 6 % vol. 08.11 Cocoa /A.Cocoa powder /B.Cocoa paste Fats and oils 05.01 Animal and vegetable fats and oils, whether natural or treated 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc. 05.02 Margarine, butter and fats and oils made from water emulsions in oil 08.13 Aromatic herbs and other herbs 08.14 Spices and seasonings in the natural state

08.15 Spices and seasonings in an oily medium, e.g. pesto and curry paste