

Hjørring, June 2024

## EXPO-NET STATEMENT OF COMPLIANCE

### Plastic Articles intended to be brought into contact with food

An EXPO-NET Packaging Net is an extruded net made from different types of polyethylene (PE). Some nets are coloured, for these, different types of colour masterbatch are used. Some of the nets are produced using additives as helping agents. The nets are made in a given width and weight and with a specific design (number of meshes). Width, weight and number of meshes are according to our customers specifications. Details regarding composition of the individual net types can be found in the product specifications.

A selection of our coloured nets (worst-case scenario) has been tested with regard to overall migration and specific migration. The most recent migration test was carried out by the Danish company Eurofins Product Testing A/S (a DS/EN ISO/IEC 17025 accredited company). The test dated 29 May 2024 was performed according to EN 1186 and EPA 3052.

Overall Migration: Simulant A: 10% ethanol, 10 d / 40 °C; Simulant B: 3% acetic acid 10 d / 40 °C;  
Simulant D2: Olive oil, 10 d / 40 °C

Specific Migration\*): Simulant B: 3% acetic acid, 10 d / 60 °C; Simulant D2: Olive oil, Simulant D2e: 95% ethanol, 10 d / 60 °C, Simulant D2i: isooctane 2 d / 30 °C

NIAS Screening: 95% ethanol, 10 d / 60 °C

A surface to volume ratio of 6 dm<sup>2</sup> per kg of food has been applied.

The net has been tested for single use.

Test OM2 has been used for the overall migration test, this test also covers food contact conditions described for tests OM1 and OM3.

With reference to the migration report received, the results for overall migration **are below** the threshold value of 10 mg/dm<sup>2</sup>; the results for specific migration **are below** the specific migration limits; in the scope of the NIAS Screening there **was no indication for an objection**.

Consequently, the product tested **complies** with the requirements in Commission Regulation (EU) No 10/2011.

The results for content of heavy metals **complies** with the requirements in EU directive 94/62/EC.

The results of this test covers our full range of packaging nets until we change our product specifications (recipes) for the individual products.

*\*) Specific migration tests have been carried out using worst case simulants in 10 d / 60 °C.*

Our packaging nets have been tested for 10 days at a temperature of 40 °C. In line with Commission Regulation (EU) No 10/2011, this means that our nets are suitable for long-term storage at room temperature or below, including heating up to 70 °C for up to two hours, or heating up to 100 °C for up to 15 minutes. The packaging nets are guaranteed to be fully operational from 2 °C to 45 °C.

The shelf life of packaging nets is five years in storage or the maximum foreseeable time that the food remains within the packaging as long as the net has been stored and used in line with our guidelines.

The packaging nets are suited for packing of food with a natural, outer barrier such as citrus fruits, kiwis, nuts, onions and garlic, and for fresh/salted meat and meat products including edible by-products. The purpose of the nets is to keep the content collected; the purpose of the net is not to protect against contamination.

The nets meet relevant legal standards according to:

BRCGS Packaging Materials Issue 6

Regulation EC 1935/2004 – Framework Regulation on materials and articles intended to come into contact with food and repeal of Commission Directive 80/590/EEC and Commission Directive 89/109/EEC

Regulation EC 2023/2006 – Good Manufacturing Practice for materials and articles intended to come in contact with food

Regulation EU 10/2011 – Plastic materials and articles intended to come into contact with food (including Amending Regulations)

Regulation EC 94/62EC – Packaging and packaging waste (including Amending Regulations)

Danish Declaration no. 681 of 25/05/2020 regarding articles intended to come into contact with food

We confirm that we, through our ERP system, have traceability ranging from incoming raw materials to our invoiced finished goods. Furthermore, we have well-developed systems for handling of claims and recall.

We also confirm that we do not use recycled materials for production of our packaging nets.

Best regards

**EXPO-NET Danmark A/S**  
**Quality Department**

*This declaration is based on our experience and data and documentation received from our suppliers and is considered to be valid on the date of printing this document. It will only be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the nets or when new scientific data becomes available. If the packaging nets are used for packaging of other food than those mentioned above, this is done at the end user's own risk.*