



NORMPACK-CERTIFICATE

Registration No:

030 07 100 3200 36

Valid until:

2022-07-29

DESCRIPTION

Trade name (type and/or art.no):

Bialon TPEEL

Type of material:

Polyolefins

All layers in the material (start with food contact layer):

PET/PE/PP/Adh./BOPA

Suitable for food type(s)

01. Drinks		02. Cereals, cereal products and products thereof		03. Chocolate, sugar and products thereof		04. Fruit, vegetables and products thereof		05. Fats and oils		06. Animal products and egg		07. Milk products		08. Miscellaneous products				
01.01	01.03	02.01	02.04	03.01	03.03	04.01B	04.04	05.01		06.01	06.04	07.01	07.03	08.01	08.04	08.07	08.10	08.13
		02.02	02.05	03.02		04.02	04.05A	05.02		06.02	06.05	07.02	07.04	08.02	08.05	08.08	08.11	08.14
		02.03	02.06			04.03				06.03	06.05**			08.03	08.06	08.09	08.12	08.15

DESCRIPTION OF FOOD

Contact time in foreseeable use

Time	<1h	<2h	>6m						
Temp. °C	< 100°	< 70°	< 20°						

Includes Food Additives (E-no)

 Yes

If YES, what numbers?

E.no

CAS-no or PM/ref-no for the substances which are subject to restriction in food

13326, 14200, 16990, 19960, 24910, 39815, 68320, 96240, Al, Zn

DU substances: E432, E551, E553b, E900

Other information as restrictions and specifications

The Overall and Specific migration tests have been conducted at conditions of 1h/100°C + 10d/60°C. The specific migration of the SML substances has been calculated by worst case scenario calculations if possible, otherwise the SM has been measured. This film is suitable for microwave oven.

Tests/Calculations

The Food simulants are: A:10% Ethanol, B:3% Acetic acid, C:20% Ethanol, D1:50% Ethanol, D2:Veg.oil < 1% unsaponifiable matter, E:MPPO
 x=Screening, *Food type 01.04, D2= 95% EtOH, **Whole eggs

FRF:
RF(E): Functional barrier

COMPLETED TESTS

Food simulants:	Overall Migration					
	A	B	C	D1	D2	E
Time	1 h	1 h	x	x	1 h	x
Temp. °C	100	100	x	x	100	
Time	10 d	10 d	x	x	10 d	
Temp. °C	60	60	x	x	60	

Food simulants:	Specific Migration					
	A	B	C	D1	D2	E
Time	1 h	1 h	x	x	1 h	x
Temp. °C	100	100	x	x	100	Dry food
Time	10 d	10 d	x	x	10 d	
Temp. °C	60	60	x	x	60	

Results mg/dm ²	<10	Method	Measurement
Migration test		Migration test on the construction	

Results mg/kg	<60	Method	Measurement
PAA	<0,01	Metals	<SML
Area, dm ²	6	Vol, dm ³	1

PRODUCTION REQUIREMENTS

The certificate owner ensures that the production fulfils the requirements of:

-Art 17, L 1935/2004 Traceability

 Yes

Declaration of Compliance DoC

 Yes

L 2023/2006 about Good Manufacturing Practice

 Yes

Framework regulation 1935/2004, Plastic 10/2011

The above material/article is in compliance with the requirements of the regulations specified in the Normpack Norm (see back page)

Certificate owner ensures that:

- there is a clear traceability of the materials/articles covered by this certificate
- no changes is made of the materials/articles which could affect this certificate (§5 Normpack Norm)
- that interacting requirements of the Normpack Norm are fulfilled (§3 Normpack Norm)

Normpack's secretariat ensures that:

- the above material /product at the time of execution of the certificate is consistent with the requirements in the Normpack Norm - (see back page of the certificate) and that a complete documentation does exist

SIGNATURE

Certificate owner	
Company	Wipak Oy
Web address (URL)	www.wipak.com
Date:	2020-07-28
Signature of product responsible:	
Clarification of signature:	Laura Vesala

Examined by Normpack's secretariat	
Date	
Stamp and signature	
Clarification of signature:	Hans Steijer

Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line

Note that if the material / the articles is subject to subsequent processing, then the certificate is not valid and it is incumbent on the processor to be responsible that legal requirements are met.



SWEDISH MATERIAL NORM (THE NORMPACK NORM) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

12th update, March 2019.

§ 1. Materials and articles in contact with food shall meet the demands of the Swedish Ordinaces SFS 2006:804, SFS 2006:813s and the European Regulations (EC)178/2002, (EC) 1935/2004, (EC) 2023/2006, (EC) 1333/2008 and (EC) 1334/2008 also the regulation from Swedish National Food Agency on Materials and Articles Intended to come into Contact with Foods (LIVSFS 2011:7), on Nutritional Supplements (LIVSFS 2003:9). All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm: 84/500/EEC (Ceramics), 2007/42/EC (Cellophane), EC/282/2008 (Recycled plastic), EC/450/2009 (A&I packaging), EU/10/2011 (Plastic), EC/1895/2005 (Epoxy), 93/11/EEC (N-nitrosamine), EU/2018/213 (bisphenol A).

§ 2. For materials not covered in detail in Swedish or European harmonised food legislation one of the following regulations shall be used:

* The Dutch Packaging and Food-Utensils Regulation (Warenwet) Holland

* Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Germany.

* 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 food, 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 EU/10/2011:

a) Measurements using fully validated or recommended methods

b) Mathematical calculations by FACET if a) is missing. See URL below

<http://expofacts.irc.ec.europa.eu/facet/login.php>

www.normpack.se

www.slv.se

www.bfr.zadi.de

https://ec.europa.eu/food/safety/chemical_safety/food_contact_materials_en

www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm

<https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

Contact: normpack@ri.se

1 Drinks

01.01 Non-alc or alc beverages of an alcoholic str < 6% vol

A. Clear beverages, B Opaque

01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.

01.03 Alcoholic beverages of an alcoholic strength >20% vol.

01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal products, pastry, cakes and other bakers' wares

02.01 Starches

02.02 Cereals, unprocessed, puffed, in flakes

02.03 Fine and coarse flour of cereals

02.04 Dry and fresh pasta

02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other

02.06 Pastry, cakes, etc, fresh: /A. With fatty subst. on surface /B. Other

3 Chocolate, sugar and products thereof, confectionery products

03.01 Chocolate, ch. coated prod, substitutes and prod coated with substi

03.02 Confectionery products: /A. In solid form /I. With fatty subst. on suri

/II. Other //B. In paste form: /I. With fatty subst. on surface /II. Moist

03.03 Sugar and sugar products /A. In solid form/ B. Molasses, syrup, honey

4 Fruit, vegetables and products thereof

04.01 Whole fruits, fresh or chilled. /A. Unpeeled or uncut

/B. Peeled or cut

04.02 Processed fruit: /A. Dried or dehydrated //B. in the form of purée,

preserves, paste, in its own juice //C. preserved in a liquid medium

04.03 Nuts /A. Shelled, dried, flaked /B. Shelled, roasted /C. In paste/cream

04.04 Whole vegetables, fresh or chilled. /A. Unpeeled or uncut

/B. Peeled or cut

04.05 Processed vegetables: /A. Dried or dehydrated /B. (Not in use)

/C. in the form of purée, paste, in own juice

5 Fats and oils

05.01 Animal and vegetable fats and oils, whether natural or treated

05.02 Margarine, butter and fats and oils made from water emulsions in oil

6 Animal products and egg

06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. In oily II. waterbased

06.02 Crustaceans and molluscs /A. Fresh with shells /B. Shelled

06.03 Meat of all zoological species /A. Fresh, chilled, B. Processed. C. Marinated

06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m

06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked

7 Milk products

07.01 Milk /A. Milk and milk based beverages /B. Milk powder

07.02 Fermented milk such as yoghurt, buttermilk and the like

07.03 Cream and sour cream

07.04 Cheese: /A. Whole, with inedible rind /B. without rind or with edible

rind /C. Processed /D. Preserved: I. In an oily m: II. In an aqueous m

8 Miscellaneous products

08.01 Vinegar

08.02 Fried or roasted foods: /A. Fried potatoes /B. Of animal origin

08.03 Preparations for soups, homogen. composite foods, preparations,

/A. In powder form or dried: I. Of a fatty character: II. Other /B. In other

forms I. Of a fatty character: II. Other

08.04 Sauces: /A. Aqueous /B. Of a fatty character

08.05 Mustard (except mustard in powder form under 08.14)

08.06 Sandwiches, toasts, pizza etc /A. With a fatty surface /B. Other

08.07 Icecream

08.08 Dried food /A. With a fatty surface /B. Other

08.09 Frozen or deep-frozen foods

08.10 Concentrated extracts of an alcoholic strength $\geq 6\%$ vol.

08.11 Cocoa /A. Cocoa powder /B. Cocoa paste

08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc

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