



NORMPACK CERTIFICATE

Registration number: 074 11 100 4653 38

Valid until: 2024-11-28

DESCRIPTION	Company / address	JD Stenqvist AB Box 2, 265 02 Kvidinge
	Trade Name (type and/or art.no)	Potato bag
	All layers in the material, starting with food contact layer	Varnish/printing ink/craft paper/adhesive/with or without window film/printing ink
	Substances with restrictions / SML	On request
	Dual use substances	On request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	Whole composition: (EC) No 1935/2004 Framework regulation Cellulose component: BfR XXXVI Plastic component: (EU) no 10/2011
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SUITABILITY	Evaluated and suitable for food types:	Dry food
	Evaluated and suitable for time and temperature:	< 90°C
	Single use / Repeated use	Single use
	Other restrictions and specifications	

TESTS / CALCULATIONS	Screening	Screening has been carried out on the whole construction to food simulant MPPPO at the following conditions: 10 days 60°C
	Specific substances	Analysis of metals, primary aromatic amines and specific substances has been carried out on the whole construction by water extraction at the following conditions: cold water extraction (24 hours 23°C)
	Color fastness	Color fastnes was performed at condition A: 24 hours 23°C
	Surface to volume	Surface to volume ratio applied 6 dm2 per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated

VERIFICATION

Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se.

2022-11-28

Susanna Andersson

NORMPACK

THE NORMPACK NORM
amended 2022-11-16

§ 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

Swedish regulations	EU-regulations - all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EU) 2022/1616 (Recycled plastic)
		(EU) 2018/213 (Plastic-BPA)

Varnish/printing ink/craft paper/adhesive/with or without window film/printing ink

§ 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
The Dutch Packaging and Food Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175.

§ 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

§ 4. The transfer of constituents from the food contact material to food shall be assessed. If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

a) Worst case calculations

- b) Migration modelling
- c) Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se