

Scholle Europe B.V.
Minervum 7081

4817 ZK Breda
Niederlande

Project No. : 9 3 4 0 9 0 0
Date : 13.05.2014
Our Code : WJ / GM

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T E S T R E P O R T

Examination of : Bags
Material : FlexiTech / HyBar HF
Sample code : 606554, N01008677
sample reception : 01.04.2014
number of samples : 15
Reference : March 28, 2014, Mr Karel Mulder
Application : for all kind of food, stored under ambient temperature

TESTING RESULTS

Start of testing : 16.04.2014
Overall migration
(Filling of the bag)
Simulant : Dry residue
of migrate
3 % acetic acid : 0.2 mg/dm²
10 d 40 °C
method ME348; EN 1186-9

Die Prüfergebnisse beziehen sich ausschließlich auf die Prüfgegenstände. Prüfberichte und Gutachten dürfen ohne Genehmigung des Prüfinstitutes weder vollständig noch auszugsweise vervielfältigt werden.

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Geschäftsführer
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AG Braunschweig, HRB 2695
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Commerzbank AG Braunschweig
BIC COBADEFF270
IBAN DE852 70400 80051 29200 00

Volksbank eG BraWo
BIC GENODEF1WOB
IBAN DE572 69910 66127 51940 00

 AKS
AKKreditierung: AKS-PL-20311
www.aks-hannover.de
Staatliche Akkreditierungsstelle Hannover



Simulants	Dry residue of migrates	
10 % ethanol 10 d 40 °C method ME348; EN 1186-9	: 0.1	mg/dm ²
50 % ethanol 10 d 40 °C method ME348; EN 1186-9	: 0.4	mg/dm ²
95 % ethanol 10 d 40 °C method ME348; EN 1186-9	: 1.9	mg/dm ²
Isooctane 2 d 20 °C method ME348; EN1186-14	: 2.4	mg/dm ²
Olive oil	: technical not possible	

EVALUATION

With regard to the examinations carried out the bags FlexiTech/HyBar HF, 606554, N01008677, are under applied test conditions in compliance with requirements of § 31 (1) of the German Law Book on Foodstuff and Feeds (LFGB) and Art 3 of Regulation (EC) No 1935/2004.

INSTITUT NEHRING GmbH

Westphal
 Janina Westphal
 Food Chemist



Scholle IPN

Bisphenol A

Scholle IPN Europe B.V. hereby confirms that, based also on the information we received from our suppliers, in our films, laminates, fitments and handles NO Bisphenol A has been used and therefore is not expected to be present.

Karel Mulder

Regulatory & Compliance Manager

16th of March 2016



Scholle IPN

Scholle IPN Netherlands B.V. hereby confirms that, also based on the information we received from our suppliers;

- no nanoparticles, like e.g. nano-clay or nano-silver,
- no genetically modified organism (GMO),
- no bioplastics,

have been used in the manufacturing of our bags, films or fitments.


Karel Mulder
Regulatory & Compliance Manager
31st of March 2016



Scholle IPN

DECLARATION OF CONFORMITY

<p>Manufacturer / Supplier</p> <p>Scholle IPN Netherlands B.V. Jellinghausstraat 38, 5048 EA Tilburg, The Netherlands</p> <p>Scholle IPN UK Ltd Unit 12A, Follingsby Close, GATESHEAD NE10 8YG, United Kingdom</p>
<p>Products</p> <p>Bags, Films and Fitments for Bag-in-Box</p>
<p>Directives, regulations and their amendments, up to signed date, complied with;</p> <p style="text-align: center;">Regulation (EC) 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food.</p> <p style="text-align: center;">Regulation (EC) 1935/2004//EC of 27 October 2004 on materials and articles intended to come into contact with food.</p> <p style="text-align: center;">Regulation (EC) 2023/2006//EC of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.</p> <p style="text-align: center;">Regulation (EC) 1895/2005//EC of 18 November 2005 on the restriction of use of certain epoxy derivatives.</p> <p style="text-align: center;">Directive 94/62/EC of 20 December 1994 on packaging and packaging waste. Including subsequent amendments; 2004/12/EC (18.2.2004), 2005/20/EC (16.3.2005), 219/2009 (31.3.2009)</p> <p style="text-align: center;">US FDA Food Contact 21 CFR 177.1520(c), paragraph 3.2a 21 CFR 177.1350 (a), (b) and (c)</p>
<p>The raw material and bags referenced above, under normal and foreseeable conditions for use not causing any unacceptable alteration in the composition or an alteration in the organoleptic characteristics of the food product, is fit for use (tick the relevant boxes):</p> <p><input checked="" type="checkbox"/> In contact with all types of food products</p> <p><i>.. or only:</i></p> <p><input type="checkbox"/> Contact with dry matter</p> <p><input type="checkbox"/> Contact with moist /liquid products</p> <p><input type="checkbox"/> Contact with fat</p> <p><i>If correcting factor, mention it</i></p> <p><input type="checkbox"/> Contact with acid</p> <p><input type="checkbox"/> Contact with alcohol</p> <p>Contact with frozen products:</p> <p><input checked="" type="checkbox"/> Freezing and de-freezing in the packaging</p> <p><input type="checkbox"/> Freezing and de-freezing without the packaging</p> <p><input type="checkbox"/> Other type of contact (to be specified)</p> <p><input type="checkbox"/> Heat treatment, including cooking, maximum temperature</p>

<p>The conformity is understood to be subject to conformity with the conditions for storage, handling and use, taking into account the specific characteristics of the material or object, conditions as laid down by professional practices or codes.</p>		
<p>In the event of a change in the packaged product, its composition or its intended use, as well as in the event of a change in the conditions for using the material or bags, the persons for whom this declaration is intended must ensure the compatibility of the content(s) for which he/she then accepts responsibility.</p>		
<p>This declaration of compliance has been drawn up on the basis of (tick the relevant boxes, if concerned):</p> <p><input checked="" type="checkbox"/> Declaration(s) by suppliers of raw materials</p> <p><input checked="" type="checkbox"/> Analyses of overall migration</p> <p><input checked="" type="checkbox"/> Analyses of the substances subject to limitation</p> <p><input checked="" type="checkbox"/> Presence of dual-use additives</p> <p><input type="checkbox"/> Others (e.g., presence of biocides, etc.)</p>		
<p>The raw materials used are all from virgin materials. We do not use (post consumer) recycled materials.</p>		
<p>Scholle IPN does not on a routine base perform organoleptic tests. It is the responsibility of Scholle IPN and/or the industrial food packers to ensure that our product does not bring a deterioration of the organoleptic characteristics of the foodstuff.</p>		
<p>This declaration is valid for a period of three years. It will be renewed in all cases where the previous conformity is no longer ensured and in the case of changes in the regulations.</p>		
<p style="text-align: center;">Standards and other related documents used</p> <p style="text-align: center;">EN13427 : 2004</p> <p>Packaging. Requirements for the use of European standards in the field of packaging and packaging waste.</p> <p style="text-align: center;">EN13428 : 2004</p> <p>Packaging. Requirements specific to manufacturing and composition. Prevention by source reduction.</p> <p style="text-align: center;">EN13431 : 2004</p> <p>Packaging. Requirements for packaging recoverable in the form of energy recovery, including specification of minimum inferior calorific value.</p>		
<p>Karel Mulder Regulatory & Compliance Manager</p>	<p>Date 9th of January 2017</p>	<p>Signature </p>

*I declare that the packaging to which this declaration relates is in conformity with the essential requirements of the Directives, standards and other related documents stated above.

*As this is a general declaration and not specific for an item, information about e.g. components with a SML are not in here. Please ask for the item specific DoC.





Lloyd's Register
LRQA

CERTIFICATE OF APPROVAL

This is to certify that:

SCHOLLE IPN EUROPE B.V.
Trading as Scholle IPN UK Ltd.
Unit 12A, Follingsby Close
NE10 8YG Gateshead, Tyne & Wear
United Kingdom

has been audited by Lloyd's Register Quality Assurance
and found to meet the requirements set out in:

BRC Global Standard for Packaging and Packaging Materials
Issue 5, July 2015
High Hygiene
Announced

and has attained certification at Grade A
applicable to Product Field(s) 5

**Extrusion of hoses for bag-in-box. Auto assembly of bag
components. Conversion of multi-ply aseptic bags with
films of PE, PA, MPET, EVOH and other barrier films.**

Approval Certificate No:	Audit Date	:	1 February 2017
RQA668427			
BRC site code:	Certificate Issue Date	:	24 March 2017
5787495			
BRC Auditor No:	Re-Audit Due Date From	:	9 January 2018
108109	To	:	6 February 2018
	Certificate Expiry	:	20 March 2018

Issued by: Lloyd's Register Nederland B.V. for and on behalf of
Lloyd's Register Quality Assurance Limited



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If you would like to feed back comments on the BRC Global Standards scheme or the audit process directly to us,
please email enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959.
'Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity'

K.P. van der Mandelelaan 41a, 3062 MB Rotterdam, Nederland
For and on behalf of 1 Trinity Park, Bickenhill Lane, Birmingham, B37 7ES, United Kingdom

This approval is carried out in accordance with the LRQA assessment and certification procedures and monitored by LRQA.
The use of the UKAS Accreditation Mark indicates Accreditation in respect of those activities covered by the Accreditation Certificate Number 001.