

Food Contact Plastics
Certificate of Conformity with the Requirements of EU
Regulation 10/2011, as amended by Regulations 321/2011,
1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017,
79/2018 and 213/2018

Certificate no: 2018/5694

Product Name: 'High Impact Polystyrene Innova R 870E'

Date of Issue: 13 June 2018

SMP Reference No: 18A12J6721

Manufacturer/

Supplier:

Videolar-Innova S/A

BR 386, Rod. Tabai-Canoas, km 419, Polo Petroquímico do Sul,

Postal Code: 95853-000, Triunfo, RS, Brazil

The above product has been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011, as amended.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2**	10 days	40°C

** Tests for overall migration into Simulant D2 carried out using iso-octane as a substitute for vegetable oil.

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended.

Additionally, Smithers Pira has carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics under EU Regulation 10/2011, as amended. The following additives are, however, subject to restrictions under this legislation;

- Butadiene, FCM No 223, PM Ref 13630, QM = 1 mg/kg in the polymer
- Zinc salt of stearic acid, FCM No 106, PM Ref 89040, SML = 5 mg/kg (as Zinc).
- Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate, FCM No 433, PM Ref 68320, SML = 6 mg/kg

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers Pira have determined that these migration limits will be respected for a typical sample (up to 500 µm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm² of packaging per kg of food.

Based on a disclosure to Smithers Pira, the formulation of the above resin does not include any multiple function additives. (NB Multiple function additives are defined as those which are also approved for direct addition into foods and which would therefore be subject to separate food regulations).

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to 70°C ≤ T ≤ 100°C for maximum t = 120/2^{^(T-70)/10} minutes.

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The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users are reminded that EU Regulation 10/2011, as amended, relates to finished articles/materials manufactured from plastics. Users of the above products are therefore responsible for ensuring that their finished products comply with the overall migration limit and the specific migration limit mentioned above, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected using EU Regulation 10/2011, as amended. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, and comply with the other requirements specified in EC Regulation 1935(2004).

A handwritten signature in black ink, appearing to read 'Alistair Irvine'.

Certified by: Dr Alistair Irvine
Manager, Food Contact Compliance