



UNI EN ISO 9001:2015



SISTEMA DI GESTIONE
QUALITÀ CERTIFICATO



CERTQUALITY
È MEMBRO DELLA
FEDERAZIONE CISQ

OBJECT: FOOD CONTACT DECLARATION

(according to annex IV UE 10/2011)

The Company "Clemente Rigamonti & C s.r.l.", certified UNI EN ISO 9001: 2015 declares that:

1)

Following supplied products **CROWN CORKS in TP/TFS, diameter 26-29-31 mm, internal compound based PVC**, are agree with following Communities laws :

- Regulation UE 1935/2004 and following updates;
- Regulation UE 1895/2005 and following updates;
- Regulation UE 2023/2006 (good manufacturing practices) and following updates;
- Regulation UE 10/2011 updated by Regulation UE 174/2015;
- Regulation UE 213/2018 concerning BPA use;

and with following Italian laws:

- Italian law 777/82 and following updates and amendments;
- Italian law DM 21.03.1973 and following updates and amendments.

2)

The products above mentioned are produced with following starting materials/substances:

- TINPLATE/TIN FREE STEEL; steel electrolytically covered according to regulations EN 10202 responding to following laws:
 - Italian DM n. 405 del 18.02.1984 (Tin plate)
 - Italian DM n. 405 del 13.07.1995 (Tin plate)
 - Italian DM n. 243 del 01.06.1988 (Tin free steel)
- VARNISH FOR INTERNAL COVERING: suitable for contact with food and BPA-NI not intentionally included (Supplier declaration)
- VARNISH/ENAMELS FOR EXTERNAL COVERING
- INKS FOR EXTERNAL USE
- INTERNAL COMPOUND PLASTISOL BASED PVC

3)

The material of internal compound Plastisol based PVC is produced with following starting substances:

- PVC, plastificant for PVC, expanding, stabilizing, whitening, BPA-NI not intentionally included (Supplier declaration)

contains the following substance which belongs at nr. 32 of group restriction according to directive UE 10/2011, respects the limits of global migrations and specific restrictions:

N° Rif.CEE 31920, n° CAS 103-23-1 LMS = 18mg/Kg

- The PVC compound, respects the overall migration (60 mg/kg based on the actual content of the container in which it is intended to close)

The reference values for the limit of global migration, together with the specific restrictions to which monomers and / or additives present in the material may be subjected, are respected in the conditions of use mentioned below.

For demonstration of PVC compound's compliance to the limit of global migration, we used the following food simulants (Annex III, UE 10/2011):

- Food simulant B shall be used for those foods which have a pH below 4.5;
- Food simulant C shall be used for alcoholic foods with an alcohol content of up to 20 % and those foods which contain a relevant amount of organic ingredients that render the food more lipophilic.

The simulants must be used at the intended food contact conditions reported below (Annex V, Tab 3, UE 10/2011).

Food Simulant	Test Number	Contact time in days [d] or hours [h] at Contact temperature in [°C]	Intended food contact conditions
B	OM5	2 h at 100 °C	High temperature applications up to 121 °C.
C	OM2	10 d at 40 °C	Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

The overall migration tests are been carried out by Stazione Sperimentale delle Conserve Alimentari di Parma. These results can be expressed in mg/kg of contents or expressed in mg/dm² on the basis of the report "1 Kg of food/drink = 6dm²".

4) SPECIFICATIONS FOR THE USE

SUITABILITY FOR CONTACT WITH FOLLOWING DRINKS

- Water and derivatives, natural water and with the addition of carbon dioxide
- Liquid foods, drinks and herbal infusions like those based on coffee, the, chamomile and similar, , musts and sweet filtered, syrups,
- Derivatives of fruit and other vegetables, fruit juices simple or concentrates, tomato concentrates, vinegar
- Strong drinks, common wines and special wines, piquette, beer and cider with an alcohol content of up to 20 %

TIME AND TEMPERATURE TREATMENT FOR STORAGE IN CONTACT WITH FOOD PRODUCT.

- The cork with internal compound based PVC is suitable to support pasteurization (10' at 100°C

RESISTANCE TO INTERNAL PRESSURE

- On steel bottle, immediately after the closure, 5 bar

RECCOMENDED CONDITIONS OF USE

- Open the packaging just before use
- Observe the correct conditions for washing, filling, packaging and bottles storage
- Arrange in advance a drying system after filling of the bottles
- Before the possible use of protective films (shrink), bottles and crown corks must be perfectly dry
- Keep out of the reach of children

PRESCRIBED CONDITIONS FOR USE

- Do not use in contact with sauces and food stored in oily liquids or with food made from animal or vegetable fats and oils

- Do not use in contact with foods with high alcoholic content
- Do not store in humid environments
- Do not leave opened package
- Prevent the formation of condensation after bottling
- Do not store packed bottles in humid environments

DISPOSAL

- Send to authorized disposal plants
- Operate in accordance with local and National laws

5)

The material may contain substance regulated by Regulations CE 1333/208 and 1334/2008, and following additions (“dual use” substances) (Titanium Dioxide TiO₂ E171). According to experimental data and or theoretical calculations these substances fulfill the art.11 of Regulation (EU) n° 10/2011 (paragraph 3, letter a) and b)] and DM 21/03/1973 and following amendments and additions.

The user of the material intended for contact with food has the responsibility to communicate to our Company any restrictions due to the composition (the presence of additives and flavorings) of the food to be packed.

6)

The crown corks, multi-layer multi-material object, are in accordance with the ordinances referred to article 14, paragraphs 2,3 of Regulation UE 10/2011.

7)

This statement is drawn up to in accordance with legislation cited above and is addressed to:

Company: MAX BALDINGER AG
ALTE BAHNHOFSTR.67 IND.INTERFLUH NO
5464 RUKIMON AG (SWITZERLAND)

8)

The use into industrial and commercial sectors of the material indicated in this statement , does not exclude the controls of its conformity at competence laws besides the technological suitability of the intended purpose.

The information contained in this document is to the best of our knowledge and information obtained from our suppliers.

The above applies to completed production of crown corks intended for food packaging. It is the responsibility of the user to verify and comply with the rules and conditions of storage and use.

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This statement is valid from sending date indicated below and will be replaced in case substantial changes in the crown corks production processes, that can change some basic requirements for compliance or in case the legislative references cited in this statement will require a new verification for compliance.

THIS STATEMENT HAS A VALIDITY' TIME MAXIMUM OF 24 MONTHS FROM SENDING DATE

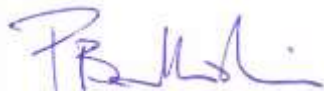
This declaration is prepared in accordance to Article 23 (“Entry into force and enforcement of Regulation UE n° 10/2011”).

Cod: 2/18

Revision Date 05.02.2020

Sending Date: 11.11.2020

Surname and Name: Dr. Battisti Paola



Positions : Responsible for Corporate Quality