



# NORMPACK-CERTIFICATE

Registration No:

304 10 100 4362 32

Valid until:

2018-10-06

DESCRIPTION

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

PA/PE vacuum bag

**Type of material:**

Polyolefins

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

PE/PE/TIE/PA/TIE/PE/PE/TIE/PA

**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			03.01	03.03B	04.01	04.04	05.01		06.01	06.04	07.01A	07.03	08.01	08.04	08.07	08.10	
01.02			02.05A	03.02A.IBB.IB.II		04.02B	04.05B	05.02		06.02	06.05B	07.02	07.04B	08.02	08.05	08.08A	08.11B	
			02.06A			04.03C				06.03	06.05**			08.03A.1	08.06A			08.15

**Contact time in foreseeable use**

Time	<2h	<24h	<4h	<2h				
Temp. ° C	< 121°	< 40°	< 70°	< 100°				

Includes Food Additives (E-no)

Yes

If YES, what numbers?

E.no 171 530 1521

DESCRIPTION OF FOOD

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

74400,68320,92080,79040,76960,89040

**Other information as restrictions and specifications****Tests/Calculations**

The Food simulants are: A:10% EtOH-Ethanol, B:3% HAC-Acetic acid, C:20% EtOH-Ethanol, D1:50% EtOH-Ethanol, D2:Olive oil, E:MPPO  
 x=Screening, \*Food type 01.04, D2= 95% EtOH, \*\*Whole eggs

DRF: 1

Functional barrier

No

COMPLETED TESTS

Food simulants:	Overall Migration				
	A	B	C	D1	D2
Time	10 d	10 d	x	x	2 h
Temp. ° C	40	40	x	x	100
Time		2 h			10 d
Temp. ° C		100			40
Results mg/kg	<60		Method	Measurement	
Migration test	Migration test on the construction				

Food simulants:	Specific Migration					
	A	B	C	D1	D2	E
Time		4 h			10 d	
Temp. ° C		100			40	
Time						
Temp. ° C						
Results mg/kg	<60		Method	Measurement		
PAA	<0,01		Metals	<SML		
Area, dm <sup>2</sup>	6		Vol, dm <sup>3</sup>	1		

PRODUCTION REQUIREMENTS

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

-Art 17, L 1935/2004 Traceability

Yes

L 2023/2006 about Good Manufacturing Practice

Yes

Declaration of Compliance DoC

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	"AZ-Pack", UAB
Web address (URL)	<a href="http://www.azpack.lt">www.azpack.lt</a>
Date:	2016-10-06
Signature of product responsible:	
Clarification of signature:	<b>Andrii Stalbovskyi</b>

Examined by Normpack's secretariat	
Date	2016-10-06
Stamp and signature	
Clarification of signature:	<b>Kristina Salmén</b>

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

7th update, 2016.

§ 1. Materials and articles in contact with food shall meet the demands of the Swedish Ordinances SFS 2006:804, SFS 2006:813s and the European Regulations (EC)178/2002, (EC) 2232/96, (EC) 2023/2006 and (EC) 1935/2004 and 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), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

2005/31 (Ceramics), 2007/42 (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic), L 202/2014 (Plastic), L 174/2015 (Plastic), L 1895/2005 (Epoxy), L 1183/2012, L 93/11 (N-nitrosamine).

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

\* 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

a) Measurements using fully validated or recommended methods

b) Mathematical calculations if a) is missing

§ 5. The period of validity of the Normpack-certificate is shown on the certificate.

The validity is provided that no changes are made in the composition of the material or in the requirements of the current legislation and that

[www.innventia.com/Normpack](http://www.innventia.com/Normpack)

[www.slv.se](http://www.slv.se)

[www.bfr.zadi.de](http://www.bfr.zadi.de)

[ec.europa.eu/food/food/chemicalsafety/foodcontact/spec\\_dirs\\_en.htm](http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec_dirs_en.htm)

[www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm](http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm)

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

Contact: [Kristina.salmen@innventia.com](mailto:Kristina.salmen@innventia.com)

## 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 surf /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, unpeeled
- 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 I
- 04.03 Nuts /A. Shelled, dried, flaked /B. Shelled, roasted /C. In paste/cream
- 04.04 Whole vegetables, fresh or chilled, unpeeled
- 04.05 Processed vegetables: /A. Dried or dehydrated /B. Fresh /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