



NORMPACK CERTIFICATE

Registration No.: 081 15 100 2063 23 Valid until: 2009-12-06

We declare that our material/article is manufactured in accordance with the Normpack Norm.

Trade name (and type): SilviPak Chilled #1 (Transparent film), SilviPak Chilled # 1 (Black film)

Material (material combinations) (*Layer by layer, starting from the outside and inwards to the layer closest to the food*):
Virgin Pulp/Polyester/EVOH/Polyester

Field of application filling/storing (*time (h)/temperature (°C)*): ≤4 h/< 175°C; ≤ 4 h/< 100°C; >24 h/40°C

Type of food: Dry , Aqueous , Acid , Alcoholic , Fatty

Other information: The conditions of time and temperature are considered to be most severe according to: 97/48/EEC

Regulations: LIV FS 2003:2 with any subsequent reprints and amendments.
The Normpack Norm (*see overleaf*) and

Overall migration (mg/dm²) or (mg/kg): ≤10 mg/dm² or <12 mg/kg

To food stimulant: water , 3% acetic acid , 10% ethanol , olive oil , isooctane , 95% ethanol

State time and temperature for migration tests: 4 h/100°C; 6 h/60°C; 10 days/40°C

Specific migration – SML: PAA, TPA, MEG, DEG, MA, AcV,

CAS-no. or PM/ref-no.: 108-05-4,100-21-0, 108-31-6, 107-21-1,111-46-6

Additives (E-no./Multifunctional): -

Has the company implemented a traceability system for materials/products in accordance with Art. 17, L 1935/2004 Yes No

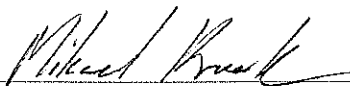
See further §3 of the Normpack Norm.

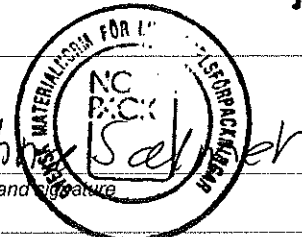
If our product is further processed, the manufacturer/processor of the finished product is responsible that the migration demands are met. We also declare that should we on any occasion change the composition of our products in a way that would interfere with the declaration, we will inform your company.

The certificate is audited by the Normpack secretariat.

Rottneros AB
Company
2007-12-06
Date

2007-12-06
Date


Signature of product/production responsible
Mikael Krook
Clarification of signature


Normpack stamp and signature
Kristina Salmén
Clarification of signature

**SWEDISH MATERIAL NORM FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS
(The Norm) Updated May 2005**

§1 Materials and articles in contact with foodstuffs shall meet the demands laid down in the Swedish Food Act (SFS 1971:511) and L 178/2002, the Food Decree (SFS 1971:807), the Ordinance for materials and articles intended to come into contact with foodstuffs (LIV FS 2003:2), (LIV FS 2004:31) on food additives (LIVS FS 2003:20), on Foreign Substances in Food (SLV FS 1993:36), and the Ordinance on handling of foodstuffs (SLV FS 1996:5) **with any subsequent reprints and amendments.**

The following are included in the Normpack-Norm:

EC-Ordinances 2232/96, L 1935/2004, L 178/2002, and

EC-directives 78/142, 80/766, 81/432, 84/500, 85/572, 87/109, 93/8, 93/10, 93/11, 96/11, 97/48, 02/16, 02/72, 04/01, 04/13, 04/14, 04/19..

§2 For materials not covered in detail in Swedish food legislation one of the following regulations shall be invoked:

- 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 foodstuffs, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

§4 Temporary Norm for Food Film

DEHP (Di-2-ethylhexyl-phtalate) is not allowed as an additive in films intended for fatty foods such as cheese.

§5 Temporary Norm for Cellulose Based Materials (Except Cellophane) in Contact with Foodstuffs

5.1 Fibrous raw materials may be used for materials in contact with fruit and vegetables that are usually washed and/or peeled provided that the material meets the general purity demands according to BfR, Empf. XXXVI.

5.2 Fibrous raw materials may be used for materials in contact with dry products provided that the material meets the general purity demands according to BfR, Empf. XXXVI. Only such recycled fibres may be used that are defined in BfR, Empf. XXXVI A.I.4 and with special consideration to footnotes 2 and 2a. "Untersuchungen von Papieren, Kartons and Pappen für den Lebensmittelkontakt, Wiedergewinnung von Papierfasern", section 2, "Begriffe".

5.3 Fat or wet foodstuffs should not be in direct contact with materials containing recycled fibres. If the material contains recycled fibres, there should be a functional barrier between foodstuff and the material. (Recommendation from the Swedish Food Administration).

5.4 As the BfR Empf. XXXVI does not refer to materials with barrier layers, the migration of foreign substances is not allowed to exceed 10 mg/dm² according to the Warenwet legislation, Chapter II.

5.5 BfR Empf. XXXVI/1, XXXVI/2 AND XXXVI/3 shall be followed without remarks according to the BfR recommendations.

5.6 The material shall always maintain a high microbiological purity adapted to the foodstuff.

§6 Temporary Norm for additives with limits in plastic materials according to future amendments of 02/72/EEC and 04/19/EEC.

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of 02/72/EEC and 04/19/EEC and subsequent amendments:

1. Measurements using standardised methods
2. Measurements using fully validated or recommended methods
3. Mathematical calculations
4. If methods 1, 2 and 3 are not available, a method of measurement working satisfactorily with reference to the fixed limit value can be used until a fully validated method of measurement has been established.

Important www-addresses: <http://www.slv.se>,
<http://www.fda.gov>,
<http://bfr.zadi.de/kse/>,
<http://europa.eu.int/eur-lex/lex/JOIndex.do?ihmlang=s>
<http://warenwet.sdu.nl/warenwetonline/warenwet.exe?location=none&language=nl>