

Declaration of Compliance No 07/2023		
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF		
Product category covered by this declaration		CPLA cutlery
Date of declaration		4 <sup>th</sup> January 2023
Signed		<i>Klaudia Kwiatkowska</i>
Position		Quality and Compliance Specialist
Declaration of compliance with:		
<ul style="list-style-type: none"> <li>Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended)</li> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)</li> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)</li> <li>FDA 21 CFR 175.300</li> </ul>		
<p>These CPLA cutlery utensils have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No.10/2011 was performed for these products.</p> <p>In the US the PLA used to make these CPLA lids is compliant under FCN 178 which is inclusive of all food types with the limitation of condition of use B-H</p>		
Information about the compliance of substances used that are subject to any restriction or specification (EC)		
Compliance with overall migration limit		Overall migration is below 10mg/dm <sup>2</sup> under standard testing conditions laid down in Regulation (EC) No. 10/2011.
Substance	Method	Result
3% Acetic Acid	2 hours at 70°C	< 3 mg/dm <sup>2</sup>
10% Ethanol	2 hours at 70°C	< 3 mg/dm <sup>2</sup>
Rectified Olive Oil	2 hours at 70°C	< 3 mg/dm <sup>2</sup>
Information about the compliance of substances used that are subject to any restriction or specification (FDA)		
Compliance with overall migration limit		Overall migration is below 0.5mg/inch <sup>2</sup> under standard testing conditions laid down in FDA CFR 175.300.
Information about the compliance of substances subject to purity criteria		
<p>There are no substances subject to purity criteria.</p> <p>There are no substances subject to restrictions.</p>		
Information about 'dual-use' additives		
<p>All products are made from polymerised lactic acid (PLA).</p> <p>Lactic acid – CAS number 50-21-5, E number E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008.</p>		
Functional Barrier		
There is no functional barrier present.		

**Issue 5**
**Authorisation for Issue** Quality and Compliance Specialist

**Date** 4<sup>th</sup> January 2023

The electronic version of this document is the latest revision. It is the responsibility of the individual to ensure that any paper material is the current version. The printed version of this manual is uncontrolled.

This manual has been prepared to meet the requirements of BS EN ISO 9001:2015 and BS EN ISO 14001:2015 and Company objectives. It must not be reproduced in whole, or in part, or released to a second or third party, without the express written consent from the Quality and Environmental Manager, Vegware Ltd.

Conditions of use

Types of food with which it is intended to be put in contact:

- All foods (including hot and cold)

Time and temperature of storage while in contact with food:

- Up to 2 hours, hot liquids up to 85°C or 185°F

**Issue 5**

**Authorisation for Issue** Quality and Compliance Specialist

**Date** 4<sup>th</sup> January 2023

The electronic version of this document is the latest revision. It is the responsibility of the individual to ensure that any paper material is the current version. The printed version of this manual is uncontrolled.

This manual has been prepared to meet the requirements of BS EN ISO 9001:2015 and BS EN ISO 14001:2015 and Company objectives. It must not be reproduced in whole, or in part, or released to a second or third party, without the express written consent from the Quality and Environmental Manager, Vegware Ltd.