



Declaration of Compliance

| Product Name | PE Container | | | | | | | | | | |
|--|---|----------------|-------|--|---------------------------|--|--|----------------------|-------|--|--------------|
| Composition | <p>Polyethylene</p>  | | | | | | | | | | |
| EU Commissions & Other Regulation | <p>Plastics used for Food Contact: according to</p> <ol style="list-style-type: none"> 1.Notification of the Ministry of Public Health No.435 B.E.2565 (2022) 2. EU Regulation 10/2011 Plastic Contact Material & Article Intended to Come into Contact with Foodstuffs <p>In accordance with EU Commission Regulation no.1935/2004 the product is intended for food contact.</p> <p>The product is produced according to EU Commission Regulation no. 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).</p> <p>Test conditions: 10 days at 40 °C</p> <table border="1"> <thead> <tr> <th>Migration Test</th><th>Limit</th></tr> </thead> <tbody> <tr> <td> - 10% Ethanol (v/v) (Food simulant A) - 3% Acetic acid (w/v) (Food simulant B) - 20% Ethanol (v/v) (Food simulant C) - Rectified Olive Oil (v/v) (Food simulant D2) </td><td>$\leq 10 \text{ mg/dm}^2$</td></tr> <tr> <td> - Specific Migration of 24 Heavy metals (3% acetic acid: Single Use, 10 days 40°C) - Specific Migration of primary Aromatic amines (3% acetic acid: Single Use, 10 days 40°C) </td><td>Refer NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH (NO.435) B.E.2565 (2022) & EU Regulation 10/2011</td></tr> <tr> <th>Microbiological Test</th><th>Limit</th></tr> <tr> <td> - Salmonella spp. - Staphylococcus aureus - Bacillus cereus - Clostridium perfringens - Listeria monocytogenes - Escherichia coli (E. coli) </td><td>Not Detected</td></tr> </tbody> </table> | Migration Test | Limit | - 10% Ethanol (v/v) (Food simulant A) - 3% Acetic acid (w/v) (Food simulant B) - 20% Ethanol (v/v) (Food simulant C) - Rectified Olive Oil (v/v) (Food simulant D2) | $\leq 10 \text{ mg/dm}^2$ | - Specific Migration of 24 Heavy metals (3% acetic acid: Single Use, 10 days 40°C) - Specific Migration of primary Aromatic amines (3% acetic acid: Single Use, 10 days 40°C) | Refer NOTIFICATION OF THE MINISTRY OF PUBLIC HEALTH (NO.435) B.E.2565 (2022) & EU Regulation 10/2011 | Microbiological Test | Limit | - Salmonella spp. - Staphylococcus aureus - Bacillus cereus - Clostridium perfringens - Listeria monocytogenes - Escherichia coli (E. coli) | Not Detected |
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| Limitation of Use | - Service temperature 0 – 45 °C |
| Storage condition | - Storage in room temperature - Avoid exposure directly in sunlight or high temperature |
| Date of Issue | 15/01/2023 |
| Valid Until | 15/01/2025 |
| Approved by |  Quality Manager |