

COMPLIANCE DECLARATION

– Regarding plastic packages intended to come into contact with food –

The Company **MANI – Indústrias Plásticas, S.A.**, with address at Av. 1.º de Maio 106, Alto dos Bonecos, 2840-547 Aldeia de Paio Pires (Portugal), states, through this document, that the packages manufactured from the plastic material **AMORPHOUS POLYETHYLENE TEREPHTHALATE (APET)** in **clear colour**:

1) Comply with the general requirements laid down in the following legislation:

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food, and amendments;
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food, and amendments;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, and amendments;
- Commission Regulation (EU) No 2022/1616 of 15 September 2022 on recycled plastic materials and articles intended to come into contact with foods, and repealing Regulation (EC) No 282/2008.

2) Are 100% recyclable, as they are mono-material and mono-layer packages, and do not contain in their composition paints, varnishes, solvents, labels, silicones or other constituents susceptible of creating difficulties in the recycling process.

3) Have a minimum of 50% post-consumer RPET content and a minimum of 30% post-industrial PET content.

4) Are suitable for contact with all types of food and, under normal or foreseeable conditions of use, they do not cause an unacceptable change in the composition of the food or a deterioration in the organoleptic characteristics thereof.

5) Are suitable for use at a temperature range between -40°C and 70°C.

6) Contain in their composition the following substances listed in Annex I of Commission Regulation (EU) No 10/2011 regulated by a specific migration limit (SML), and/or other restrictions/specifications (if applicable):

- Antimony trioxide (CAS No 0001309-64-4, Ref. No 35760);
- Diethyleneglycol (CAS No 0000111-46-6, Ref. No 13326/15760/47680);
- Ethyleneglycol (CAS No 0000107-21-1, Ref. No 16990/53650);
- Isophthalic acid (CAS No 0000121-91-5, Ref. No 19150);
- Terephthalic acid (CAS No 0000100-21-0, Ref. No 24910).

7) Do not contain “dual use additives” in their composition.

8) Were subjected to overall and specific migration tests, performed by a laboratory accredited in accordance with the Standard NP EN ISO/IEC 17025, under the following conditions:

- Validation of compliance for contact with all types of food.
- Overall migration tests: Standardised testing condition “10 days at 40°C” (OM2). Total immersion method. Food contact surface area to volume ratio for which compliance has been verified equals 1dm²/100mL.
- Specific migration tests: Testing condition “10 days at 60°C”. Total immersion method and filling method. Food contact surface area to volume ratio for which compliance has been verified equals 1dm²/100mL (total immersion method) and 0,5cm²/cm³ (filling method).

9) Comply with the overall migration limit (OML) established in the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

10) Comply with the specific migration limits (SML), including other restrictions/specifications (if applicable), established in Annex I of the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

11) Comply with the specific migration limits (SML), including other restrictions/specifications (if applicable), established in Pont 1 of Annex II (metals and lanthanide substances) of the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

12) Comply with the specific migration limits (SML) established in Pont 2 of Annex II (primary aromatic amines) of the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

13) Have the following intended food contact conditions validated by the results of the migration tests: (1) Any food contact at frozen and refrigerated conditions; (2) Any long-term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes. (Note: By applying the above formula, and as a mere example, the packages may be used for a maximum period of 120 minutes at a temperature of 70°C and for a maximum period of 15 minutes at a temperature of 100°C).

14) Do not contain Bisphenol A in their composition.

15) Have their compliance subjected to the conformity with the conditions of storage, handling and use, considering the specific characteristics of the material or article such as prescribed by professional practices or codes.

In the event of alterations in the packaged foodstuff, namely in its composition or intended use, as well as in case of a change in the conditions for using the material or article, the person for whom this declaration is endorsed must ensure the compatibility “package/content” for which he/she accepts responsibility.

This COMPLIANCE DECLARATION:

- **Has been drafted in accordance with Article 16 of Regulation (EC) No 1935/2004** of the European Parliament and of the Council of 27 October 2004 **and with Annex IV of Commission Regulation (EU) No 10/2011** of 14 January 2011;

- **Has been established according to the compliance statements and supporting documents provided by suppliers** of raw materials/additives **and in conformity with the results of migration tests** performed to the plastic materials;

- **Is valid for a period of 5 years** from the date mentioned bellow and is subject to review whenever new scientific data becomes available and/or when changes occur in relevant legislation, in the composition of raw materials/additives and in the production processes that may alter the conditions of product conformity;

- **Is addressed to:** E. Weber & Cie AG

Signature: Vanda Marques

Date: 22/01/24

MANI INDÚSTRIAS PLÁSTICAS, S.A
Av. 1.º de Maio, 106
Casal do Marco
2840-547 Aldeia de Paio Pires

This document is issued in English, given that this is the standard language that we use for foreign entities and to issue these kinds of documents. We believe that given that there is not any primacy with any other European language, the use of English language must be accepted.

COMPLIANCE DECLARATION

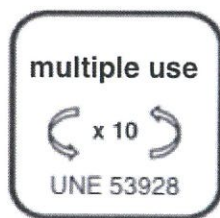
– Regarding multiple use plastic packages intended to come into contact with food –

The Company **MANI – Indústrias Plásticas, S.A.**, with address at Av. 1.º de Maio 106, Alto dos Bonecos, 2840-547 Aldeia de Paio Pires (Portugal), states, through this document, that the packages manufactured from the plastic material **POLYPROPYLENE (PP) in black colour**:

1) Comply with the general requirements laid down in the following legislation:

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food, and amendments;
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food, and amendments;
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, and amendments;
- Council of Europe Resolution AP (89) 1 on the use of colourants in plastic materials coming into contact with food.

2) Are suitable for reuse. The packages are intended for multiple use, having been designed, conceived and placed on the market with the objective of completing, throughout their life cycle, a minimum number of journeys or rotations based on refilling or multiple use for the same purpose for which they were originally conceived. The suitability of packaging for multiple use is corroborated by chemical tests (migration tests) carried out periodically in a specialised laboratory accredited in accordance with the standard NP EN ISO/IEC 17025. The suitability for multiple use is also duly certified by physical and mechanical tests, carried out in accordance with the requirements of Standard UNE 53928, which attest the packaging ability to withstand 10 washing cycles in a dishwasher.



3) Are 100% recyclable, as they are mono-material and mono-layer packages, and do not contain in their composition paints, varnishes, solvents, labels, silicones or other constituents susceptible of creating difficulties in the recycling process.

4) Have between 50-70% of post industrial PP content.

5) Are suitable for contact with all types of food and, under normal or foreseeable conditions of use, they do not cause an unacceptable change in the composition of the food or a deterioration in the organoleptic characteristics thereof.

6) Are suitable for use at a temperature range **between -18°C and 100°C**.

7) Contain in their composition the following substances listed in **Annex I of Commission Regulation (EU) No 10/2011 regulated by a specific migration limit (SML)**, and/or other restrictions/specifications (if applicable):

- Carbon black (CAS No 0001333-86-4; Ref. No 42080);
- Cis-1,2-cyclohexanedicarboxylic acid, salts (Ref. No 45704);
- Polyethylene wax (CAS No 0009002-88-4; Ref. No 80000).

8) Contain the following **“dual use additives” in their composition**:

- Estearic acid (CAS No 0000057-11-4).

9) Were subjected to overall and specific migration tests, performed by a laboratory accredited in accordance with the Standard NP EN ISO/IEC 17025, under the following conditions:

- Articles intended to come into repeated contact with foods (packages suitable for reuse).
- Validation of compliance for contact with all types of food.
- Overall migration tests: Standardised testing condition “10 days at 40°C” (OM2). Total immersion method. Food contact surface area to volume ratio for which compliance has been verified equals 1dm²/100mL (total immersion method).
- Specific migration tests: Testing condition “10 days at 60°C”. Total immersion method and filling method. Food contact surface area to volume ratio for which compliance has been verified equals 1dm²/100mL (total immersion method), 0,5cm²/cm³ (filling method) and 7,9dm²/Kg (filling method).

10) Comply with the overall migration limit (OML) established in the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

11) Comply with the specific migration limits (SML), including other restrictions/specifications (if applicable), established in Annex I of the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

12) Comply with the specific migration limits (SML), including other restrictions/specifications (if applicable), established in Pont 1 of Annex II (metals and lanthanide substances) of the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

13) Comply with the specific migration limits (SML) established in Pont 2 of Annex II (primary aromatic amines) of the Commission Regulation (EU) No 10/2011 of 14 January 2011, and amendments.

14) Have the following intended food contact conditions validated by the results of the migration tests: (1) Any food contact at frozen and refrigerated conditions; (2) Any long-term storage at room temperature or below, including when packaged under hot-fill conditions, and/or heating up to a temperature T where $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes. *(Note: By applying the above formula, and as a mere example, the packages may be used for a maximum period of 120 minutes at a temperature of 70°C and for a maximum period of 15 minutes at a temperature of 100°C).*

15) Do not contain Bisphenol A in their composition.

16) Have their compliance subjected to the conformity with the conditions of storage, handling and use, considering the specific characteristics of the material or article such as prescribed by professional practices or codes.

In the event of alterations in the packaged foodstuff, namely in its composition or intended use, as well as in case of a change in the conditions for using the material or article, the person for whom this declaration is endorsed must ensure the compatibility “package/content” for which he/she accepts responsibility.

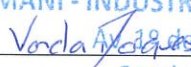
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- Is valid for a period of 5 years from the date mentioned bellow and is subject to review whenever new scientific data becomes available and/or when changes occur in relevant legislation, in the composition of raw materials/additives and in the production processes that may alter the conditions of product conformity;

- Is addressed to: E. Weber & Cie AG

Signature:  Vanda Marques
MANI - INDÚSTRIAS PLÁSTICAS, S.A
Av. 1º de Maio, 106
Casal do Marco
2840-547 Aldeia de Paio Pires

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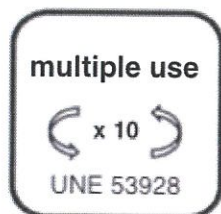
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3) Are 100% recyclable, as they are mono-material and mono-layer packages, and do not contain in their composition paints, varnishes, solvents, labels, silicones or other constituents susceptible of creating difficulties in the recycling process.

4) Have between 50-70% of post industrial PP content.

5) Are suitable for contact with all types of food and, under normal or foreseeable conditions of use, they do not cause an unacceptable change in the composition of the food or a deterioration in the organoleptic characteristics thereof.

6) Are suitable for use at a temperature range **between -18°C and 100°C**.

7) Contain in their composition the following **substances listed in Annex I of Commission Regulation (EU) No 10/2011 regulated by a specific migration limit (SML)**, and/or other restrictions/specifications (if applicable):

- Cis-1,2-cyclohexanedicarboxylic acid, salts (Ref. No 45704).

8) Contain the following **“dual use additives” in their composition**:

- Stearic acid (CAS No 0000057-11-4).

9) Were subjected to overall and specific migration tests, performed by a laboratory accredited in accordance with the Standard NP EN ISO/IEC 17025, under the following conditions:

- Articles intended to come into repeated contact with foods (packages suitable for reuse).
- Validation of compliance for contact with all types of food.
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- **Is addressed to:** E. Weber & Cie AG

**MANI****Indústrias Plásticas, SA****PME líder****MANI - INDÚSTRIAS PLÁSTICAS, S.A.**

Signature: _____

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