



storaenso

July 7, 2022

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Declaration of Compliance

Version: 2022:1

PERFORMA CREAM AND PERFORMA CREAM HS

<i>Trade name</i>	Performa Cream and Performa Cream HS (hereafter referred to as the products)
<i>Product description</i>	Fully coated CTMP board with cream uncoated reverse
<i>Grammage</i>	180 - 360 g/m ² For more information see technical specification.
<i>Fiber source</i>	Fresh and virgin fiber
<i>Bleaching</i>	All used pulps are elemental chlorine free (ECF-pulps)
<i>Production site</i>	Performa Cream and Performa Cream HS are manufactured at Stora Enso Division Packaging Materials, Fors Mill
<i>Producer</i>	Stora Enso Division Packaging Materials, Fors Mill

Please note that safe and appropriate use in this context means food safety. There might be technical limitations that any downstream operator in the food value chain needs to take into account and test separately before use. E.g. the products might need additional barrier layer when used in contact with liquids.

Any downstream operator in the food value chain is responsible for the suitability and food safety at the intended end-use.

For questions regarding if a specific end-use (food type and/or conditions) is not covered by this declaration please contact the local Stora Enso sales office for more information.

Compliance with European food contact legislation

Information given in this declaration is based on our current knowledge and written confirmation from our chemical suppliers as well as analysis performed on representative product samples.

For the purpose to achieve high chemical and microbiological purity only fresh and virgin fibers and food contact approved chemical additives are used as raw material in the manufacturing of these products. The pulp and paper manufacturing process conforms with established technology involving the use of generally recognized chemicals.

We hereby declare that these products before converting complies where applicable and under foreseeable conditions of use with the requirements of **Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food as well as **BfR Recommendation XXXVI** on paper and board for food contact (2022). These products are manufactured in accordance with **Commission Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food.

These products are approved for direct food contact with dry and fatty foodstuffs. When there is a proper* barrier layer between the product and packed food, it is also approved for contact with moist, acidic and alcoholic foodstuffs.

*Proper barrier means any barrier layer that prevents aluminium migration to the food (e.g. PE layer)

These products are intended for use under the following conditions of temperature and time.

- Freezer/fridge
- Room temperature (up to 40°C for more than 24 hrs)
- Hot-fill*

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These products are not intended for use under the following conditions and temperatures.

- De-freezing and/or re-heating of food (e.g. ready meals) in microwave oven
- Conventional oven

* *It is the responsibility of the packer of the finished articles to ensure that the article is safe to use in the intended conditions. "Hot-fill" means the filling of any article with a food with a temperature not exceeding 100 °C at the moment of filling, after which the food cools down to 50 °C or below within 60 minutes, or to 30 °C or below within 150 minutes.*

** *It is the responsibility of the packer of the finished articles to ensure that the article is safe to use in the intended conditions (W/min) taking into account all relevant information e.g. the shape and size of the article and the amount and type of packaged food.*

*** *It is the responsibility of the packer of the finished articles to ensure that the article is safe to use in the intended conditions in the oven.*

Please also see storage conditions.

Food Contact Guidelines

The *Food Contact Guidelines for the Compliance of Paper and Board Materials and Articles* for food contact provides harmonised approach for self-regulation of paper and board. Stora Enso as a company supports and operates according to the Food Contact Guideline. The document is prepared by CEPI and many packaging associations. More information on the guideline can be found on the following web site;

https://www.cepi-eurokraft.org/wp-content/uploads/2019/04/Food-Contact-Guidelines_2019.pdf

Analyses

Compliance with BfR Recommendation XXXVI

These products comply with the requirements in BfR Recommendation XXXVI as follows. Analyses have been performed on representative samples of paperboard.

Heavy metals:

Cadmium (Cd) < 5 µg/l in the cold water extract of the paperboard
Lead (Pb) < 10 µg/l in the cold water extract of the paperboard

Please note that for dry and fatty food Aluminium cold water extraction is not required according to BfR XXXVI Recommendation.

Chloropropanols

1,3-DCP (1,3-dichloro-2-propanol) < 2 µg/l in the cold water extract of the paperboard
3-MCPD (3-monochloropropane diol) < 12 µg/l in the cold water extract of the paperboard

Formaldehyde: Analysis has been performed according to EN 1541. The amount of formaldehyde is < 1.0 mg/dm².

Optical brightening agents:

Optical brightening agents, OBAs, are used in the manufacturing of these products. Analysis has been performed according to EN 648 under test conditions A and D. There was no visible transfer (grade 5) with olive oil simulant.



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Colour fastness: Analysis has been performed according to EN 646 under test conditions A and D. There was no visible transfer (grade 5) for any of the test fluids.

Transfer of antimicrobial constituents (Hemmhof test): Analysis has been performed according to EN 1104. There is no transfer of antimicrobial constituents. We do not add surface biocides on top of the paperboard.

Biocides are analysed on representative samples and results are below the limitations set in BfR recommendations

Other heavy metals

Chromium VI < 0.25 mg/kg
Mercury (Hg) < 0.3 mg/kg

Compliance with US food contact legislation, FDA

Information given in this declaration is based on our current knowledge and written confirmation from our chemical suppliers as well as analysis performed on representative product samples.

Based on the information regarding the formulation, limitations on the used chemical additives as well as the results of the applicable extraction tests we confirm that these products complies with 21 C.F.R. §176.170 ("Components of paper and paperboard in contact with aqueous and fatty foods") and §176.180 ("Components of paper and paperboard in contact with dry food") and may be used as intended in contact with food types III, IV-A, V, VII-A, VIII and IX and under conditions of use E-G as described in tables 1 and 2 of 21 C.F.R. §176.170.

Please note that this product is compliant as food packaging material used in contact with infant* formula or human milk only with a proper functional barrier.

* The term "infant" refers to individuals aged 0- 6 months and "Infant food" is limited to infant formula and human milk. For more information please check with FDA Guidance on "Preparation of Food Contact Notifications for Food Contact Substances in Contact with Infant Formula and/or Human Milk". <https://www.fda.gov/media/124714/download>

Substances

Intentionally added shall mean deliberately utilized in the formulation of a material or component where its continued presence is desired in the final product to provide a specific characteristics, appearance or quality. Please note that we do not analyze the products for the substances listed below. Information below is based on information given by our chemical suppliers.

Animal origin

We hereby confirm that no additive of animal origin is intentionally added during the manufacturing of these products.

We hereby confirm that substances causing Transmissible Spongiform Encephalopathies (TSEs), including Bovine Spongiform Encephalopathy (BSE) and Creutzfeldt Jacob Disease (CJD), are not intentionally added during the manufacturing of these products.

Based on our current knowledge, these products could qualify with vegan certification criteria.

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CMR substances

Based on information from our suppliers of chemical additives, substances classified as “carcinogenic”, “mutagenic” or “toxic for reproduction” in Regulation (EC) 1272/2008 as amended, in concentrations over the legislative limits stated in the material data sheets for our chemical products, are not intentionally added during the manufacturing of these products.

Dual Use Additives

The following substances are also authorized as food additives by Regulation (EC) No 1333/2008 or as flavourings by Regulation (EC) No 1334/2008 and according to information from our chemical supplier may be present in the product in concentrations over 10 µg/kg.

Chemical substance	CAS-number	E number/FL number
Calcium carbonate	471-34-1	E170
Sorbic acid	110-44-1	E200
Potassiumsorbate	24634-61-5	E202
Sodium sulfite	7757-83-7	E221
Sodium bisulfite	7631-90-5	E222
Sodium nitrate	7631-99-4	E251
Sodiumacetate	127-09-3	E262
Lactic acid	50-21-5	E270
Fumaric acid	110-17-8	E297
Citric acid	77-92-9	E330
Adipic acid	124-04-9	E355
Xanthan gum	11138-66-2	E415
Glycerol	56-81-5	E422
Polyoxyethylenesorbitantristearate	9005-71-4	E436
Sodiumtrimetaphosphate	7785-84-4	E451
Sodium carboxymethylcellulose	9004-32-4	E466
Distilledmonoglyceride		E471
Sorbitanmonostearate		E491
Magnesium chloride	7786-30-3	E511
Sulfuric acid	7664-93-9	E513
Sodium sulphate	7757-82-6	E514
Aluminum sulfate	10043-01-3	E520
Sodium hydroxide	1310-73-2	E524
Silicon dioxide	112926-00-8	E551
Stearic acid	57-11-4	E570
Polydimethylsiloxan	63148-62-9	E900
Propane-1,2-diol	57-55-6	E1520
Polyethylene glycol	25322-68-3	E1521



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EN 71-3 Safety of toys – Part 3: Migration of certain elements

We hereby confirm that product, before further converting, comply with the requirements of EN 71-3:2019 + A1:2021 Safety of toys – Part 3: Migration of certain elements.

Food allergens

We hereby confirm that, with reference to the US FDA Food Allergen Labelling and Consumer Protection Act (FALCPA) and the Regulation (EU) No 1169/2011 Annex II as amended, the following food allergens or products derived thereof are not intentionally added during the manufacturing of these products.:

- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof*
- Peanuts and products thereof
- Soybeans and products thereof*
- Milk and products thereof*
- Nuts and products thereof*
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations that may cause transfer from food packaging into food exceeding 10 mg/kg expressed as SO₂.
- Lupin and products thereof
- Molluscs and products thereof

*Please notice the exceptions in Commission Directive 1169/2011/EC, Annex II

Some of the additives used in the manufacturing of the products contain minor amounts of gluten. According to Commission Regulation (EC) No 828/2014 foodstuffs may be sold as 'gluten-free' if the gluten content does not exceed 20 mg/kg in the food as sold to the final consumer. Based on the worst-case calculations the gluten content of product does not exceed 20 mg/kg and thus product is also considered as "gluten-free".

GMO

We hereby confirm that Genetically Modified Organisms (GMO) as defined by European Union* are not intentionally added during the manufacturing of these products. Our suppliers can however not exclude adventitious and technically unavoidable contamination**.

* http://ec.europa.eu/food/food/biotechnology/index_en.htm

** Regulation 1830/2003 on traceability and labeling of GMO; "The adventitious or technically unavoidable presence of GM-crops in conventional crops may occur as a result of seed production, cultivation, harvest, transport and processing. As long as the level of such contamination remains below the current 0.9 % legislative limit, food ingredients can be considered as not being produced from GM raw materials."

REACH Regulation (EC) 1907/2006

We continuously monitor the development of the Candidate List of Substances of Very High Concern, the substances for authorization as well as any restrictions applicable to our use. To our knowledge and based on the information from our suppliers today we can confirm that none of our articles contains substances included on the Candidate List of SVHCs (incl. Annex XIV, Authorisation) in a concentration above 0.1% (w/w).



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Certified management systems at the production site/sites

Certificates are available on the internet: <https://www.storaenso.com/en/download-centre?page=1&tab=certificates>

Storage and handling requirements

In order to secure/ensure product safety these products must be well wrapped and stored indoor, sheltered from rain and snow. The recommended storage conditions are at 50-55 % relative humidity and 20-23° C. We recommend converting of the products within 12 months from manufacturing date and after this time rights of claims normally disappear.

For more information regarding the shelf life of the board please contact the local Stora Enso sales office.

Fors, 7 July 2022

Stora Enso Division Packaging Materials

Fors Mill

Tomi Sandvik

Product Safety Manager

Disclaimer

It is the responsibility of the manufacturer of the final product/package to ensure that products fabricated from material manufactured by us meet all relevant regulatory and legislative requirements, specifications and limitations in the intended application and end use. This information and its contents are subject to the following additional limitations and disclaimers:

- *Based on reasonable investigations, the information set out herein is accurate to our current knowledge only. We take no responsibility for information that has been provided to us by our suppliers and on which we have relied when producing the information contained herein.*
- *This information is only valid at the date of this letter and, for the avoidance of doubt, we assume no liability for subsequent changes in information, contents, processes, regulatory requirements or otherwise.*
- *This information is only valid to the extent it has been signed and delivered by an authorized employee of the Stora Enso group.*
- *Nothing in this information shall be interpreted as a warranty (direct or implied) with respect to (a) anything beyond what is expressly set out herein, (b) the merchantability or fitness for a particular purpose, (c) the use, or the suitability for use, in connection with other products or materials, or (d) the safety or legality in any use, processing and handling of our products.*
- *This information forms an integral part of the delivery contract between us and the addressee and any limitations of liability set out in such delivery contract shall apply to this information.*
- *No one other than the addressee may rely on this information and we assume no liability whatsoever to any third party.*
- *Any reference in this document to words "we" or "us" shall mean Stora Enso Oyj and/or its affiliate(s), as applicable from time to time.*