



UNI EN ISO 9001:2015



SISTEMA DI GESTIONE
QUALITÀ CERTIFICATO



CERTIQUALITY
È MEMBRO DELLA
FEDERAZIONE CISO

OBJECT: FOOD CONTACT DECLARATION

(according to annex IV UE 10/2011)

The Company “Clemente Rigamonti & C s.r.l.”, certified UNI EN ISO 9001: 2015 declares that the following supplied products:

1)

CROWN CORKS in TP/TFS, diameter 26-29 mm, internal compound PVC FREE are in conformity with following Communities laws:

- Regulation UE 1935/2004 and following updates;
- Regulation UE 1895/2005 and following updates;
- Regulation UE 2023/2006 (good manufacturing practices) and following updates;
- Regulation UE 10/2011 updated by Regulation UE 174/2015;
- Regulation UE 213/2018 concerning BPA use

and with following Italian laws:

- Italian law 777/82 and following updates and amendments;
- Italian law DM 21.03.1973 and following updates and amendments.

2)

The corks above mentioned are made of the following starting materials/substances:

- **TINPLATE/TIN FREE STEEL:** steel electrolytically covered according to regulations EN 10202 responding to following laws :
 - Italian DM n. 405 del 18.02.1984 (Tin plate)
 - Italian DM n. 405 del 13.07.1995 (Tin plate)
 - Italian DM n. 243 del 01.06.1988 (Tin free steel)
- **VARNISH FOR INTERNAL COVERING:** suitable for contact with food and BPA-NI not intentionally included (Supplier declaration)
- **VARNISH/ENAMELS FOR EXTERNAL COVERING**
- **INKS FOR EXTERNAL USE**
- **INTERNAL COMPOUND PVC FREE (SVELON 855)** based on thermoplastic elastomer poleolefins and additives, BPA-NI not intentionally included (Supplier declaration)

3)

The material that constitutes the PVC FREE internal compound (SVELON 855) satisfy the relevant requirements of UE regulation 1829/2003 and 1930/2003 (absence of OGM), UE 1935/2004, UE 1895/2005, (absence of epoxy resins) UE 2023/2006, UE 282/2008 (absence of recycled plastic materials), UE 1169/2011 (absence of allergens), UE 1069/2009 and UE 142/2011 (absence of by-products of animal origin, absence of risks for BSE / TSE) UE 10/2011 (and subsequent amendments UE 321/2011, UE 1282/2011, UE 1183/2012, UE 202/2014, UE 174/2015, UE 1416/2016, UE 752/2017, UE 79/2018), UE 213/2018 (absence of bisphenol A), UE 94/62 and UE 2004/12 (content of heavy metals less than 100 ppm)

The material that constitutes the compound complies with USA FDA 21 CFR 177.1210

The corks produced with this compound, respects the overall migration limits (60 mg / kg based on the actual content of the container in which it is intended to close)

The reference values for the limits of global migration, together with the specific restrictions to which monomers and / or additives present in the material could be subjected, are respected in the conditions of use mentioned below.

Compliance with the global migration limit for all types of acidic and alcoholic aqueous food products containing alcohol up to 20% is verified by tests in food simulants B (acetic acid at 3%) and C (ethanol at 20%) (Annex III, UE 10/2011) with the following standardized test conditions (All V, Tab 3, UE 10/2011).

Food Simulant	Test Number	Contact time in days [d] or hours [h] at Contact temperature in [°C]	Intended food contact conditions
B	OM5	2 h at 100 °C	High temperature applications up to 121 °C.
C	OM2	10 d at 40 °C	Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

The overall migration tests are been carried out by Stazione Sperimentale delle Conserve Alimentari di Parma. These results can be expressed in mg/kg of contents or expressed in mg/dm² on the basis of the report "1 Kg of food/drink = 6dm²".

4) SPECIFICATIONS FOR THE USE

SUITABILITY FOR CONTACT WITH FOLLOWING DRINKS

- Water and derivative, natural water and with the addition of carbon dioxide
- Liquid foods, drinks and herbal infusions like those based on coffee, the, chamomile and similar, , must and sweet filtered, syrups,
- Derivatives of fruit and other vegetables, fruit juices simple or concentrates, tomato concentrates, vinegar
- Strong drinks, common wines and special wines, piquette, beer and cider with an alcohol content of up to 20 %

TIME AND TEMPERATURE TREATMENT FOR STORAGE IN CONTACT WITH FOOD PRODUCT.

- The cork with internal compound PVC FREE (SVELON 855) is suitable to support pasteurization processes (for 20' at 68° C)

RESISTANCE TO INTERNAL PRESSURE

- On steel bottle, immediately after the closure, 8 bar

RECCOMENDED CONDITIONS OF USE

- Open the packaging just before use
- Observe the correct conditions for washing, filling, packaging and bottles storage
- Arrange in advance a drying system after filling of the bottles
- In the case of packaging of the finished product in shrink wrap it is very important to first check that the bottles and corks are perfectly dry. Otherwise condensation formation would cause oxidation of the metal
- Keep out of the reach of children

PRESCRIBED CONDITIONS FOR USE

- Do not use in contact with sauces and food stored in oily liquids or with food made from animal or vegetable fats and oils
- Do not use in contact with foods with high alcoholic content
- Do not store in humid environments
- Do not leave opened package
- Prevent the formation of condensation after bottling
- Do not store packed bottles in humid environments

STORAGE CONDITIONS

- Keep the corks inside the closed polyethylene bag and the cardboard box
- Keep cardboard boxes in cool and dry places, free from moisture and condensation

DISPOSAL

- Send to authorized disposal plants
- Operate in accordance with local and National laws

5)

The material may contain substance regulated by Regulations CE 1333/208 and 1334/2008, and following additions (“dual use” substances Titanium dioxide E171). According to experimental data and or theoretical calculations these substances fulfill the art.11 of Regulation (EU) n° 10/2011 (paragraph 3, letter a) and b)] and DM 21/03/1973 and following amendments and additions.

The user of the material intended for contact with food has the responsibility to communicate to our Company any restrictions due to the composition (the presence of additives and flavorings) of the food to be packed.

6)

The crown corks, multi-layer multi-material object, are in accordance with the ordinances referred to article 14, paragraphs 2,3 of Regulation UE 10/2011.

7)

This statement is drawn up to in accordance with legislation cited above and is addressed to:

**Company: MAX BALDINGER AG
ALTE BAHNHOFSTR.67 IND.INTERFLUH NO
5464 RUKIMON AG (SWITZERLAND)**

8)

The use into industrial and commercial sectors of the material indicated in this statement , does not exclude the controls of its conformity at competence laws besides the technological suitability of the intended purpose.

The information contained in this document is to the best of our knowledge and information obtained from our suppliers.

The above applies to completed production of crown corks intended for food packaging. It is the responsibility of the user to verify and comply with the rules and conditions of storage and use.

9)

This statement is valid from sending date indicated below and will be replaced in case substantial changes in the crown corks production processes, that can change some basic requirements for compliance or in case the legislative references cited in this statement will require a new verification for compliance.

THIS STATEMENT HAS A VALIDITY' TIME MAXIMUM OF 24 MONTHS FROM SENDING DATE

This declaration is prepared in accordance to Article 23 (“Entry into force and enforcement of Regulation UE n° 10/2011”) and in accordance to Article 7 (“Entry into force and enforcement of Regulation UE n°213/2018).

Cod: 2/20

Revision Date 05.02.20

Sending Date: 11.11.2020

Surname and Name: Dr. Battisti Paola

A handwritten signature in blue ink, appearing to read 'PBattisti', is centered below the name text.

Positions : Responsible of Corporate Quality