

Effective Date: 5 March 2009

TO WHOM IT MAY CONCERN

This is to inform you that the composition of our polyethylene material:

Safrene™ C 7260

as supplied from our factory complies with the requirements for use in contact with food of:

- EU EU Commission Directive 2002/72/EC, Annex II, Section A and Annex III (6.8.2002) + EU-OJ (13.2.2003), incl. subsequent amendments like the EU-Directives:
- 2004/1/EC (6.1.2004)
 - 2004/19/EC (1.3.2004)
 - 2005/79/EC (18.11.2005)
 - 2007/19/EC (2.4.2007)
- (applies to all EU-Member States)
- (The EU Commission Directive 90/128/EEC and its amendments, EU-Directive 92/39/EEC, 93/9/EEC, 95/3/EC, 96/11/EC, 1999/91/EC, 2001/62/EC and 2002/17/EC, are repealed)
- USA The U.S. Food, Drug and Cosmetic Act as amended under Regulation 21 CFR (see details below) of the U.S. Food and Drug Administration [FDA] (1.4.2004)

With reference to Article 9 of EU-Directive 2002/72/EC (latest amended by EU-Directive 2007/19/EC):

- No substances, which are subject to a restriction in food based on EU-Directive 95/2/EC (20.2.1995) incl. subsequent amendments like EU-Directive 2003/114/EC (22.12.2003), are present in this product.

In reference to Article 3 of Regulation (EC) No 1935/2004 concerning the generic product safety requirements of materials and articles intended to come into contact with foodstuffs:

- This resin is manufactured in accordance with good manufacturing practice as outlined in Commission Regulation (EC) No 2023/2006.
- This resin, when used unmodified as supplied by Safripol, is of a suitable purity for articles intended for use in contact with foodstuffs. However, good manufacturing practice needs to be applied during processing of the polymer, including adherence to the maximum recommended processing temperatures.
- All monomers and additives used in the manufacturing of this resin are listed in EU Directive 2002/72/EC and/or are allowed for use in food contact articles under the relevant national food-contact regulations applicable to many countries in Europe.

- Safripol does not on a routine basis perform organoleptical tests on articles produced from this resin. Please note that it is the responsibility of the manufacturers of the finished food contact article and/or the industrial food packers to ensure that the article in its final application does not bring about a deterioration of the organoleptical characteristics of the foodstuff.
- Parameters such as applied processing conditions and any modification of the resin during processing is beyond the control of Safripol, Thermal emissions (like aldehydes, ketones and organic acids) are generated during processing of polyethylene under typical processing conditions. Since these emissions could have an impact on the organoleptical properties of the final products, it remains the responsibility of the manufacturer of the finished food contact article and the industrial food packer to make sure that the requirements of Regulation (EC) No 1935/2004, Article 3, pertaining to the final articles, are met.
- Systems and procedures are implemented in the manufacture of this resin in order to fulfill the requirements of Article 17 of Regulation (EC) No 1935/2004 re. traceability.

We like to draw your attention to the fact that the EU-Directive 2002/72/EC, which applies to all EU-Member States, includes a limit of 10 mg/dm² on the overall migration from finished plastic articles into food.

In accordance with EU-Directive 2002/72/EC the migration should be measured on finished articles placed into contact with the foodstuff or appropriate food simulants for a period and at a temperature which are chosen by reference to the contact conditions in actual use, according to the rules laid down in EU-Directives 97/48/EC (amending 82/711/EEC) and 85/572/EEC.

Also, specific migration limitations (**SML**) may exist for certain Safripol proprietary substances of this resin. We will upon your request supply this Safripol proprietary information under secrecy agreement to an official food contact testing laboratory of your choice.

None of the above mentioned food contact regulations or laws based on EU-Directive 2002/72/EC and amendments, impose residual quantity (**QM**) limitations on the individual components of this resin.

Please note that it is the responsibility of both the manufacturers of finished food contact articles as well as the industrial food packers to make sure that these articles in their actual use are in compliance with the imposed overall migration requirements.

Further, when used unmodified and processed in accordance with good manufacturing practice for food contact applications, the above-mentioned material will comply with the U.S. Food, Drug and Cosmetic Act as amended under Regulation 21 CFR 177.1520(c)3.2a of the U.S. Food and Drug Administration (FDA). This section in FDA regulates polymers used in articles for holding food during cooking. This statement refers to the extraction limitations only, not to the products physical utility.

The regulations should be consulted for complete details.

Yours faithfully,



Dr MHS Gradwell
Research & Development Director