

Declaration of Conformity for plastic materials coming into contact with food

This Declaration of Conformity applies to the following products manufactured by Kautex GmbH, Waldkirch

We hereby confirm that the following product (-s), intended for the contact with food and labelled with the "glass and fork" symbol, comply with the statutory regulations of the (EU)regulation

Manufacturer resp. responsible vendor of the plastic materials and items

Article name: Bottles and canisters as well as combinations of bottles or canisters and closures

The plastic materials and items described in chapter 4 fulfill the requirements of

- Regulation (EC) No. 1935/2004 including Regulation (EC) No. 2023/2006 on Good Manufacturing practice for materials and articles intended to come into contact with food.
- (EU)Regulation N° 450/2009 on active and intelligent materials and items intended to come into contact with food.
- (EU)Regulation N° 282/2008 on recycled plastic materials and items intended to come into contact with foods.
- Commission Regulation (EU) No. 10/2011 as amended, including Regulation Commission Regulation (EU) 2019/1338 of 8 August 2019 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food and (EU) 2018/213 on the use of Bisphenol A. The stated requirements are met under the circumstances described in chapter 4.
- French regulation in force concerning materials and articles intended to come in contact with food, that is to say sanction decree No 2007-766 of 10th May 2007, amended by the decree No 2008-1469 of 30th December 2008.
- Regulation (EU) 1895/2005 of 18/11/05 concerning the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with foodstuffs.
- French decree 2012/1442 of 24th December 2012 banning Bisphenol A.
- French decree of 09/11/94 and its amendments regarding materials and rubber articles in contact with food: if the article contains or is made with a rubber accessory (eg cap with a seal)

The user shall verify himself that the product is suitable for the intended food to be packed beyond the stipulations of the Directives.

In particular it is emphasized that in case of printed material, no contact is allowed between the printing ink and food product.



Identity, Specifications and Information

Designation:	Jerrycans 2L to 12L natural	color		
Raw material/ color	HDPE			
Identification	2000095939; 2000095966; 20000	86821; 2000095999; 2000095905; 2000096260;		
Number:		90631; 2000095808; 2000095815; 2000095845;		
		95854; 2000095731; 2000095854; 2000098961;		
		85868; 2000085918; 2000090634; 2000095809;		
	-	90645; 2000081842; 2000093238; 2000095496;		
		96914; 2000095642; 2000095729; 2000095929;		
	2000090647; 2000095950; 20000	95816; 2000096958; 2000090649; 2000095956;		
	2000096304; 2000097925; 20000	95817; 2000095818; 2000095897; 2000095977;		
		98835; 2000085727; 2000086123; 2000090650;		
	2000090651; 2000090652; 20000	90655; 2000095906; 2000090658; 2000094566;		
	2000095926; 2000095951 200009	96407; 2000096925; 2000096940; 2000096945;		
	2000096991; 2000096000; 20000	96995; 2000097915; 2000097947; 2000097910;		
	2000097911; 2000098824; 20000	98964; 2000085728; 2000086124; 2000080289;		
	2000095937; 2000086229; 20000	2000095937; 2000086229; 2000086244; 2000086362; 2000086382; 2000086383;		
	2000086385; 2000086386; 20000	86388; 2000095974; 2000095975; 2000096935;		
	2000085882; 2000086749; 20000	86752; 2000086752; 2000086363; 2000086391;		
	2000086393; 2000086396; 20000	86397; 2000086399		
1. Type(s) of food intended to come into contact		All types of food groups in terms of the Regulation		
with the material		(EU) No. 10/2011		
2. Type(s) of food N material	NOT to come into contact with the	none		
3. Duration and ten	nperature of treatment and	Long-term-storage at up to 40°C		
storage				
while in contact wit	th the food			
4. Ratio of the area	of the food contact material to	3% Acetic Acid: 5,2 to 1000 dm²/ml		
the volume used to	determine the compliance of the	10% Ethanol: 5,2 to 1000 dm²/ml		
plastic food contact material or article		Olive Oil: 10 to 1000 dm²/ml		
5. Specification of t	ested conditions of use with	3% Acetic Acid: 10 days 40°C		
maximum test requ	uirements (without exceeding	10% Ethanol: 10 days 40°C		
OML)		Olive Oil: 10 days 40°C		
		ed threshold values (for the above-mentioned		
conditions of use). conjunction with A		to Art. 17 and 18 of Regulation (EU) No. 10/2011 in		
6. Information abou	ut restricted substances and / or	No substances are used that are subject to SML or QM values.		
Specifications	İ	Qivi values.		
Specifications	ut dual use additives according to	Calcium Salts of Fatty Acids (E470a), concentration		



8. Functional barrier	None.	
9. Further confirmation to the raw material	BSE/TSE - Note for Guidance EMEA/410/01, rev. 3	
	RoHS – EU-Guideline 2011/65	
	REACh – EG-Regulation 1907/2006 appendix II SVHC	
	 EG-Regulation 1907/2006 appendix XIV 	
	Phthalates – not used during fabrication or	
	formulation	
	FDA-21 CFR 177.1520 for food contact applications	(V)
10. NIAS	A NIAS-screening with 95% ethanol was conducted.	
	Listed substances in Regulation (EU) No. 10/2011,	
	Appendix I, were not detected with unallowable	
	concentration. For eventual not listed substances, a	
	risk assessment according to article 19 of Regulation	
	(EU) No. 10/2011 was conducted by the raw material	
	manufacturer.	

Designation:	Jerrycans 2L to 12L colored	
Raw material/ color	HDPE / standard colors: white, yellow	green, blue, red, black
Identification	2000097887; 2000086051; 200008645	2; 2000096994; 2000096950; 2000096969;
number:	2000097948; 2000086661; 200009639	5; 2000096922; 2000096922; 2000097981;
	2000098530; 2000098894 2000090632	; 2000096963; 2000095856; 2000096986;
	2000095963; 2000094999; 200009499	8; 2000085708; 2000086032; 2000086202;
	2000086322; 2000086766; 200008678	7; 2000090635; 2000090637; 2000092312;
	2000095902; 2000095810; 200009064	6; 2000093992; 2000095962; 2000095000;
	2000095972; 2000097916; 200009581	1; 2000095826; 2000090648; 2000097966;
	2000095864; 2000097936; 200009694	1; 2000096350; 2000097935; 2000095907;
	2000097886; 2000097908; 200009692	4; 2000096924; 2000098233; 2000097984;
	2000098839; 2000085702; 200009065	7; 2000095910; 2000095862; 2000095887;
	2000095866; 2000095831; 200009583	2; 2000095833; 2000095927; 2000095958;
	2000095989; 2000096992; 200009691	9; 2000096999 2000097903; 2000097969;
	2000097964; 2000097931; 200009793	2; 2000097933; 2000085722; 2000098965;
	2000097991; 2000085659; 200009817	4; 2000098852; 2000085703; 2000097956;
	2000086381; 2000086384; 200008638	7; 2000086808; 2000086881; 2000098829;
	2000097930; 2000095973; 200009693	4; 2000096972; 2000096975; 2000086058;
	2000086061; 2000086062; 200008676	7; 2000086879; 2000086840; 2000086856;
	2000086858; 2000086859; 200008687	0; 2000086873; 2000086874; 2000086875;
	2000086750; 2000086753; 2000086390; 2000086394; 2000086398; 2000086762;	
	2000086780; 2000086475; 200009887	9; 2000086409; 2000097988
1. Type(s) of foo	od intended to come into contact with	All types of food groups in terms of the Regulation
the material		(EU) No. 10/2011
2. Type(s) of foo material	od NOT to come into contact with the	none



		_
3. Duration and temperature of treatment and storage while in contact with the food	Long-term-storage at up to 40°C	
4. Ratio of the area of the food contact material to the	3% Acetic Acid: 5,2 to 1000 dm²/ml	
volume used to determine the compliance of the	10% Ethanol: 5,2 to 1000 dm²/ml	160
plastic food contact material or article	Olive Oil: 10 to 1000 dm²/ml	
5. Specification of tested conditions of use with	3% Acetic Acid: 10 days 40°C	
maximum test requirements (without exceeding OML)	10% Ethanol: 10 days 40°C	
, ,	20% Ethanol: 10 days 40°C	
	50% Ethanol: 10 days 40°C	
	Olive Oil: 10 days 40°C	
The global migration values are lower than the admitted	•	
conditions of use). The tests are performed according to		
conjunction with Annex V.	(, ····, ···, ···, ···, ···, ··· ···	
6. Information about restricted substances and / or	Barium (SML = 1 mg/kg) – approved analytically	
Specifications		
!	Calairina Salta of Fatty Asida (F470a) Canadatatian	-
7. Information about dual use additives according to	Calcium Salts of Fatty Acids (E470a), Concentration	
Regulation (EU) No. 10/2011:	max. 500ppm White colored articles:	
	Titanium dioxide (E171) max. 0,8% and	
8. Functional barrier	Calcium Carbonate (E170) max. 0,5%	-
	none	_
9. Further confirmation to the raw material	BSE/TSE - Note for Guidance EMEA/410/01, rev. 3	
	RoHS – EU-Guideline 2011/65	
	REACh – EG-Guideline 1907/2006 Appendix II	
	SVHC – EG-Regulation 1907/2006 Appendix XIV	
	Phthalates – not used during fabrication or	
	formulation FDA – 21 CFR 177.1520 for food	
	contact applications	
10. NIAS	A NIAS-screening with 95% ethanol was	
	conducted. Listed substances in Regulation (EU)	
	No. 10/2011, Appendix I, were not detected with	
	unallowable concentration. For eventual not listed	
	substances, a risk assessment according to article	
	19 of Regulation (EU)	
	No. 10/2011 was conducted by the raw material	
	manufacturer.	

Designation:	Jerrycans 15L to 20L Series A / 15L to 20L Series F
Raw material/ color	HDPE / standard colors: white, yellow, green, blue, red, black
Identification number:	2000086663; 2000086727; 2000086815; 2000096966; 2000096932; 2000096968; 2000097501; 2000097502; 2000097503; 2000097504; 2000097509; 2000097508; 2000097955; 2000085724; 2000098851; 2000097507; 2000097506; 2000097917; 2000097972



		1
1. Type(s) of food intend to come into contact with	All types of food groups in terms of the Regulation	
the material	(EU) No. 10/2011	
2. Type(s) of food NOT to come into contact with the	none	
material		
3. Duration and temperature of treatment and	Long-term-storage at up to 40°C	
storage while in contact with the food		160
4. Ratio of the area of the food contact material to	3% Acetic Acid: 5,2 to 1000 dm²/ml	
the volume used to determine the compliance of the	10% Ethanol: 5,2 to 1000 dm ² /ml	
plastic food contact material or article	Olive Oil: 10 to 1000 dm²/ml	
5. Specification of tested conditions of use with	3% Acetic Acid: 10 days 40°C	
maximum test requirements (without exceeding	10% Ethanol: 10 days 40°C	
OML	Olive Oil: 10 days 40°C	
The global migration values are lower than the admitt	ed threshold values (for the above-mentioned	
conditions of use). The tests are performed according		
conjunction with Annex V.	(,,,	
6. Information about restricted substances and / or	Barium (SML = 1 mg/kg) – approved analytically	
specifications	Burtum (SWE = 1 mg/ kg/ approved undry deality	
7. Information about dual use additives according to	Calcium Salts of Fatty Acids (E470a), concentration	_
Regulation (EU) No. 10/2011:	max. 500ppm	
Regulation (LO) No. 10/2011.	тах. эооррт	
	For white colored articles:	
	Titanium dioxides (E171) max. 0,8% und Calcium	
	Carbonate (E170) max. 0,5%	
8. Functional barrier		-
Functional parrier Further confirmation to the raw material	none	_
9. Further confirmation to the raw material	BSE/TSE - Note for Guidance EMEA/410/01, rev. 3	
	RoHS – EU-Guideline 2011/65	
	REACh – EG-Guideline 1907/2006 Appendix II	
	SVHC – EG-Regulation 1907/2006 Appendix XIV	
	Phthalates – not used during fabrication or	
	formulation	
	FDA – 21 CFR 177.1520 for food contact applications	
10. NIAS	A NIAS-screening with 95% ethanol was conducted.	
	Listed substances in Regulation (EU) No. 10/2011,	
	Appendix I, were not detected with unallowable	
	concentration. For eventual not listed substances, a	
	risk assessment according to article 19 of Regulation	
	(EU) No. 10/2011 was conducted by the raw material	
	manufacturer.	

Designation:	Jerrycans 20L to 30L Series A
Raw material/	HDPE / standard colors: white, yellow, green, blue, red, black
Color	
Identification	2000095763; 2000095764; 2000095770; 2000098889; 2000095965; 2000095988;
number:	2000095771; 2000095772; 2000095765; 2000095766; 2000095767; 2000095768;
	2000095908; 2000095909; 2000095930; 2000095935; 2000095953; 2000096138;



2000085603; 2000096967; 200009 2000097975; 2000098832; 200008 2000095775; 2000095776; 200009 2000096960; 2000096978; 200009 2000086883; 2000086794; 200008 2000086793; 2000086794; 200008 2000086880; 2000095780; 200009 2000095780; 2000086022; 200008 2000095784; 2000095785; 200009 2000096918; 2000096961; 200009	7937; 2000098884; 2000085574; 2000085602; 2031; 2000095777; 2000095778; 2000095991; 6321; 2000086338; 2000095773; 2000095774; 5913; 2000095938; 2000095978; 2000096933; 7927; 2000086786; 2000086788; 2000086792; 6789; 2000086790; 2000086791; 2000086792; 6795; 2000086796; 2000086797; 2000086845; 5779; 2000095874; 2000095957; 2000095982; 6221; 2000095781; 2000095782; 2000095982; 6990; 2000095933 All types of food groups in terms of the Regulation (EU) No. 10/2011	SAIS
2. Type(s) of food NOT to come into contact with the material	none	
Duration and temperature of treatment and storage while in contact with the food	Long-term-storage at up to 40°C	-
4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article	4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article 3% Acetic Acid: 5,2 to 1000 dm²/ml 10% Ethanol: 5,2 to 1000 dm²/ml Olive Oil: 10 to 1000 dm²/ml	
5. Specification of tested conditions of use with maximum test requirements (without exceeding	3% Acetic Acid: 10 days 40°C 10% Ethanol: 10 days 40°C	
OML)	Olive Oil: 10 days 40°C	
The global migration values are lower than the admitt conditions of use). The tests are performed according conjunction with Annex V.	•	
6. Information about restricted substances and / or	Zinc (SML = 25 mg/kg) – approved analytically	
Specifications	Barium (SML = 1 mg/kg) – approved analytically	
7. Information about dual use additives according to	Calcium Salts of Fatty Acids (E470a)	
Regulation (EU) No. 10/2011:	White colored articles:	
	Titanium dioxides (E171) max. 0,8% and Calcium Carbonate (E170) max. 0,5%	
8. Functional barrier	none	-
9. Further confirmation to the raw material	BSE/TSE - Note for Guidance EMEA/410/01, rev. 3	-
	RoHS – EU-Guideline 2011/65 Appendix II	
10. NIAS	A NIAS-screening with 95% ethanol was conducted. Listed substances in Regulation (EU) No. 10/2011, Appendix I, were not detected with unallowable concentration. For eventual not listed substances, a risk assessment according to article 19 of Regulation (EU) No. 10/2011 was conducted by the raw material	
	manufacturer.	



Designation:		SK45/26 MAB MDR/GE4; SK 45/26 MAB	
	MDR MPV		
	D15; SK 60/31 MAB MDR; SK60/31 MAB MDR MPV D15		
Raw material/ color	HDPE / color masterbatch / foam ga	sket	
Identification number:	2000085869; 2000085870; 2000085871; 2000085872; 2000085873; 2000085874; 2000098877;2000085535; 2000085946; 2000086365; 2000086080; 2000086081; 2000086083; 2000086084; 2000086085; 2000086088; 2000086086; 2000086109; 2000085449; 2000086293; 2000091901; 2000086501; 2000086763		
with the materi		Aqueous, acid, alcoholic and fatty food products	
2. Type(s) of foc material	od NOT to come into contact with the	Dry and milk-based food products	
storage while in	temperature of treatment and contact with the food	Long-term-storage at up to 40°C	
the volume used	rea of the food contact material to d to determine the compliance of the tact material or article	6,0dm² to 1000ml	
•	of tested conditions of use with equirements (without exceeding	3% Acetic Acid 10 days 40°C 10% Ethanol 10 days 40°C 15% Ethanol 10 days 40°C 20% Ethanol 10 days 40°C 95% Ethanol + Isooctan 10 days 40°C	
	e). The tests are performed according	ed threshold values (for the above-mentioned to Art. 17 and 18 of Regulation (EU) No. 10/2011 in	
	bout restricted substances and / or	BUTANEDIOIC ACID, DIMETHYLESTER POLYMER WITH 4-HYDROXY-2,2,6,6-TETRAMETHYL-1-PIPERIDINE ETHAN BUTENE OR HEXENE 1-OCTENE OCTADECYL-3-(3,5-DI-TERT-BUTYL-4- HYDROXYPHENYL) PROPIONATE 1-HEXENE ZINC STEARATE ZINC SALTS (INCLUDING DOUBLE S ALTS AND ACID SALTS) OF AUTHOR ISED ACIDS, PHENOLS OR ALCOHOL 1,1,1-TRIMETHYLOLPROPANE BARIUMSULFAT REF. NO. 92000 ALKYL, LINEAR WITH EVEN NUMBER OF CARBON ATOMS (C 12 -C 20) DIMETHYLAMINES CAPROLACTONE ETHYLENE GLYCOLE AND DIETHYLEN E GLYCOLE WAXES, LOW MW BHT POLYETHYLENE WAXES, OXIDISED TEREPHTHALIC ACID	



7. Information about dual use additives according to Regulation (EU) No. 10/2011:	VINYLIDENE FLUORIDE MANGANE ACETATE 1,2-BENZISOTHIAZOL-3(2H)-ONE 2-METHYL-1,3-BUTADIENE CALCIUM STEARATE CAS NB 1592-23-0 STEARIC ACID & DERIVATIVES 0,1 - 0,25 % STEARIC ACID & DERIVATIVES 3 - 5 % TITANIUM DIOXIDE 3 - 5 % TITANIUM DIOXIDE 7 - 10 % TITANIUM DIOXIDE 40 - 60 % E171 CALCIUM CARBONATE, E170 TALC, E553B AMORPHOUS SILICA, E551 ZINC ACETATE 3,5-DI-TERT-BUTYL-4-HYDROXYTOL UOLE (BHT) WAXES, HIGH MW E905	
8. Functional barrier	BHT E320 none	

Statements about the compliances of the closures are based on the declarations of the suppliers.

Designation:	Closures: SK 55/27 MAB MDR, SK 60/31		
Raw material/ color	HDPE / color masterbatch / foam gasket		
Identification number:	2000085500; 2000085526; 2000085527; 2000085501; 2000086090		
1. Type(s) of foo with the materi	od intended to come into contact al	All types of food gro (EU) No. 10/2011	oups in terms of the Regulation
2. Type(s) of foo material	od NOT to come into contact with the	None	
	temperature of treatment and contact with the food	Long-term-storage a	at up to 40°C
the volume use	rea of the food contact material to d to determine the compliance of the tact material or article	6,0dm² to 1000ml	
5. Specification of tested conditions of use with maximum test requirements (without exceeding OML)		3% Acetic Acid 10% Ethanol Olive Oil	10 days 40°C 10 days 40°C 10 days 40°C
	ation values are lower than the admitt e). The tests are performed according h Annex V.	•	
6. Information about restricted substances and / or Specifications BUTANEDIOIC ACID,DIMETHYLESTER POLYM 4-HYDROXY-2,2,6,6-TETRAMETHYL-1-PIPER ETHAN 1-OCTENE			



	OCTADECYL-3-(3,5-DI-TERT-BUTYL-4- HYDROXYPHENYL) PROPIONATE 1-HEXENE ZINC STEARATE ALUMINIUM	15
7. Information about dual use additives according to	CALCIUM STEARATE CAS NB 1592-23-0	
Regulation (EU) No. 10/2011:	TITANIUM DIOXIDE 10 - 20 %	
	CALCIUM CARBONATE, E170	
	TALC, E553B	
	AMORPHOUS SILICA, E551	W)
	ACIDS, C2-C24, ALIPHATIC, LINE AR	
	MONOCARBOXYLIC	
	POLYDIMETHYLSILOXANE (MW > 680 0 DA)	
8. Functional barrier	none	

Statements about the compliances of the closures are based on the declarations of the suppliers.

Designation:	Closures: 820; SV 51 OV-A PE		
Raw material/	HDPE / color masterbatch / foam gasket		
color			
Identification	2000095899; 2000095901; 2000095946; 2000095945; 2000095949; 2000095900;		
number:	2000095969; 2000095971; 2000097928; 2000086094; 2000085764; 200009		
	2000095970; 2000086764; 2000086765		
1. Type(s) of food intended to come into contact		All types of food groups in terms of the Regulation	
with the material		(EU) No. 10/2011	
2. Type(s) of food NOT to come into contact with the		none	
material			
3. Duration and temperature of treatment and		Long-term-storage at up to 40°C	
storage while in	contact with the food		
4. Ratio of the area of the food contact material to		Contact method: immersion	
the volume use	d to determine the compliance of the		
plastic food con	tact material or article		
5. Specification of tested conditions of use with		3% Acetic Acid: 10 days 40°C	
maximum test requirements (without exceeding		50% Ethanol: 10 days 40°C	
OML)		95% Ethanol: 10 days 40°C	
		Isooctane: 2 days 20°C	
The global migr	ation values are lower than the admitte	ed threshold values (for the above-mentioned	
conditions of us	e). The tests are performed according	to Art. 17 and 18 of Regulation (EU) No. 10/2011 in	
conjunction wit			
6. Information about restricted substances and / or		No substances are used that are subject to SML or	
specifications		QM values.	
7. Information about dual use additives according to		No dual use additives used.	
Regulation (EU)	No. 10/2011:		
8. Functional barrier		none	
9. Further confirmation to the raw material		RoHS	



Free from Bisphenol A
Traceability is assured by the number of the packer
and production date on the package label.

Statements about the compliances of the closures are based on the declarations of the suppliers.

Designation:	Closures: SKGB 45261 R04 / Sk	(UB 45261 R04 / SYGB 60301 R04	
Raw material/ color	HDPE / color masterbatch / foam gasket		
Identification number:	2000086189; 2000098840; 2000098870; 2000095827; 2000090801; 2000095987; 2000095983; 2000095986; 2000095984; 2000085895; 2000098892		
Type(s) of food intended to come into contact with the material		All types of food groups in terms of the Regulation (EU) No. 10/2011	
2. Type(s) of food NOT to come into contact with the material		none	
Duration and temperature of treatment and storage while in contact with the food		Long-term-storage at room temperature	
4. Ratio of the area of the food contact material to the volume used to determine the compliance of the plastic food contact material or article		6,0 dm² to 1000 ml	
5. Specification of tested conditions of use with		3% Acetic Acid: 10 days 40°C	
maximum test requirements (without exceeding		50% Ethanol: 10 days 40°C	
OML)		Rectified Olive Oil: 10 days 40°C	
	se). The tests are performed according	ed threshold values (for the above-mentioned to Art. 17 and 18 of Regulation (EU) No. 10/2011 in	
6. Information about restricted substances and / or specifications		Used substances (additives and monomers) are subject to secrecy. The testing institute was however fully aware of the identities. Test conditions: 10 days 60°C	
7. Information about dual use additives according to Regulation (EU) No. 10/2011:		Potential used dual use additives migrate on such a small scale that they are not able to cause any technological impact.	
8. Functional barrier		none	
9. Further confirmation to the raw material		BSE – no raw materials of animal origin SVHC – EG-Regulation 1907/2006	
10. NIAS		Not intentionally added substances do not migrate on food, with a detection limit of 0,01 mg / kg.	

Statements about the compliances of the closures are based on the declarations of the suppliers.

This document was created by means of electronic data processing and is valid without signature.

The declaration is based on data and documentation received from the above manufacturer.

Best regards Dansk Transport Emballage A/S

Michael Gabelgaard Minke Kvalitetsansvarlig Vojens d. 11.05.2020