

Declaration of Compliance No 28/2023		
Vegware Ltd. 39 Melville Street Edinburgh EH3 7JF		
Product category covered by this declaration		PLA products
Date of declaration		4 <sup>th</sup> January 2023
Signed		<i>Klaudia Kwiatkowska</i>
Position		Quality and Compliance Specialist
Declaration of compliance with:		
<ul style="list-style-type: none"> <li>Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)</li> <li>Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended)</li> <li>Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)</li> <li>Regulation (EC) 284/2011</li> </ul>		
<p>These PLA products have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.</p> <p>A risk assessment according to Article 19 of Regulation (EC) No. 10/2011 was performed on these products. These products do not contain Polyamide, Nylon or Melamine.</p>		
CAS number NatureWorks 2003D		CAS number Corbion LX175
9051-89-2		26100-51-66
Information about the compliance of substances used that are subject to any restriction or specification		
Compliance with overall migration limit		Overall migration is below 10mg/dm <sup>2</sup> under standard testing conditions laid down in Regulation (EC) No. 10/2011
Individual substances	Conditions	Test result (or estimate level of migration from calculations)
3% Acetic Acid	10 days at 40°C	<0.1 mg/dm <sup>2</sup>
10% Ethanol	0.5 hours at 40°C	n.d.
95% Ethanol	10 days at 40°C	0.3 mg/dm <sup>2</sup>
Iso-octane	2 days at 20°C	<0.2 mg/dm <sup>2</sup>
Information about the compliance of substances subject to purity criteria		
There are no substances subject to purity criteria.		
There are no substances subject to restrictions.		
Information about 'dual-use' additives		
All products are made from polymerised lactic acid (PLA).		
Lactic acid – CAS number 50-21-5, E number E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008.		
Functional Barrier		
There is no functional barrier present.		

Conditions of use
Types of food with which it is intended to be put in contact: <ul style="list-style-type: none"> <li>All foods (except hot-fill)</li> </ul>

**Issue 7**
**Authorisation for Issue** Quality and Compliance Specialist

**Date** 4<sup>th</sup> January 2023

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Time and temperature of storage while in contact with food:

- Up to 10 days, temperature should not exceed 40°C or 104°F (material only, design may not be suitable for extension to same day storage)

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