

Declaration of conformity for Polypropylene Products

1. Names and addresses Seller

CAMBRO Manufacturing 5801 Skylab Rd. Huntington Beach, California

Manufacturer

Cambro Manufacturing

2. General requirements

We CAMBRO Manufacturing (supplying company) confirm the materials and articles listed below or in the attachment

Item description	Item number
Translucent	2SFSPP
	4SFSPP
	6SFSPP
	8SFSPP
	12SFSPP
	18SFSPP
	22SFSPP
Translucent round food storage containers	RFS1PP
	RFS2PP
	RFS4PP
	RFS6PP
	RFS8PP
	RFS12PP
	RFS18PP
	RFS22PP
Translucent colander pans GN 1/3	33CLRPP
	35CLRPP
Translucent colander pans GN 1/6	63CLRPP
	65CLRPP
Translucent food Pans GN 1/1	12PP
	14PP
	16PP
	18PP
	10PPD



Translucent food Pans GN 1/2	22PP
	24PP
	26PP
	28PP
	20PPD
Translucent food Pans GN 1/3	32PP
	34PP
	36PP
	38PP
	30PPD
Translucent food Pans GN 1/4	42PP
	44PP
	46PP
	40PPD
Translucent food Pans GN 1/6	62PP
	64PP
	66PP
	60PPD
Translucent food Pans GN 1/9	92PP
	94PP
	94PPMD
	90PPD
Camsquares® FreshPro ½ qt and 1 qt –	2SFSFPDPP
Translucent	6SFSFPDPP
	12SFSFPDPP
Camsquares® FreshPro Easy Seal Covers –	SFC1FPPP
Translucent	SFC2FPPP
	SFC6FPPP
	SFC12FPPP
Seal covers for Camwear CamSquares	SFC2SCPP
	SFC6SCPP
	SFC12SCPP
Seal Covers for Camwear Rounds	RFS1SCPP
	RFS2SCPP
	RFS6SCPP
	RFS12SCPP
Covers for Translucent Rounds	RFSC1PP
	RFSC2PP
	RFSC6PP
	RFSC12PP
Translucent food lids GN 1/1	10PPCH
Translucent food lids GN 1/1	10PPCH 10PPCWSC
Translucent food lids GN 1/1 Translucent food lids GN 1/2	10PPCH 10PPCWSC 20PPCH
Translucent food lids GN 1/1 Translucent food lids GN 1/2	10PPCH 10PPCWSC 20PPCH 20PPCWSC
Translucent food lids GN 1/1 Translucent food lids GN 1/2 Translucent food lids GN 1/3	10PPCH 10PPCWSC 20PPCH 20PPCWSC 30PPC



	30PPCHN
	30PPCWSC
Translucent food lids GN 1/4	40PPCH
	40PPCWSC
Translucent food lids GN 1/6	60PPCH
	60PPCHN
	60PPCWSC
Translucent food lids GN 1/8	80PPCWSC
Translucent food lids GN 1/9	90PPC
	90PPCMD
	90PPCWSC
Camsquares® FreshPro ½ qt and 1 qt –	HFSFSPROPP
Iransiucent	1SFSPROPP
Crocks	CP12
	CP15
	CP27
Polytread® Trays	PT1014
	PT1100
	PT1216
	PT1400
	PT1418
	PT1600
Heat Keeper Insulating Base System	HK39B
Temperature Retention Systems	MDSL9
Meal Delivery Ware System	MDSB16
Camwear® Heat Keepers	HK39
Fast Food Tray	1014FF
	1216FF
	1418FF

comply with the legal requirements of the Plastics Regulation (EU) No. 10/2011 and its subsequent amendments, as well as Regulation (EU) No. 2020/1245, ministerial decree 21/03/1973 and its subsequent amendments, decree of the president of the republic n° 777 of 23/08/82, Legislative Decree 29 of 10/02/2017, as well as the Regulation (EU) No. 1935/2004, in the version valid at the time this declaration was issued. In addition, this product is manufactured under the relevant requirements of good manufacturing practices (GMP) Regulation No 2023/2006.

The total migration as well as the specific migrations are below the legal limits when used according to specifications. The test was carried out in accordance with Regulation (EU) No. 10/2011 (Annex V), ministerial decree 21/03/1973 and its subsequent amendments, decree of the president of the republic n° 777 of 23/08/82, Legislative Decree 29 of 10/02/2017.

The materials and raw materials used comply with Regulation (EU) No. 10/2011 and its subsequent amendments, as well as Regulation (EU) No. 2020/1245, ministerial decree 21/03/1973 and its subsequent amendments, decree of the president of the republic n° 777 of 23/08/82, Legislative Decree 29 of 10/02/2017. The use of non-evaluated substances is only carried out if it cannot be avoided. Unevaluated substances are only used behind a functional barrier (FB). The non-evaluated substances used have been proven not to be "mutagenic", "carcinogenic" or "toxic for reproduction".



"Evaluated substances" are substances that have been evaluated from a toxicological point of view by a recognized institution in Europe such as the European Food Safety Authority (EFSA), the Federal Institute for Risk Assessment (BfR) or comparable institutions and are therefore suitable for use in materials and articles intended to come into contact with foodstuffs within the meaning of Article 1 of Regulation (EC) 1935/2004. The restrictions associated with the use, e.g. application quantity limit, migration restrictions, etc. must be observed.

Evaluated substances are listed in individual measures according to Article 5 of Regulation (EC) 1935/2004 such as Annex 1 of the Plastics Regulation (EU) 10/2011 or listed in national regulations, among other ministerial decree 21/03/1973, decree of the president of the republic n° 777 of 23/08/82, Legislative Decree 29 of 10/02/2017, and recommendations or evaluations are available for the substances in the form of statement from one of the admitted institutions.

Evaluated substances are intentionally used in the manufacture and marketing of materials and articles intended to come in contact with food.

We only carry out changes in composition after consultation and written approval by the customer, which requires the issue of an updated declaration of conformity.

We carefully follow the new publications of the relevant laws and will inform the customer about significant changes in laws and standards that are relevant related to the production and use of the product.

3. Migration and residual contents

The following substances with restrictions and/or specifications are used in the above mentioned products:

Substance name	Content
Polypropylene	100 %

3.1. Overall migration limit (OM)

The total migration as well as the specific migrations are below the legal limits if applied according to their specification. The test was carried out in accordance with Regulation (EU) No. 10/2011.

The restrictions for evaluated substances (SML, QM, QMA, ND) in the Union list of Regulations (EU) 10/2011 and Directive 2007/42/EC in connection with the German Bedarfsgegenständeverordnung (BedGgstV), are met under the test conditions given above.

3.2. OML global migration

Analysis description	Result	Migration	Restriction/Limitation	
		Condition	LQ*	MQ**
Specific migration of aromatic amin	es in acetic	acid 3 %		
2,4,5-Trimethylaniline	< LQ		1,0 µg/kg	
(CAS 137-17-7)				
2,4-Dimethylaniline	< LQ		1,0 µg/kg	
(CAS 95-68-1)				
2,4-Toluenediamine	< LQ		1,0 µg/kg	
(CAS 95-80-7)		2.0 Hours at		
2,6-Dimethylaniline	< LQ	70 °C	1,0 µg/kg	
(CAS 87-62-7)				
2,6-Toluenediamine	< LQ		1,0 µg/kg	
(CAS 823-40-5)				
2-Amino-4-nitrotoluene	< LQ		1,0 µg/kg	
(CAS 99-55-8)				



2-Amino-6-ethoxynaphtha-lene	< LQ		1,0 µg/kg	
(CAS 293733-21-8)			1.0	
(CAS 91-59-8)	< LQ		i,υ μg/κg	
2-methoxy-5-methylaniline	< LQ		1.0 µa/ka	
(CAS 120-71-8)			/- P3- 3	
3,3-Dichlorobenzidine	< LQ		1,0 µg/kg	
(CAS 91-94-1)				
3,3-Dimethoxylbenzidine	< LQ		1,0 µg/kg	
(CAS 119-90-4)	<10		1.0.ug/kg	
(CAS 119-93-7)			1,0 µg/kg	
4,4-Diaminodiphenylether	< LQ		1,0 µa/ka	
(CAS 101-80-4)			/ 10 0	
4,4-Methylene-bis(2-	< LQ		1,0 µg/kg	
chloroaniline) (CAS 101-14-4)				
4,4-Methylenedianiline	< LQ		1,0 µg/kg	
(CAS 101-77-9)	<10		1.0.ug/kg	
(CAS 838-88-0)			1,0 μ9/κ9	
4-Amino-2.3-dimethylazo-	< LQ		1.0 µa/ka	
benzene (CAS 97-56-3)			/- P3- 3	
4-Amino-3-fluorophenol	< LQ		1,0 µg/kg	
(CAS 399-95-1)				
4-aminobiphenyl (CAS 92-67-1)	< LQ		1,0 µg/kg	
4-Aminophenylthioether	< LQ	2.0 Hours at	1,0 µg/kg	
(CAS 139-65-1)	410	70 C	1.0.00/kg	
4-Chloro a taluidina			1,0 μg/kg	
(CAS 95-69-2)	< LQ		1,0 µg/kg	
4-Methoxy-m-phenylenediamine	< LQ		1,0 µg/kg	
(CAS 615-05-4)				
Aniline (CAS 62-53-3)	< LQ		1,0 µg/kg	
Benzidin	< LQ		1,0 µg/kg	
m-Phenylenediamine (CAS	< LQ		1,0 µg/kg	
108-45-2) + p-Phenylene-				
$\alpha_{\text{Anisiding}}$ (CAS 100-50-3), sum	<10		1.0.ug/kg	
0-Anisidine (CAS 95-53-4)			1,0 µg/kg	
Migration toot in Apotic Apid 2.9(2.0 Hours of	1,0 µg/kg	10.0 mg/dm2
for repeated use	< LQ	2.0 Hours at 70 °C.	1,0 mg/amz	10,0 mg/amz
Specific Migration of Metals in Aceti	ic Acid 3 %	10 0		
Barium			0.050 ma/ka	1.00 ma/ka
Cobalt			0.005 mg/kg	0.05 mg/kg
Iron			0,000 mg/kg	48.00 mg/kg
Lithium		2.0 Hours at	1,000 mg/kg	48,00 mg/kg
Manganaga		70 °C	0,050 mg/kg	0,60 mg/kg
Manganese	< LQ		0,050 mg/kg	0,60 mg/kg
	< LQ		0,050 mg/kg	5,00 mg/kg
∠inc	< LQ		1,000 mg/kg	5,00 mg/kg
Aluminum	< LQ	2.0 Hours at	0,010 mg/kg	1,00 mg/kg
Nickel	< LQ	100 °C	0,010 mg/kg	0,02 mg/kg
Antimony	< LQ		0,0100 mg/kg	0,040 mg/kg



Arsenic	< LQ	2.0 Hours at	0,0001 mg/kg	0,010 mg/kg
Cadmium	< LQ	70 °C	0,0001 mg/kg	0,002 mg/kg
Chromium	< LQ		0,0100 mg/kg	0,010 mg/kg
Europeium	< LQ		0,0100 mg/kg	0,050 mg/kg
Gadolinium	< LQ		0,0100 mg/kg	0,050 mg/kg
Lanthanum	< LQ		0,0100 mg/kg	0,050 mg/kg
Mercury	< LQ		0,0100 mg/kg	0,010 mg/kg
lead	< LQ		0,0100 mg/kg	0,010 mg/kg
Terbium	< LQ		0,0100 mg/kg	0,050 mg/kg
Migration test in Ethylic Alcohol 10 % for repeated use	< LQ	2.0 Hours at 70 °C	1,0 mg/dm2	10,0 mg/dm2
Specific Migration of Metals in Etha	nol			
Barium	< LQ		0,050 mg/kg	1,00 mg/kg
Cobalt	< LQ		0,005 mg/kg	0,05 mg/kg
Iron	< LQ	2.0 Hours of	1,000 mg/kg	48,00 mg/kg
Lithium	< LQ	2.0 Hours at 70 °C	0,050 mg/kg	0,60 mg/kg
Manganese	< LQ	100	0,050 mg/kg	0,60 mg/kg
Copper	< LQ		0,050 mg/kg	5,00 mg/kg
Zinc	< LQ		1,000 mg/kg	5,00 mg/kg
Specific Migration of Heavy Metals	in vegetable	e Oil		
Barium	< LQ		0,050 mg/kg	1,00 mg/kg
Cobalt	< LQ		0,005 mg/kg	0,05 mg/kg
Iron	< LQ	2.0 Hours of	1,000 mg/kg	48,00 mg/kg
Lithium	< LQ	2.0 Hours at 70 °C	0,050 mg/kg	0,60 mg/kg
Manganese	< LQ	100	0,050 mg/kg	0,60 mg/kg
Copper	< LQ		0,050 mg/kg	5,00 mg/kg
Zinc	< LQ		1,000 mg/kg	5,00 mg/kg
Overall migration in olive oil at third attack by immersion	< LQ	2.0 Hours at 70 °C	0,5 mg/dm2	10,0 mg/dm2
Migration in Fat Simulant for repeat	ed use			
Condition for Test 1	3,100	2.0 Hours at 70 °C	3,0 mg/dm2	10,0 mg/dm2
Condition for Test 2	3,900	4.0 Hours at 70 °C	3,0 mg/dm2	10,0 mg/dm2
Condition for Test 3	4,700	6.0 Hours at 70 °C	3,0 mg/dm2	10,0 mg/dm2
Specific Migration of Colorants in	•	•	•	
Acetic Acid	> 99			> 95 %
Ethylic Alcohol	> 99	2.0 Hours at		> 95 %
Sunflower Oil	> 99			> 95 %

*LQ: lower than Quantification Limit

**MQ: maximum Quantification Limit defined by law



3.3. Substance Restriction under EU 10/2011

This product contains substances which have either Specific Migration Limit (SML) and/or Total Specific Migration Limit (SML(T)) and/or QM (residual content) and/or QMA (residual content per food contact surface area) defined in Tables 1-3 of Annex I of EC 10/2011.

The table below provides the components of the product that are restricted under EU 10/2011:

Name	CAS No.	Restriction
Bis(2,4-di-tert-butylphenyl)pentaerythritol diphosphite, FCM 652	26741-53-7	0,60 mg/kg
Triisopropanolamine, FCM 292	122-20-3	5,00 mg/kg
1,3,5-Tris(3,5-di-tert-butyl-4-hydroxybenzyl)-1,3,5-triazine- 2,4,6(1H,3H,5H)-trione, FCM 661	27676-62-6	5,00 mg/kg
Di-butyl-phthalate (Phthalic acid, dibutyl ester), FCM 157	84-74-2	0,30 mg/kg
9,9-Bis(methoxymethyl)fluorene, FCM 779	182121-12-6	0,05 mg/kg
N,N-Bis(2-hydroxyethyl)alkyl(C8-C18)amine	n/a	1,20 mg/kg
Aluminium	n/a	1,00 mg/kg

3.4. Dual-Use-Additive

This product contains Glycerol Monostearate (E471), Distilled Glycerol Monostearate (E471), Calcium Stearate (E572) and calcium salts of fatty acids (E470a), which are approved as food additives in Regulations 1333/2008/EC and 1334/2008/EC.

4. Substances of Very High Concern

The requirements of Regulation (EC) No. 1907/2006 (REACH) are fulfilled for all components of the material. It is assured that no substances of very high concern within the meaning of Regulation (EC) No. 1907/2006 are contained. The basis is the currently valid "Candidate List of Substances of Very High Concern" (SVHC list).

5. NIAS (Not intentional added substances)

NIAS are substances introduced unintentionally during the manufacture and marketing of materials and articles intended to come into contact with food, such as impurities in the substances used, reaction intermediates formed during the manufacturing process or degradation or reaction products.

Whether the unintentionally introduced substances comply with Article 3 of Regulation (EC) No 1935/2004 must be assessed in accordance with internationally accepted scientific principles on risk assessment (see Article 19 of Regulation (EU) No 10/2011 - EU 2015/174).

6. Specification of intended use or restrictions

- Type(s) of food or process for which the material is suitable:
 - Cold and warm food Storage of food
- Ratio of the area in contact with food to the volume used to determine the conformity of the material or article:

Migration of Aluminum and Nickel:	area/volume ratio = 3,9 dm2/l
Migration in Fat Simulant:	area/volume ratio = 1,0 dm2/l
Migration of Antimony, Arsenic, Cadmium,	Chromium, Europium, Gadolinium, Lanthanum,
Mercury, lead & Terbium in 3% Acetic:	area/volume ratio = 5,0 dm2/l
Overall migration in olive oil:	area/volume ratio = 5,0 dm2/l
All other tests:	area/volume ratio = 0,5 & 0,6 cm2/cm3

No functional barrier made of plastic is used in the above mentioned product.



P.O. Box 2000, Huntington Beach, CA 92647-2000 5801 Skylab Road, Huntington Beach, CA 92647-2056 PHONE: (714) 848-1555 (714) 842-4375 FAX:

7. General information

This confirmation applies to the product delivered by us as described; the conformity test was carried out in accordance with the rules of Regulation (EU) No. 10/2011 and its subsequent amendments, as well as Regulation (EU) No. 2020/1245, ministerial decree 21/03/1973 and its subsequent amendments, decree of the president of the republic n° 777 of 23/08/82, Legislative Decree 29 of 10/02/2017, and Regulation (EC) No. 2023/2006 (Good Manufacturing Practice); thereafter, the product meets the specifications if the specified food contact conditions are observed. In case of deviations from the food contact conditions, the user must satisfy himself of the suitability.

It is pointed out that no contact between printing ink and food must occur.

Date: December 6, 2023

Name: **Pierre Clemons**

Title: **Quality Systems Manager**

Signature: Trene Cam

Valid: until revoked by reissue



Att. to: CAMBRO PRESSWERK KONGEN GMBH Kelterstrasse 51 **UNTERENSINGEN 71669**

Refer to: Dr.ssa Chiara Catervi Phone/ E-Mail Chiara.Catervi@tuvsud.com Phone/ E-Mail 3456140135

0558071099

Fax

Date 21/11/23

VALIDATION LETTER

The analyses performed by pH SrI – gruppo TÜV SÜD on the sample:

Polypropylene

as reported on test reports:

21-FC01627

meet the requirements of Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 and COMMISSION REGULATION (EU) 2020/1245 (prima anno) of 2 September 2020 amending and correcting Regulation (EU) No 10/2011

The results reported in the test reports relate only to the sample analysed, the sampling of which was perfomed by the Customer under his responsibility

Based on the statement sent to us by the customer, the following articles:

Item description	Item number
Translucent	2SFSPP
	4SFSPP
	6SFSPP
	8SFSPP
	12SFSPP
	18SFSPP
	22SFSPP
Translucent round food storage containers	RFS1PP
	RFS2PP
	RFS4PP
	RFS6PP
	RFS8PP



	RFS12PP
	RFS18PP
	RFS22PP
Translucent colander pans GN 1/3	33CLRPP
	35CLRPP
Translucent colander pans GN 1/6	63CLRPP
	65CLRPP
Translucent food Pans GN 1/1	12PP
	14PP
	16PP
	18PP
	10PPD
	22PP
Translucent food Pans GN 1/2	24PP
	26PP
	28PP
	20PPD
Translucent food Pans GN 1/3	32PP
	34PP
	36PP
	38PP
	30PPD
Translucent food Pans GN 1/4	42PP
	44PP
	46PP
	40PPD
Translucent food Pans GN 1/6	62PP
	64PP
	66PP
	60PPD
Translucent food Pans GN 1/9	92PP
	94PP
	94PPMD
	90PPD
Camsquares® FreshPro ½ qt and 1 qt –	2SFSFPDPP
Translucent	6SFSFPDPP
	12SFSFPDPP
Camsquares® FreshPro Easy Seal Covers –	SFC1FPPP
Translucent	SFC2FPPP
	SFC6FPPP



	SFC12FPPP	201000110
Seal covers for Camwear CamSquares	SFC2SCPP	
	SFC6SCPP	
	SFC12SCPP	
Seal Covers for Camwear Rounds	RFS1SCPP	
	RFS2SCPP	
	RFS6SCPP	
	RFS12SCPP	
Covers for Translucent Rounds	RFSC1PP	
	RFSC2PP	
	RFSC6PP	
	RFSC12PP	
Translucent food lids GN 1/1	10PPCH	
	10PPCWSC	
Translucent food lids GN 1/2	20PPCH	
	20PPCWSC	
Translucent food lids GN 1/3	30PPC	
	30PPCH	
	30PPCHN	
	30PPCWSC	
Translucent food lids GN 1/4	40PPCH	
	40PPCWSC	
Translucent food lids GN 1/6	60PPCH	
	60PPCHN	
	60PPCWSC	
Translucent food lids GN 1/8	80PPCWSC	
Translucent food lids GN 1/9	90PPC	
	90PPCMD	
	90PPCWSC	
Camsquares® FreshPro ½ qt and 1 qt –	HFSFSPROPP	
Translucent	1SFSPROPP	
Crocks	CP12	
	CP15	
	CP27	
Polytread® Trays	PT1014	
	PT1100	
	PT1216	
	PT1400	
	PT1418	
	PT1600	



Heat Keeper Insulating Base System	НК39В
Temperature Retention Systems	MDSL9
Meal Delivery Ware System	MDSB16
Camwear® Heat Keepers	HK39
Fast Food Tray	1014FF
	1216FF
	1418FF

are made with the same raw material and with the same production process; based on this statement and based on study on sample (which it is the "worst case" for the "surface-volume ratio" parameter), the listed products could referred to test report No. 21-FC01627 and should meet the requirements of Regulation (EC) No 1935/2004 and Regulation (EU) No 10/2011 in relation to the analyses performed

pH Srl –TÜV SÜD group Food Contact Lines

as per Technical Manager Patrizio Nuti





TEST REPORT

N° 21-FC01627-1

Amendment to test report N° 21-FC01627

Sample identification number: (C) Sample description:	21-FC01627 Polypropylen
(C) Sampled by:	Customer (§)
(C) Customer:	CAMBRO PRESSWERK KONGEN GMBH Kelterstrasse 51 UNTERENSINGEN 72669
Arrival date:	01/06/2021
	RESULTS

Test Method	Chemical parameters	Results	unc	u.m.	LOQ	Limits	o.u.	Note Start End date date
Time and Te	mperature: specific migrations at third attack							
Time		2.0		hour				04/06 04/06
Temperatu	ire	70.0		°C				04/06 04/06
Overall migra	ation in olive oil at third attack by immersion	< 0.5		mg/dm ²	0.5	10	0_A	04/06 29/07
Overall migra	ation in oil at first attack, Average M1	2.32		mg/dm ²	0.5			04/06 29/07
Reply A at	first attack	3.15		mg/dm ²	0.5			04/06 29/07
Reply B at	first attack	1.08		mg/dm ²	0.5			04/06 29/07
Reply C at	first attack	2.73		mg/dm ²	0.5			04/06 29/07
Overall migra	ation in oil at second attack, Average M2	3.70		mg/dm ²	0.5			04/06 29/07
Reply A at	second attack	3.95		mg/dm ²	0.5			04/06 29/07
Reply B at	second attack	1.99		mg/dm ²	0.5			04/06 29/07
Reply C at	second attack	4.41		mg/dm ²	0.5			04/06 29/07
Reply D at	second attack	4.43		mg/dm ²	0.5			04/06 02/08
Overall migra	ation in oil at third attack, Average M3	4.22		mg/dm ²	0.5			04/06 29/07
Reply A at	third attack	1.97		mg/dm ²	0.5			04/06 29/07
Reply B at	third attack	3.28		mg/dm ²	0.5			04/06 29/07
Reply C at	third attack	7.42		mg/dm²	0.5			04/06 29/07
10 METALS at first, seco UNI EN 13130-1:2	SPECIFIC MIGRATION IN ACETIC ACID 3% nd and third attack 005 + MP/C/0985 rev 1 2015						0_A	
Specific migr attack UNI EN 13130-1:20	ration of Antimony in acetic acid 3% at first	< 0.0001		mg/Kg	0.0001	0.04	0_A	04/06 12/07

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P.H. s.r.l. Società unipersonale soggetta al controllo e al coordinamento di TÜV SÜD AG Sede legale e Laboratorio Alimenti: Via Sangallo, 29 50028 Barberino Tavarnelle (FI)
Uffici e Laboratorio Ambiente: Via Bramante, 10/12 50028 Barberino Tavarnelle (FI)
Laboratorio Ambiente: Z.I. Tito Scalo 85050 Tito (PZ)

web: www.tuv.it/ph



N° 21-FC01627-1

Test Method	Chemical parameters	Results	unc	u.m.	LOQ	Limits	o.u.	Note Start date	End date
Specific migra second attack	ation of Antimony in acetic acid 3% at	< 0.0001		mg/Kg	0.0001	0.04	0_A	04/06	12/07
Specific migra attack	ation of Antimony in acetic acid 3% at third	< 0.0001		mg/Kg	0.0001	0.04	0_A	04/06	12/07
Specific migra attack	ation of Arsenic in acetic acid 3% at first	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific migra attack UNI EN 13130-1:200	ation of Arsenic in acetic acid 3% at second	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific migra attack	ation of Arsenic in acetic acid 3% at third	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific migra attack UNI EN 13130-1:200	ation of Cadmium in acetic acid 3% at first	< 0.0001		mg/Kg	0.0001	0.002	0_A	04/06	12/07
Specific migra second attack	ation of Cadmium in acetic acid 3% at	< 0.0001		mg/Kg	0.0001	0.002	0_A	04/06	12/07
Specific migra attack UNI EN 13130-1:200	ation of Cadmium in acetic acid 3% at third	< 0.0001		mg/Kg	0.0001	0.002	0_A	04/06	12/07
Specific migra attack UNI EN 13130-1:200	ation of Chromium in acetic acid 3% at first	< 0.01		mg/Kg	0.01	0.01	0_A	04/06	13/07
Specific migra second attack	tion of Chromium in acetic acid 3% at	< 0.01		mg/Kg	0.01	0.01	0_A	04/06	13/07
Specific migra attack UNI EN 13130-1:200	ation of Chromium in acetic acid 3% at third	< 0.01		mg/Kg	0.01	0.01	0_A	04/06	13/07
Specific migra attack	ation of Europium in acetic acid 3% at first	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific migra second attack	ation of Europium in acetic acid 3% at	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific migra attack	ation of Europeium in acetic acid 3% at third	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific migra attack	ation of Gadolinium in acetic acid 3% at first	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific migra second attack	ation of Gadolinium in acetic acid 3% at	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific migra attack	ation of Gadolinium in acetic acid 3% at third	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific migra attack UNI EN 13130-1:200	ation of Lanthanum in acetic acid 3% at first	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07

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Uffici e Laboratorio Ambiente: Via Bramante, 10/12 50028 Barberino Tavarnelle (FI)
Laboratorio Ambiente: Z.I. Tito Scalo 85050 Tito (PZ)

web: www.tuv.it/ph

Page 2 of 4



21-FC01627-1 N°

Amendment to test report N° 21-FC01627									
Test Method	Chemical parameters	Results	unc	u.m.	LOQ	Limits	o.u.	Note Start date	End date
Specific mig second atta UNI EN 13130-1:2	ration of Lanthanum in acetic acid 3% at sk 005 + EPA 6010D 2018	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific mig attack UNI EN 13130-1:2	ration of Lanthanum in acetic acid 3% at third	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific mig attack UNI EN 13130-1:2	ration of Mercury in acetic acid 3% at first	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific mig attack UNI EN 13130-1:2	ration of Mercury in acetic acid 3% at second	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific mig attack UNI EN 13130-1:2	ration of Mercury in acetic acid 3% at third	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific mig	ration of lead in acetic acid 3% at first attack	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific mig attack UNI EN 13130-1:2	ration of lead in acetic acid 3% at second	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific mig	ration of lead in acetic acid 3% at third attack 005 + EPA 6010D 2018	< 0.0001		mg/Kg	0.0001	0.01	0_A	04/06	12/07
Specific mig attack UNI EN 13130-1:2	ration of Terbium in acetic acid 3% at first	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific mig attack UNI EN 13130-1:2	ration of Terbium in acetic acid 3% at second	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Specific mig attack UNI EN 13130-1:2	ration of Terbium in acetic acid 3% at third	< 0.01		mg/Kg	0.01	0.05	0_A	04/06	13/07
Legend:									

unc = uncertainty; u.m. = unit of measurement; LOQ (limit of quantification); o.u. (operative unit); 0_A (test performed at o.u. Barberino Tavarnelle - FI, Sangallo street); 0_B (test performed at o.u. Barberino Tavarnelle - FI, Bramante street); II (mobile lab.); III (external analysis); LE.# (Subcontracted Test performed by a different lab.);

Data modified with respect to the test report n. 21-FC01627

Limits referred to Reg. UE 10/2011 + Reg. UE 1245/2020

NOTE

(§) The laboratory declines all responsibility for sampling. The results refer to the sample as received

(C) Information provided by the Client/Third Party. The laboratory accepts no responsibility for results obtained from calculations using data provided by the Client/Third Party.

Ratio S/V = 5 dm2/I

- For Chemical test, expanded uncertainty is referred to 95% confidence level. Coverage factor k=2.
- The limit of determination (LOD) results as 3/10LOQ if not indicated otherwise.

- The Laboratory uses the point as decimal separator.

- Where a declaration of conformity to a specification or standard is required, unless the decision rule is already contained in the specification or standard itself, the laboratory shall adopt as its decision rule the direct comparison with the limit without taking into account the uncertainty.

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Page 3 of 4

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e-mail: info@phsrl.it web: www.tuv.it/ph telefono: +39 055 80961 fax: +39 055 8071099 telefono: +39 055 80677 fax: +39 055 8067850 telefono: +39 0971 485795 fax: +39 0971 485795



21-FC01627-1 N°

Amendment to test report N° 21-FC01627

NOTES AND GENERAL EVALUATIONS:

Limited to the parameters analyzed, the sample complies with Reg. EU 10/2011 and its amendments

- The reported results only refer to the tested sample. Sample conditions at the arrival are recorded in the laboratory managing system. - Food and not perishable samples are store for 30 day from the arrival date. Water, compost and perishable samples are stored until the emission of the Test Report.
- pH is registered under number 013 on the regional list of approved laboratories for analysis in the context of self-control procedures in the food industry (LR Tuscany No. 9 09/03/2006).

Date, 05/08/2021

(Note: the above date represents the date of preparation of this test report. The date of issue of the test report corresponds to the date the digital signature was affixed)



Number of documents attached to this Test Report: 1

--- End of Test Report ---

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e-mail: info@phsrl.it

telefono: +39 055 80961

telefono: +39 055 80677 fax: +39 055 8067850 telefono: +39 0971 485795 fax: +39 0971 485795

web: www.tuv.it/ph

fax: +39 055 8071099

fax: +39 055 8067850

Page 4 of 4

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N° 21-FC01627-1

Amendment to test report N° 21-FC01627

ATTACHED to the Test Report N° 21-FC01627-1



photo n. 1

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Page 1 of 1

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e-mail: info@phsrl.it web: www.tuv.it/ph telefono: +39 055 80961 fax: +39 055 8071099 telefono: +39 055 80677 fax: +39 055 8067850 fax: +39 0971 485795