



DATE 18 May 2016  
OUR REFERENCE PM/16-561/VeH

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## To whom it may concern

**Synbra Technologies B.V., Etten-Leur, the Netherlands** has requested Triskelion to verify whether their product is suitable for contact with dry, aqueous and fatty foodstuff for a storage period up to 30 days, in view of the EU Regulation and Dutch legislation. For this purpose, samples as well as detailed information on the composition were provided with the initial investigation. The sample was identified as follows (hereinafter called 'Sample'):

Project number, this investigation : 093.25833/01.16  
Project number, initial investigation : 093.20544/01.11  
Valid till : March 2019  
Sample description : Foam  
Sample number : 0939-04-2180  
Client : **Synbra Technologies B.V., Etten-Leur, the Netherlands**  
Sample code : **Biofoam**  
Sampled by : Client  
Date of issue : May 2016  
Validity period : May 2016 – March 2019  
Evaluation : This investigation must be re-evaluated if the relevant regulation is changed, or the composition or the production process of the product is changed.

### *Tests and Regulations:*

The tests performed were in line with the requirements of the Regulations (EU) No 10/2011 up to and including amendment (EU) 2015/174 of 5 February 2015, the Commodity Act Packaging and Food Utensils Regulation of The Netherlands and its amendments up to and including VGP/VC 328583-117560-VGP of 14 March 2014 and the Regulation (EC) No 1935/2004 of 27 October 2004 (hereinafter called 'Regulations').

### *The investigation comprised the following determinations:*

- Administrative check of the composition of the sample and check for the use of dual-use additives.
- Overall migration into 10% ethanol after 10 days contact at 40°C and into iso octane after 2 days contact at 20°C
- Relevant specific migrations and residual contents.

### *Results:*

The results were described in detail in the analytical report ARPC/13-264/VeH. In summary it is stated that the composition of the 'Sample' is in accordance with the 'Regulations' and that the values obtained for the overall migrations, relevant specific migrations and residual contents meet the limits of the 'Regulations', providing appropriate processing of the material have been taken place, no changing in the structure of the material takes place and no deterioration in the organoleptic characteristics of the food may occur.



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The 'Sample' contains 1 food additive with no specified limit and 1 food additives whose amount can-not result in a significant increase (more than 5% of its limit) of the concentration in the food.

*Conclusion:*

Given the composition and the values obtained for the relevant overall and specific migrations and residual content, the 'Sample' is suitable for contact with dry, aqueous and fatty foodstuff for a storage period up to 30 days at room temperature in view of the 'Regulations', providing appropriate processing of the material have been taken place, no changing in the structure of the material takes place and no deterioration in the organoleptic characteristics of the food may occur.

Approved by:

H.M. Veenendaal  
Project Manager Food Contact Materials