

To whom it may concern

Statement

Synbra Technologies B.V., Etten-Leur, the Netherlands has requested TNO Triskelion to verify whether their product is suitable for contact with all food types for a storage period up to 30 days at room temperature including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes, 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'):

TNO project number : 093.25523/01.11, this investigation
TNO project number : 031.15081/01.46, initial investigation.
Valid till : June 2018
TNO sample number : 0939-04-1745
Sample description : Tempex green box
Client : **Synbra Technologies B.V., Etten-Leur, the Netherlands**
Sample code client : **Bladgrønt**
Sampled by : Client
Sample received on : March 2012
Date of issue : April 2015
Validity period : April 2015- June 2018
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 its amendments (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 328583-117560-VGP of 14 March 2014, the regulation (EC) No 1935/2004 of 27 October 2004 and BfR, Bundesinstitut für Risikobewertung of Germany, Lieferung 60, November 2010 (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 3% acetic acid and into 95% ethanol for 10 days at 40°C and overall migration into iso octan for 10 days at 20°C.
- Relevant specific migrations and color release.

Results:

The results were described in detail in the analytical report AR 12-0511/VEH-wyg. 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'.

It is recommended to perform the color release test with real life food using industrial filling conditions.

The 'Sample' contains 1 food additive.

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 all types of food for up to 30 days at room temperature including heating up to 70°C for up to 2 hours, or heating up to 100°C for up to 15 minutes in view of the 'Regulations'.

On the basis of the results obtained in project 031.15081/01.46 and regarding the fact that the composition or the production process of the product is not changed, the statement of project 031.15081/01.46 is prolonged till June 2018 and no further renewal will be possible. Approved by:


H.M. Veenendaal
Project Manager Packaging Research

Analytical Research
Utrechtseweg 48
3704 HE Zeist
The Netherlands

www.tnotriskelion.com

Subject
Food Approval

Date
23 April 2015

Our reference
ARPC/15-371A/VeH

E-mail
Koen.Weel@TNO.Triskelion.nl

Henriette.Veenendaal@TNO.Triskelion.nl

Direct dialling
+31 0888 662 518

+31 0888 665 066

Direct fax
+31 0888 668 750

Page
1/1