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BÄKO München Altbayern und
Schwaben eG
z.Hd. Manuel Gluth

Lindenring 1

82024 Taufkirchen

Ansprechpartner Datum
Cenzina Brancato 02.09.2021

Konformitätserklärung

Sehr geehrter Herr Gluth,

anbei erhalten Sie die gewünschte(n)

Konformitätserklärung(en)

für die von uns angefragten/gelieferten Produkte:

GOLDTELLER, rund
(Art.Nr. 50064/50065/50066/50067/50068/50069
50070/50071/50072/50073/50074

Bisher von Ihnen bezogene Goldteller:

Ihre Artikel-Nr. / unsere Artikel-Nr.
.....

669011	50065
669012	50066
669013	50067
669014	50068
669015	50064
669016	50069
.....	

Wir hoffen, Ihnen hiermit gedient zu haben und verbleiben

Mit freundlichen Grüßen

S T O M M E L
d e k o c e n t e r

IA Brancato

Anlage/Anhang: PDF-Konformitätserklärungen

DECLARATION OF COMPLIANCE
MATERIAL PRODUCED AND COMMERCIALIZED

We hereby certify that the following product:

GOLD ROUND TRAY

Produced by "CARVAL CARTIERA - VALLETROMPIA SRL"

Is suitable for food packaging of products made from fat substance

and is made up of:

MATERIAL	FEATURES	WEIGHT	THICKNESS
CARDBOARD (no contact with food product)	Recycled materials	From 950 to 1200 gr./sqm	From 1.2 to 1.65 mm.
SURFACE PLASTIC FILM - 2 SIDES (partial contact)	PET (Polyethylene terephthalate)	-	12 µm
GLUE	WATERY BASIS		

We hereby certify that

the material does not contain substances which are subject to restrictions, with reference to the quoted regulations, and it meets the overall migration limits.

in compliance with

all relevant legislative rules, in particular the following EC regulations:

- Regulation 1935/2004/EC
- Regulation 1895/2005/EC
- Regulation 597/2008/EC
- Regulation 2011/10/EC
- Regulation 2023/2006 EC

and the following Italian legislation:

- M.D. 21/03/1973 and following revisions and amendments
- P.D. 777/1982 and following updatings and amendments

Please note!!! We highly recommend to give formal notice to the publisher or author if the usage conditions of the package do not correspond to the advice provided here or if the foodstuff contained in the package (Food Contact Material) is different from the applicable conditions and from the simulants listed above

THE PACKAGE ALSO COMPLIES WITH

1. The overall migration restrictions, together with the other specific restrictions under which the monomers and/or additives contained in the material can be submitted, for the abovementioned usage conditions. All statements are supported by analytical tests carried out in compliance with the MD 21/03/1973, or based on calculations made taking into account the contents of the substance submitted to migration limits in the test conditions. Calculations are based on the assumption that 1 kilo of food comes into contact with 6 dm² of packaging. We would also like to point out that the migration limit is 60 mg/kilo food [ppm], also expressed as 10mg/dm² (if the certificate is based on mg/km it is possible to convert it into mg/dm² dividing the value by 6), we also would like to point out that the change in the analytical tolerance is between 10% and 20% (12mg/kilo or 2mg/dm²). We recommend to choose the simulant/simulants and the test conditions in compliance with the ministerial decree of 1998.
2. The usage conditions of the product, when declared suitable for packaging, made in recycled cardboard and PET film 12 µm on the side which comes into contact with food, are the following:
 - For freezer preservation, FOR ANY FOODSTUFF, SOLID OR SEMI-SOLID, temperature can be as low as -40°C
 - The tray, together with the foodstuff, cannot be used in the traditional oven or in the microwave oven.
3. This declaration complies with the European Community Regulation 1935/2004/EC.
4. Industrial or commercial usage of the material relevant to this declaration is subject to the evaluation of its compliance to actual regulations and to the technological suitability for the declared final usage.
5. The company declares that the following documents are at the disposal of our customers and of the control authorities:
 - Test reports on the packaging
 - Documents in accordance with Regulation 1935/2004/EC
6. This declaration is valid from the date indicated below, and will be renewed when substantial changes in production will bring about modifications in some necessary requirements, or when new amendments to the regulations mentioned will require new controls to verify the compliance of the product.

Date:02/05/2016

(the legal representative Loisia Morinelli)



SUGGESTIONS ON SIMULANTS

For ethanol simulant

- Fruit cut into pieces and made into a purée or paste
- Fruit transformed into compotes, such as jam, preserved with alcoholic substance >5%V
- Chopped vegetables, made into purée
- Vegetables made into a preserve, with alcoholic substance >5%V
- Meat or fish-based preserves or semi-preserves, with aqueous substances
- Fermented milk, such as yoghurt
- Cream and sour cream
- Cheese, with the exception of whole cheese or the one with inedible rinds
- Liquid or paste rennet
- Liquid or soup paste or broth bases
- Yeasts or substances that rise made into a paste
- Sauces with no fat substances on the surface

For iso-octane simulant

- Dry bakery products with fat substances on the surface
- Fresh bakery products with fat substances on the surface
- Chocolate, chocolate-covered products, substitutes, substitutes-covered products
- Pastries with fat substances on the surface
- Fruit transformed into compotes, such as jams, preserved with oily substances
- Transformed vegetables, preserved with oily substances
- Animal and vegetables fats and oils, natural or processed
- Margarine, butter and other fats composed of emulsions of water in oil
- Meats of any zoological species, fresh, refrigerated, salted, smoked
- Meats of any zoological species, in the form of paste or cream
- Meat-based transformed products (ham, salami, etc.)
- Meat or fish-based preserves or semi-preserves, with oily substances
- Fermented milk, such as yoghurt: replace iso-octane simulant with ethanol 50% (v/v)
- Cheese, with the exception of whole cheese or ones with inedible rinds
- Fried or roasted food, such as fried potatoes or fritters and similar
- Animal-origin fried or roasted food
- Instant powdered soup or broth bases, with fat substances on the surface
- Sauces like mayonnaise or creamy salad dressings and other seasoning sauces
- Sauces with oil and waters in two layers
- Mustards
- Canapès, sandwiches, toasts with fat substances on the surface
- Dry foodstuff with fat substances on the surface
- Cocoa powder
- Pastry cocoa

Please note!!! We highly recommend

to give formal notice to the publisher or author if the usage conditions of the package do not correspond to the advice provided here or if the foodstuff contained in the package (Food Contact Material) is different from the applicable conditions and from the simulants listed above.



Indam

Analisi studi e ricerche applicate
al settore ambientale e controllo qualità.

Indam Laboratori srl

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Test report n° 019273/14 of 23/06/2014

Admittance n°: 5135

Sample: Golden cardboard
Concerning: TIP 01
Sampled in: Concesio (BS)
Sample container: Paper bag
Submitted by: Customer
Sampled by: Customer
Sampling method: (*)
Date of submission: 14/05/2014
Date of analysis: 15/05/2014
Date of ending analysis: 23/06/2014
Notes: Material in contact with food: gold metallic polyethyleneterephthalate film (PET GM)
Aspect: /
Required analysis: As indicated below

TESTS ON MATERIALS INTENDED TO COME INTO CONTACT WITH FOODSTUFFS

Normative references

Italian Ministerial Decree of 21 March 1973 and subsequent amendments and additions – Commission Regulation (EU) No. 10/2011 of 14 January 2011

Sample description

The sample consists of a cardboard paired with gold metallic polyethyleneterephthalate film (PET GM), with a rectangular base (about 12 x 8 cm) and raised edges. Customer declares that this test (TIP 01) is considered representative of the following articles:

- Rectangular gold tray "Milano" series
- Rectangular gold tray "Elite Plus" series
- Rounded gold tray
- Toothed rim gold dishes on 2000 g/sq.m
- Toothed rim gold dishes on 1200 g/sq.m
- Rectangular Profitterolles on 2000 g/sq.m
- Oval gold tray
- Toothed rim double-gold dishes on 2400 g/sq.m
- Rectangular Profitterolles on 1400 g/sq.m
- "Girasole" gold disks
- "Girasole" gold disks customized
- Toothed rim gold disks on 2000 g/sq.m
- "Francia" gold disks on 1050 g/sq.m
- Gold disks on 700 g/sq.m
- Gold disks on 1200 g/sq.m
- Gold disks on 1700 g/sq.m
- Double-gold disks on 2400 g/sq.m
- Gold disks on 2000 g/sq.m
- Gold cardboard bars on 1050 g/sq.m
- Gold cardboard bars on 1400 g/sq.m
- Gold cardboard bars on 700 g/sq.m
- Gold glazed band
- Gold PLE band
- Toothed rim double-gold cardboard bars on 2400 g/sq.m
- Chosen gold cardboard bars on 2000 g/sq.m
- Chosen gold cardboard bars on 2400 g/sq.m
- Gold cardboard bars "Semelles buches"
- Gold monoportions on 1050 g/sq.m
- Gold cardboard bars "Bûchettes"

After washing with distilled water and careful drying, sample was subjected to the following tests for materials and articles intended to come into contact with foodstuffs.

Test report n° 019273/14 of 23/06/2014

Admittance n°: 5135

Analytical results

1 – OVERALL MIGRATION TEST

Sample was put in contact with food simulants water, ethanol 10% (v/v), acetic acid 3% (w/v) by filling for ten days at a temperature of 40 °C and with the food simulant isooctane for two days at a temperature of 20 °C. Contact modes described above are such as to reproduce the worst foreseeable conditions of use (storage under conditions of ambient temperature, refrigeration and freezing, including the heating at 70 °C for a period of up to two hours or up to 100 °C for 15 minutes).

The surface of the sample placed in contact with simulants is about 159,5 cm², adopting a surface/volume of simulant ratio equal to 1,6.

	Simulant	Analysis method	M.U.	Test result	Max value	Evaluation
/	Distilled water	MD 21/03/1973 Att. IV Sec. 1 and s.a.a + Reg. CEE/UE n° 10 of 14/01/2011	mg/dm ²	4,1	10	TEST PASSED
A	Ethanol 10%	MD 21/03/1973 Att. IV Sec. 1 and s.a.a + Reg. CEE/UE n° 10 of 14/01/2011	mg/dm ²	< 1,0	10	TEST PASSED
B	Acetic acid 3%	MD 21/03/1973 Att. IV Sec. 1 and s.a.a + Reg. CEE/UE n° 10 of 14/01/2011	mg/dm ²	1,4	10	TEST PASSED
/	Isooctane	MD 21/03/1973 Att. IV Sec. 1 and s.a.a + Reg. CEE/UE n° 10 of 14/01/2011	mg/dm ²	< 1,0	10	TEST PASSED

Maximum value: fixed in Commission Regulation EEC/EU n° 10 of 14/01/2011

2 – SPECIFIC MIGRATION TEST

Determinations were performed on the food simulant obtained by overall migration test (simulants, conditions of time and temperature, sample test).

Isophthalic acid

	Simulant	Analysis method	M.U.	Test result	Max value	Evaluation
/	Distilled water	HPLC-UV	mg/kg	< 0,1	5	TEST PASSED
A	Ethanol 10%	HPLC-UV	mg/kg	< 0,1	5	TEST PASSED
B	Acetic acid 3%	HPLC-UV	mg/kg	< 0,1	5	TEST PASSED
/	Isooctane	HPLC-UV	mg/kg	< 0,1	5	TEST PASSED

Maximum value: fixed in Commission Regulation EEC/EU n° 10 of 14/01/2011

Terephthalic acid

	Simulant	Analysis method	M.U.	Test result	Max value	Evaluation
/	Distilled water	HPLC-UV	mg/kg	< 0,1	7,5	TEST PASSED
A	Ethanol 10%	HPLC-UV	mg/kg	< 0,1	7,5	TEST PASSED
B	Acetic acid 3%	HPLC-UV	mg/kg	< 0,1	7,5	TEST PASSED
/	Isooctane	HPLC-UV	mg/kg	< 0,1	7,5	TEST PASSED

Maximum value: fixed in Commission Regulation EEC/EU n° 10 of 14/01/2011



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Admittance n°: 5135

Test report n° 019273/14 of 23/06/2014

Diethylene glycol

	Simulant	Analysis method	M.U.	Test result	Max value	Evaluation
/	Distilled water	HRGC-FID	mg/kg	< 6	30 ⁽¹⁾	TEST PASSED
A	Ethanol 10%	HRGC-FID	mg/kg	< 6	30 ⁽¹⁾	TEST PASSED
B	Acetic acid 3%	HRGC-FID	mg/kg	< 6	30 ⁽¹⁾	TEST PASSED
/	Isooctane	HRGC-FID	mg/kg	< 6	30 ⁽¹⁾	TEST PASSED

⁽¹⁾ Expressed as Ethylene glycol

Maximum value: fixed in Commission Regulation EEC/EU n° 10 of 14/01/2011

Acetaldehyde

	Simulant	Analysis method	M.U.	Test result	Max value	Evaluation
/	Distilled water	HPLC-UV	mg/kg	< 0,1	6	TEST PASSED
A	Ethanol 10%	HPLC-UV	mg/kg	< 0,1	6	TEST PASSED
B	Acetic acid 3%	HPLC-UV	mg/kg	< 0,1	6	TEST PASSED
/	Isooctane	HPLC-UV	mg/kg	< 0,1	6	TEST PASSED

Maximum value: fixed in Commission Regulation EEC/EU n° 10 of 14/01/2011

Antimony (Sb)

	Simulant	Analysis method	M.U.	Test result	Max value	Evaluation
/	Distilled water	ICP-MS	mg/kg	< 0,001	0,04	TEST PASSED
A	Ethanol 10%	ICP-MS	mg/kg	< 0,001	0,04	TEST PASSED
B	Acetic acid 3%	ICP-MS	mg/kg	< 0,001	0,04	TEST PASSED
/	Isooctane	ICP-MS	mg/kg	< 0,001	0,04	TEST PASSED

Maximum value: fixed in Commission Regulation EEC/EU n° 10 of 14/01/2011



^(*) Sampling is not performed by INDAM technical staff.

Test report complies to the law all intents and purposes, ex R.D. 01/03/28, Law n° 679 - 19/07/98 art. 16.
Analytical results are reported exclusively to the examined sample and to all the parameters requested by the purchaser. Any possible information reported on the heading are declared by the subject who presented the sample and he's responsible as far as the delivery to the laboratory. The residual sample of not perishable solid material is preserved for two months, the liquid sample for one month from the test report's date; any possible counter sample must be identity by the laboratory and the purchaser. Test report is issued in an only one copy and doesn't be partially reproduced, except written approval of the laboratory. A copy of the test report is preserved for five years.

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