

Food Contact Plastics
Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019 and 1338/2019.
Certificate no: 2020/5868

Product name: HDPE Resin; 'HD 5301 EA'
Manufacturer: Sidi Kerir Petrochemicals Co. "SIDPEC"
Address: km 36 Alex-Cairo Desert Road, Alnahda, Alameria, Alexandria, EGYPT
Date of Issue: 04 June 2020
Smithers Ref No: 20J7231

Samples manufactured from the above resin have been tested for overall migration with the simulants and test conditions listed below.

Food Simulants	Test Conditions		
	Duration	Temp/°C	Test
Simulant A, B and D2	10 days	40°C	TI

TI = exposure to food simulant by total immersion.

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended.

A sample of the above resin has been tested for sensory analysis (taint and odour) using methods BS EN 1230-1 & 2; 2009. The taint and odour results obtained showed that the product did not transfer substances to the test food causing it to become tainted.

The above product was therefore found to be in compliance with the taint and odour requirements of EC Regulation 1935 (2004).

The above resin therefore meets the overall migration requirements of EU Regulation 10/2011, as amended, for use with all classes of foodstuff for:

- (a) any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or
- (b) heating up to a temperature T where $70\text{ °C} \leq T \leq 100\text{ °C}$ for a maximum of $t = 120/2^{((T-70)/10)}$ minutes, as specified in EU Regulation 10/2011, as amended.

NB Users are reminded that EU Regulation 10/2011, as amended, relates to finished articles/materials manufactured from plastics. Users of the above products are responsible for ensuring that their finished products comply with the overall migration limit and any specific migration limit/s, by conducting appropriate tests on their finished products.


Certified by: Dr Alistair Irvine
Senior Manager, Food Contact Compliance