



Food Contact Plastics

**Certificate of Conformity with the Migration 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, 1338/2019 and
1245/2020.**

Certificate no: 2022/5974a

Product name: HD3840UA
Manufacturer: Sidi Kerir Petrochemicals Co. – Sidpec
Address: km 36 Alex-Cairo Desert Road, ElNahda, Amerya City, Alexandria, EGYPT
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Smithers Ref No: 21J7485

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

Test Conditions			
Food Simulants	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.

Additionally, Smithers have carried out an audit of the formulation of the above product. All monomers and additives contained in the formulation are approved for use in food contact plastics and are listed in Annex I of EU Regulation 10/2011. The following substance(s) are subject to restrictions under this legislation;

- Zinc salt of stearic acid, PM Ref 89040, CAS 57-11-4, FCM No 106, SML = 5 mg/kg (as Zn)
- Reaction product of di-tert-butylphosphonite with biphenyl, obtained by condensation of 2,4-di-tert-butylphenol with Friedel Craft reaction product of phosphorous trichloride and biphenyl, PM Ref 83595, CAS 119345-01-6, FCM No 760, SML = 18 mg/kg
- Poly[6-[(1,1,3,3-tetramethylbutyl)amino]-1,3,5-triazine-2,4-diy]-[(2,2,6,6-tetramethyl-4-piperidyl)-imino] hexamethylene[(2,2,6,6-tetramethyl-4-piperidyl) imino], PM Ref 81200, CAS 71878-19-8, FCM No 740, SML = 3 mg/kg

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).

Experimental studies and/or migration modelling using an accepted EU model (Migratest Lite) with exposure condition of 10 days at 60°C, a material thickness of 500 µm and the conventional EU ratio of 6 dm² of packaging per kg of food have shown that the above restriction/s will not be exceeded under these conditions.

The above resin can therefore be used to manufacture products which meet the requirements of EU Regulation 10/2011, as currently amended, for use with all classes of foodstuff for;

- any long term storage at room temperature or below, including when packaged under hot-fill conditions, and/or
- 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.