

## 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, 1338/2019, 1245/2020, 1442/2023 and 1627/2023.

Certificate no: 2024/6050

**Product name:** HD5301EA  
**Manufacturer:** Sidi Kerir Petrochemicals Co. - Sidpec  
**Address:** km 36 Alex-Cairo Desert Road, ElNahda, Amerya City, Alexandria, EGYPT  
**Date of Issue:** 30 April 2024  
**Smithers Ref No:** 24J8146

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.

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;

- 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
- Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate; PM Ref 68320, CAS 2082-79-3, FCM No 433, SML = 6 mg/kg

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 dm<sup>2</sup> of packaging per kg of food have shown that the specific migration limits for both these substances are met under the above migration test conditions, subject to application of a fatty food reduction factor of 2 for the additive (PM ref: 68320).

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

The above product 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 aqueous and acidic foodstuff, and fatty foods where a reduction factor of 2 or greater can be applied, 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.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

NB Users are reminded that EU Regulation 10/2011 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 mentioned above, by conducting appropriate tests on their finished products.



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Compliance**