

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: 2022/5979a

Product name: HD5226EA
Manufacturer: Sidi Kerir Petrochemicals Co. - Sidpec
Address: km 36 Alex-Cairo Desert Road, ElNahda, Amerya City, Alexandria, EGYPT
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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;

- thiodipropionic acid, dioctadecyl ester, PM Ref 93280, CAS 693-36-7, FCM No 368, SML = 5 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 dm² of packaging per kg of food have shown that the above restriction/s will not be exceeded under these conditions.

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 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.

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