



Золотой Сертификат Качества

UNI EN ISO 9001:2015
UNI EN ISO 14001:2015
OHSAS 18001:2007 UNI ISO 45001:2018
UNI EN ISO 50001:2011
ЛАБОРАТОРИЯ АККРЕДИТОВАНА В СООТВЕТСТВИИ С UNI CEI EN ISO/IEC 17025:2018
ЭКОЛОГИЧЕСКАЯ СЕРТИФИКАЦИЯ EMAS N.IT-001478

Сертификация соответствия

<mark>да</mark>та выдачи

18/06/2024

Кому выдан:

1EA / ООО "Земля Одна"

Продукт

Контейнер 1ЕА с композитным покрытием

Дата взятия образца:

15 декабря 2023 г., производственная площадка заказчика

Дата завершения тестов:

08/02/2024

№ протоколов испытания:

24LD00118, 24LD00119, 24LD00120



- директиву (EC) №1935/2004 Европейского Парламента и Совета Европы от 27 октября 2004 г. "О материалах и предметах, которые будут контактировать с пищевыми продуктами" и повторные директивы 80/590/ЕЕС и 89/109/ЕЕС с последующими изменениями и дополнениями;
- постановление от 23 августа 1982 г., № 777 (D.P.R. 23 Agosto 1982, п.777) «О материалах и предметах, которые будут контактировать с продуктами питания», с последующими изменениями и дополнениями;
- постановление Министра от 21.03.1973 «Гигиеническое регулирование упаковки, тары, посуды, которые будут контактировать с пищевыми веществами или веществами личного пользования» (Decreto Ministeriale del 21/03/1973 "Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale"), с последующими изменениями и дополнениями;
- директиву (EC) №10/2011 от 14 января 2011 г. относительно пластиковых материалов и предметов, которые будут взаимодействовать с пищевыми продуктами, с последующими изменениями и дополнениями

ДАННЫМ СЕРТИФИКАТОМ МЫ ПОДТВЕРЖДАЕМ, ЧТО

испытуемый образец, контейнер 1ЕА с композитным покрытием,

в указанных условиях испытания соответствует требованиям нормативов (в пределах анализируемых параметров) для материалов и предметов

ПРИМЕЧАНИЕ: образец может безопасно взаимодействовать со всеми видами продуктов питания при температуре 180°C до 1 часа, при температуре 200°C до 30 минут

Документ подписан электронной подписью Dott.ssa Arianna Barbatano

Ordine Reg. Chimici e Fisici della Toscana - N° 2400 Sez. A Chimico









TEST REPORT n° 24LD00118

SAMPLE INFORMATION

Customer

1EA PACKAGING, GRADINA BOTANICA, 14/3 MD-2032 CHISINAU, REPUBLICA MOLDAVA

Sample identification Paperboard + plastic

Sample description (\$)

1EA Lunch box with composite coating

Receiving date 29/12/2023

Analysis starting date 10/01/2024

Analysis end date 08/02/2024

Report issue date 26/02/2024

SAMPLING INFORMATION

Sampling date (\$) 15/12/2023

Collected (\$)
CUSTOMERS PLANT

Transport

COURIER SERVICE

Sampling

BY CUSTOMER

ANALYTICAL RESULTS

Law reference

Regulation (EC) No 1935/2004 and subsequent modifications

Tests according to Regulation (EC) no. 1935/2004

Test Method	M.U.	Result	O.U.
Sensorial Test DIN 10955:2023 deriv.MCA 356:2016 rev.1	*	See note 1	Α
Odour test	*	2	Α
Taste test	*	1	Α
Head Space GC-MS screening (semiquantitative) UNI/TS 11788:2020	*	See note 2	Α
SPME GC-MS screening (semiquantitative) MCA088:2011 rev.01	*	See note 2	Α
GC-MS Screening (semiquantitative) - hexane extraction UNI/TS 11788:2020		See note 2	Α

Technical notes

SENSORY ANALYSIS

The taste test was performed at (100 ± 2) °C for 1h in the dark in direct contact with water and at (175 ± 2) °C for 1h in the dark in direct contact with coconut oil. The odour test was performed at (175 ± 2) °C for 1h in the dark without simulant.

The range of values is structured as follows:

0: no perceptible off-flavour or odour;

1: just perceptible off-flavour or odour (difficult to define); 2: weak off-flavour or odour;

3: clear off-flavour or odour;
4: strong off-flavour or odour.

The identification of the substances found in screening analyzes is done by comparison with NIST instrumental libraries. Substances recognized with match quality less than 80% are not reported in

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this report.

From the HS-GC/MS screening (semi-quantitative evaluation), carried out on the sample with instrumental acquisition in the mass range 40-350 m/z, , the substances listed in the Table 1 are found. The results are expressed taking into account the concentration detected, the grammage of the sample and the conventional surface/volume ratio equal to 6dm2 per 1kg of food.

From the SPME-GC/MS screening (semi-quantitative evaluation) on the sample with instrumental acquisition in the mass range 39-450 m/z, no substance was detected in a concentration higher than 0.01 mg/kg food.

The results are evaluated as migratable potential, taking into account the concentration detected, the weight of the sample and the conventional surface/volume ratio equal to 6dm2 per 1kg of food.

From the GC/MS screening (semi-quantitative evaluation), carried out on the sample extracted with organic solvent (hexane), with instrumental acquisition in the mass range 45-650 m/z, the substances listed in the Table 2 are found.

The results are expressed as migratable potential, taking into account the concentration detected, the weight of the sample and the conventional surface/volume ratio equal to 6dm2 per 1kg of food.

LIST OF RELEVANT ANALYTICAL SUBSTANCES DETECTED BY THE SCREENINGS, DIVIDED BY INSTRUMENTAL TECHNIQUE

Screening Table 1_HS-GC/MS

Substance	CAS	Probability %	mg/Kg	mg/Kg food	Reference value		
					mg/kgfood		
Isopropyl Alcohol	67-63-0	97	1,21	0,024			
Substance listed in Annex 10 of the DFI Ordinance on materials and articles intended to come into contact with foodstuffs - List of substances allowed for the manufacture of packaging inks and requirements about, without migration limit, used as monomer, solvent or additive. Substance listed in Annex 10 of the DFI Ordinance on materials and articles intended to come into contact with foodstuffs - List of substances allowed for the manufacture of packaging inks and requirements about, without migration limit. Allowed use as additive or polymer production aid. Allowed use as monomer or other starting substance or macromolecule obtained from microbial fermentation.							

Screening Table 2_Extraction-GC/MS

Substance	CAS	Probability %	mg/Kg	mg/Kg food	Reference value mg/kgfood
(1R,4aR,4bR,10aR)-7-Isopropyl- 1,4a-dimethyl- 1,2,3,4,4a,4b,5,6,10,10a- decahydrophenanthrene-1- carbaldehyde	6704-50-3	86	1,60	0.031	1.8
Compound due to natural and extractive purchase the Cramer classification. See annex.	plant substances. (Sourch: The	Good Scents Comp	any Information S	ystem- Providing information for the Flavor, Fragrance, I	Food and Cosmetic industries). Class I compound accor
(1R,4aR,4bS,7R,10aR)-1,4a,7- Trimethyl-7-vinyl- 1,2,3,4,a,4b,5,6,7,9,10,10a- dodecahydrophenanthrene-1- carbaldehyde Class III substance according to the Cram	3855-14-9	90	1,77	0.035	0.09
(1R,4aR,4bS,7S,10aR)-1,4a,7- Trimethyl-7-vinyl- 1,2,3,4,4a,4b,5,6,7,8,10,10a- dodecahydrophenanthrene-1- carbaldehyde Class III substance according to the Cram	1686-63-1	93	3,56	0.070	0.09
1-Naphthalenepropanol, .alpha ethenyldecahydroalpha.,5,5,8a- tetramethyl-2-methylene-,[15- [1.alpha.(S*),4a.beta.,8a.alpha.]]- Class III substance according to the Gram	596-85-0	88	0.990	0.019	0.09
1-Phenanthrenecarboxaldehyde, 1,2,3,4,4a,9,10,10a-octahydro- 1,4a-dimethyl-7-(1-methylethyl)-, [1R- (1.alpha.,4a.beta.,10a.alpha.)]- Abietane diterpenoid. Class II compound	13601-88-2	92 ication. See annex.	0.580	0.011	0.54
1-Phenanthrenecarboxylic acid, 7-ethenyl- 1,2,3,4,4a,4b,5,6,7,8,10,10a- dodecahydro-1,4a,7-trimethyl-, methyl ester, [1R- (1.alpha.,4a.beta.,4b.alpha.,7.alph a.,10a.alpha.)]- Class III substance according to the Cram	1686-62-0	86	0.540	0.011	0.09
13-Docosenamide, (Z)-	112-84-5	82	0.690	0.013	
Substance listed in Annex 10 of the DFI C	Ordinance on materials and arti- n Annex 10 of the DFI Ordinand	cles intended to com	e into contact with	n aid. Not allowed use as monomer or other starting subs foodstuffs - List of substances allowed for the manufact come into contact with foodstuffs - List of substances all	ure of packaging inks and requirements about, without n
16-Hentriacontanone	502-73-8	93	0.940	0.018	5
Substance derived from the hydrolysis of (BfR)".	the alkyl ketene dimer, authori:	zed with a limit of mi	gration of 5 mg/kg	food, according to XXXVI Recommendation of German E	BfR, "Papiere, Kartons und Pappen für den lebensmittel

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Screening Table 2_Extraction-GC/MS

Substance	CAS	Probability %	mg/Kg	mg/Kg food	Reference value		
			5 5	3 3	mg/kgfood		
1H-Naphtho[2,1-b]pyran, 3- ethenyldodecahydro-3,4a,7,7,10a pentamethyl-, [3R- (3.alpha.,4a.beta.,6a.alpha.,10a.t eta.,10b.alpha.)]-)	98	2,99	0.059	0.09		
Compound due to natural and extractive							
4b,8-Dimethyl-2- isopropylphenanthrene, 4b,5,6,7,8,8a,9,10-octahydro-	1000197-14-1	81	0.801	0.016	1.8		
Class I substance according to the Cram	ner's classification. See annex.						
Abietic acid	514-10-3	94	4,09	0,080	0.09		
Natural product found in some plant spe classification. See annex.	cies (source: Chemical Entities	s of Biological Interes	t). Substance attril	butable to the components of the resins used in the pape	r industry (rosin).Class III substance according to the Cramer's		
Glycerol 1,2-diacetate	102-62-5	98	1,09	0.021	1.8		
Class I substance according to the Cram	ner's classification. See annex.						
Hydrocarbons	-	99	12.3	0.241	0.5		
Hydrocarbons analogue for chemical nature to MOSH (Mineral Oil Satureted Hydrocarbons) which may contain the corresponding MOAH aromatic fraction. Following assessments reported in the document Standing Committee on Plants, Animals, Food and Feed Section of 19 October 2022 on food contamination by mineral oils, the aims to assess the sources of contamination (ingredients, additives, packaging, lubricants or other), and to ensure a uniform approach for all the States of the Union on food product withdrawal and recall procedures, the following MOAH concentration limits are applied: 1.5 mg/kg for doty foods with a roll or fat content higher than 4%; 2.1 mg/kg for foods with a roll or fat content higher than 4%;							
Longifolene	475-20-7	98	0.530	0.011	1.8		
Compound due to terpenic substances of Class I compound according to the Cran	of natural origin (Category: flav ner classification. See annex.	or and fragrance age	nts; sorce: The Go	od Scents Company Information System Providing inform	mation for the Flavor, Fragrance, Food and Cosmetic industries).		
Methyl abietate	127-25-3	82	0.630	0.012	0.09		
				n foodstuffs - List of authorized substances for the manuf e. Class III compound according to the Cramer classifica	acture of packaging inks and requirements, part B: substances n tion. See annex.		
Methyl dehydroabietate	1235-74-1	92	3,02	0.059	1.8		
Substance being part of the resins used	in the paper production (colop	hony). Class I substar	nce according to th	ne Cramer's classification. See annex.			
n-Pentadecanol	629-76-5	83	0.520	0.010			
Substance included in the list of authorize	zed substances in Regulation (EC) N. 1334/2008 of	16 December 200	8 on flavourings and certain food ingredients with flavour	ing properties for use in and on foods without limit.		
Octadecanoic acid	57-11-4	91	0.850	0.017			
obtained from microbial fermentation. S	ubstance included in the list of the in Annex 10 of the DFI ordinates.	authorized substance ance on materials and	es in Regulation (E	EC) N. 1334/2008 of 16 December 2008 on flavourings ar	use as monomer or other starting substance or macromolecule d certain food ingredients with flavouring properties for use in an authorized for the manufacture of inks for packaging and related		

References

The reference value was calculated according to the Thearshold of Toxicological Concern method (Thearshold of Toxicological Concern, TTC) as reported in the Annex of the Test Report.

▲ The symbol refers to substances in the table whose semi-quantitative value possibly exceeds the reference value reported. These substances are identified as indicated in the explanatory note relative to semi-quantitative screening tests

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When the result is indicated as 'lower than (<)' the laboratory means that the result is under the verified limit of quantification LOQ.

For the limit of quantitation of the sum of analytical results, the laboratory uses, if not otherwise indicated, the lower bound approach:

If all the single results are <LOQ, the reported LOQ of the sum is the higher between the single ones;
 If there are results >LOQ, the sum of all the evaluable results is reported.

The results reported in this test report are not corrected for recovery. If foreseen, the recovery is indicated with R%, regards to single test.

- (\$) The information marked in this way is provided by the customer, when the same can affect the validity of the results, the laboratory declines any responsibility.
- (*) Tests marked with star, are not accredited by ACCREDIA.

See attachment

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Dott.ssa Arianna Barbatano

Ordine Reg. Chimici e Fisici della Toscana - N° 2400 Sez. A Chimico

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ANNEX TO TEST REPORT n° 24LD00118

ADVICES AND INTERPRETATIONS

ASSESSMENT OF SUBSTANCES ACCORDING TO THE METHOD OF THE TOXICOLOGICAL ALARM THRESHOLD (TTC)

According to EFSA in "Guidance on the use of the Threshold of Toxicological Concern in food safety assessment" (24 April 2019), note the chemical structure of a substance, its possible health risk According to E-DA In Guidance of the Use of the Threshold of "TTC values"), for groups of substances whose chemical structure and toxicological probability are similar.

The structures of the substances have been listed, according to a prudential approach, into three categories of toxicity, low, medium or high, known respectively as Cramer I, II and III classes. For each class the TTC exposure threshold values were calculated, equal to 1800 µg/person/day for Class II, 540 µg/person/day for Class II and 90 µg/person/day for Class III. At threshold was also identified for organo-phosphate and carbamate compounds equal to 18 µg/person/day, and a threshold for compounds that present structural warnings for genotoxicity equal to 0.15 µg/person/day. Considering the document "FCA Guidelines on Risk Assessment of non-listed substances (NLS) and non-intentionally added substances (NIAS) under the requirements of Article 3 of the Framework Regulation (EC) 1935/2004* (Version 1.0, October 2016), which reports the default hypothesis in Europe that every day an adult person consumes 1 kg of food packaged in a cube with a volume of 1 dm3, it is possible to consider as worst daily intake value (Estimated Daily Intake - EDI worst case) the threshold value of the Cramer class to which a given compound belongs, and convert it according to the following formula: EDI worst case (mg/person/day)/1 kgfood/person/day = Migration (mg/kg food)

Class I: 1.8 (mg/person/day)/1 kg food/person/day = 1.8 (mg/kgfood) Class II: 0.540 (mg/person/day)/1 kgfood/person/day = 0.540 (mg/kgfood) Class III: 0.09 (mg/person/day)/1 kg food/person/day = 0.09 (mg/kg food) OPs and carbamates: 0.018 (mg/person/day)/1 kg food/person/day = 0.018 (mg/kg food)

According to the aforementioned method, the substances are evaluated comparing the TTC threshold value expressed in mg/kgfood, with the detected migration values. If the exposure to a substance is lower than the TTC value, the probability of the occurrence of adverse effects is considered to be very low.

... αργισσότε δι αργισσότε αργισσότε το από επίσε μομαιατίσε. ποι ποι σεν το consideration should be applied as outlined in the guidance on the risk assessment of substances present in food intended for infants, EFSA Scientific Committee, 2017. (EFSA, Guidance on the use of the Threshold of Toxicological Concern approach in food safety assessment, 2019).

In the current evaluation carried out by the laboratory, no specific measures are considered with regard to exposure referred to children and infants.











TEST REPORT n° 24LD00119

SAMPLE INFORMATION

Customer

1EA PACKAGING, GRADINA BOTANICA, 14/3 MD-2032 CHISINAU, REPUBLICA MOLDAVA

Sample identification
Paperboard + plastic
Sample description (\$)

1EA Lunch box with composite coating

Receiving date 29/12/2023

Analysis starting date 10/01/2024

Analysis end date 18/01/2024

Report issue date 26/02/2024

SAMPLING INFORMATION

Sampling date (\$)
15/12/2023
Collected (\$)
CUSTOMERS PLANT
Transport
COURIER SERVICE
Sampling
BY CUSTOMER

ANALYTICAL RESULTS

Law reference

D.M. 21.3.73 e s.m.i. - Reg.(UE) n. 10/2011 e s.m.i.

Overall migration according to UNI EN 1186:2022

Test Method	M.U.	Result	Limit	O.U.
Area/Volume Ratio	cm²/cm³	0,5		Α
Test conditions:		4h at 100°C		Α
Overall migration in 3% acetic acid by filling - Average Value UNI EN 1186-3:2022	mg/dm²	3,0	10	Α
Test 1	mg/dm²	2,2	10	Α
Test 2	mg/dm²	3,5	10	Α
Test 3	mg/dm²	3,2	10	Α
Overall migration in 10% ethanol by filling - Average Value UNI EN 1186-3:2022	mg/dm²	<1	10	Α
Test 1	mg/dm²	< 1	10	Α
Test 2	mg/dm²	< 1	10	Α
Test 3	mg/dm²	< 1	10	Α
Test conditions:		6h at 60°C		Α
Overall migration in 95% ethanol by filling - Average Value UNI EN 1186-3:2022	mg/dm²	2,0	10	А
Test 1	mg/dm²	1,6	10	Α
Test 2	mg/dm²	2,4	10	Α

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Overall migration according to UNI EN 1186:2022

Test Method	M.U.	Result	Limit	O.U.
Test 3	mg/dm²	1,9	10	А
Test conditions:		4h at 60°C		А
Overall migration in isooctane by filling - Average Value UNI EN 1186-3:2022	mg/dm²	1,3	10	А
Test 1	mg/dm²	1,5	10	А
Test 2	mg/dm²	1,1	10	А
Test 3	mg/dm²	1,4	10	А
Test conditions		2h at 175°C		Α
Weight MPPO/Area Ratio	g/dm²	4		А
Overall migration in modified polyphenylene oxide (MPPO) - Average Value UNI EN 1186-1:2003 + UNI EN 1186-13:2003	mg/dm²	2,0	10	А
Test 1	mg/dm²	2,4	10	А
Test 2	mg/dm²	2,2	10	А
Test 3	mg/dm²	1,4	10	А

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Decision Rule

Where not otherwise specified and where present, the measurement uncertainties stated in this document have been determined according to EA-04/16. They were estimated expanding the uncertainty value obtained multiplying the standard uncertainty by the coverage factor "k", corresponding to a confidence level of 95%. Normally, this factor "k" is 2.

In the absence of any indications to the contrary, by technical references or law, the compliance test judgment is based on the rule of simple acceptance; therefore, it does not take into account the confidence interval but is based only on the comparison between the value of the analyzed parameter and the reference values.

In the specific case of microbiological and biological tests, the compliance test judgment is based on the rule of simple acceptance; therefore, it does not take into account the confidence interval but is based only on the comparison between the value of the analyzed parameter and the reference values.

When the result is indicated as 'lower than (<)' the laboratory means that the result is under the verified limit of quantification LOQ.

For the limit of quantitation of the sum of analytical results, the laboratory uses, if not otherwise indicated, the lower bound approach:
- If all the single results are <LOQ, the reported LOQ of the sum is the higher between the single ones;

- If there are results >LOQ, the sum of all the evaluable results is reported.

The results reported in this test report are not corrected for recovery. If foreseen, the recovery is indicated with R%, regards to single test.

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TEST REPORT n° 24LD00120

SAMPLE INFORMATION

Customer

1EA PACKAGING, GRADINA BOTANICA, 14/3 MD-2032 CHISINAU, REPUBLICA MOLDAVA

Sample identification
Paperboard + plastic
Sample description (\$)

1EA Lunch box with composite coating

Receiving date 29/12/2023

Analysis starting date 10/01/2024

Analysis end date 18/01/2024

Report issue date 26/02/2024

SAMPLING INFORMATION

Sampling date (\$) 15/12/2023 Collected (\$) CUSTOMERS PLANT Transport COURIER SERVICE Sampling BY CUSTOMER

ANALYTICAL RESULTS

Law reference

D.M. 21.3.73 e s.m.i. - Reg.(UE) n. 10/2011 e s.m.i.

Migration of metals according to Annex 2 Reg. (UE) n.10/2011 and subsequent amendments

Test Method	M.U.	Result	Limit	O.U.
Type of migration test		Riempimento-By filling		Α
Area/Volume Ratio	cm²/cm³	0,5		Α
Test conditions:		4h at 100°C		Α
Simulant:		3% Acetic acid		Α
Aluminium (AI) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,5	1	Α
Antimony (Sb) MIES001/20 Rev. 2_2023	mg/kgfood	< 0,02	0,04	Α
Arsenic (As) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,001	NR	Α
Barium (Ba) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,1	1	А
Cadmium (Cd) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,001	NR (LDR 0,002)	Α
LDR: limite di rilevamento specificato in accordo al Reg. 10/2011 - LOD: specifi				
Cobalt (Co) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,02	0,05	Α
Chrome (Cr) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,01	NR	Α
Iron (Fe) MIES001/20 Rev. 2_2023	mg/kg/food	< 5	48	Α

O.U. = operational unit - A = Lucca (Accr. N. 0130L)

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Migration of metals according to Annex 2 Reg. (UE) n.10/2011 and subsequent amendments

Test Method	M.U.	Result	Limit	O.U.
Lithium (Li) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,06	0,6	А
Manganese(Mn) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,06	0,6	А
Mercury (Hg) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,001	NR	А
Nickel (Ni) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,01	0,02	Α
Lead (Pb) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,005	NR	А
Copper (Cu) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,5	5	А
Zinc (Zn) MIES001/20 Rev. 2_2023	mg/kg/food	< 2	5	А
Europium (Eu) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,006	0,05	А
Gadolinium (Gd) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,006	0,05	А
Lanthanum (La) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,006	0,05	А
Terbium (Tb) MIES001/20 Rev. 2_2023	mg/kg/food	< 0,006	0,05	А
Sum of Lanthanides Da calcolo - By Calculation	mg/kg/food	< 0,006	0,05	Α

Primary aromatic amines migration according to Annex 2 Reg. (UE) n.10/2011 and subsequent amendments

Test Method	M.U.	Result	Limit	O.U.
Test condition		4h at 100°C		Α
Simulant		3% Acetic acid		А
Primary Aromatic Amines (by calculation) BVL LFGB \$ 64 L 00.00-6/Cor:2002	mg/kg/food	< 0,01	0,01	А
Primary Aromatic Amines BVL LFGB \$ 64 L 00.00-6/Cor:2002	μg/100ml	< 1		А
2,4-dimethylaniline (CAS 95-68-1) MIES001/14 rev.5 2021	mg/kg/food	< 0,001		А
2,6-dimethylaniline (CAS 87-62-7) MIES001/14 rev.5 2021	mg/kg/food	< 0,001		А
4,4'-methylene-bis(2-chloroaniline) (CAS 101-14-4) MIES001/14 rev.5 2021	* mg/kg/food	< 0,002	0,002	А
4,4'-Diaminodiphenylmethane (CAS 101-77-9) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
4,4'-oxydianiline (CAS 101-80-4) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
4 chloro-aniline (CAS 106-47-8) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
3,3'-dimethoxybenzidine (CAS 119-90-4) MIES001/14 rev.5 2021	* mg/kg/food	< 0,002	0,002	А
3,3-dimethylbenzidine (CAS 119-93-7) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
2-methoxy-5-methylaniline (CAS 120-71-8) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
2,4,5-trimethylaniline (CAS 137-17-7) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
4,4'-thiodinaniline (CAS 139-65-1) MIES001/14 rev.5 2021	* mg/kg/food	< 0,002	0,002	А

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Primary aromatic amines migration according to Annex 2 Reg. (UE) n.10/2011 and subsequent amendments

Test Method	M.U.	Result	Limit	O.U.
4-aminoazobenzene (CAS 60-09-3) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
2,4-diaminoanisole (CAS 615-05-4) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
Aniline (CAS 62-53-3) MIES001/14 rev.5 2021	mg/kg/food	0,001		А
3,3'-dimethyl-4,4'-diaminodiphenylmethane (CAS 838-88-0) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
o-anisidine (CAS 90-04-0) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
2-naphthylamine (CAS 91-59-8) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
3,3'-dichlorobenzidine (CAS 91-94-1) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
4-Aminobiphenyl (CAS 92-67-1) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
Benzidine (CAS 92-87-5) MIES001/14 rev.5 2021	* mg/kg/food	< 0,002	0,002	А
o-toluidine (CAS 95-53-4) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
4-chloro-o-toluidine (CAS 95-69-2) MIES001/14 rev.5 2021	mg/kg/food	< 0,001	0,002	А
2,4-Toluenediamine (CAS 95-80-7) MIES001/14 rev.5 2021	* mg/kg/food	< 0,002	0,002	А
o-aminoazotoluene (CAS 97-56-3) MIES001/14 rev.5 2021	* mg/kg/food	< 0,001	0,002	А
2-amino-4-nitrotoluene (CAS 99-55-8) MIES001/14 rev.5 2021	* mg/kg/food	< 0,002	0,002	А
Primary aromatic amines Da calcolo - By Calculation	* mg/kg/food	< 0,002	0,01	А

Results reported in this test report are referred exclusively to the sample analysed by the laboratory, as received. This test report can not be reproduced partially, unless specified by the laboratory by

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Decision Rule

Where not otherwise specified and where present, the measurement uncertainties stated in this document have been determined according to EA-04/16. They were estimated expanding the uncertainty value obtained multiplying the standard uncertainty by the coverage factor "k", corresponding to a confidence level of 95%. Normally, this factor "k" is 2.

In the absence of any indications to the contrary, by technical references or law, the compliance test judgment is based on the rule of simple acceptance; therefore, it does not take into account the confidence interval but is based only on the comparison between the value of the analyzed parameter and the reference values.

In the specific case of microbiological and biological tests, the compliance test judgment is based on the rule of simple acceptance; therefore, it does not take into account the confidence interval but is

based only on the comparison between the value of the analyzed parameter and the reference values.

When the result is indicated as 'lower than (<)' the laboratory means that the result is under the verified limit of quantification LOQ. For the limit of quantitation of the sum of analytical results, the laboratory uses, if not otherwise indicated, the lower bound approach:

- If all the single results are <LOQ, the reported LOQ of the sum is the higher between the single ones;

- If there are results >LOQ, the sum of all the evaluable results is reported.

The results reported in this test report are not corrected for recovery. If foreseen, the recovery is indicated with R%, regards to single test.

- (\$) The information marked in this way is provided by the customer, when the same can affect the validity of the results, the laboratory declines any responsibility.
- (*) Tests marked with star, are not accredited by ACCREDIA.

(NR) Indicates that the substance shall not migrate in detectable quantities (in english «ND» not detectable), in accordance with second subparagraph of Article 11(4), which provides a detection limit of 0.01 mg/kgfood

Digitally Signed Test Report

Dott.ssa Arianna Barbatano

Ordine Reg. Chimici e Fisici della Toscana - N° 2400 Sez. A Chimico

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