Food Contact Material	Product Declaration o	f Compliance
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Valid to 2025.02.21

We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation												
			ZIP TRADING OVERSEAS AB									
The identity, address and web site of the business			Hangzhou Tianheng Mansion Room 2205, Binsheng Road #1509, Binjiang dist.									
operator issuing the DoC			CN-310 000 Hangzhou, Zhejiang, China									
			www.ziptrading.biz									
Trade Name			Plastic micro mealbox in black or colored PP, for food use									
Sample character			PP plastic									
All layer in the material(start with food contact layer)			PP plastic									
Suitable for fo	ood type											
01. Drink 02. Cereals,cereal p		als,cereal pro	oduct, pastry	/	03. Chocolate, sugar	and products	ducts Implemented system					
01.01A	01.03						03.01 03.03B			ISO9000 ISO22000 ISO1400		
01.02					02.05A		03.02A.I			Traceabilit	ty, Art. 17, L 1935,	/2004
					02.06A					Yes		
04. Fruit, vegetable and product 05. Fats and oils			and oils	06. Animal product and eg			nd egg	GMP, L 2023/2006				
04.01	04.04		05.01				06.01	06.04		Yes		
04.02B	04.05B		05.02				06.02			Foreseeab	le Contact time&	temperature
04.03C							06.03	06.05**		Temperat	ture<100℃, time•	<60min
07. Milk produ	ict		08. Misce	ellaneous pr	oduct		1					
			08.01		08.05					A:10%EtO	H B:3%HAc	C:20%EtOH
	07.04B		08.02		08.06A					D1:50%Et	OH D2:Oil E:MP	PO x=Screening,
	08.03A.I		08.07		08.11B 08.15			*Food type 01.04, D2=95%EtOH				
			08.04		08.08A					**Whole e	eggs	
Restriction an	d specificat	ions										
Overall Migra	tion						Specific migration	on(mg/kg)				
Simulants	Α	В	С		01	D2	Food simulant	Element	Resu	ilt	Detection limit	limit
Time(min)		60				60		Barium				
									ND		0.1	1
Temp °C		100				100	3%(w/v)	Cobalt	ND ND		0.1 0.01	0.05
Result		100 6				100 8	acetic acid in				0.01 1	
							acetic acid in aqueous	Cobalt Copper Iron	ND ND ND		0.01 1 5	0.05 5 48
Result Limit(Max)		6 10				8 10	acetic acid in aqueous solution	Cobalt Copper Iron Lithium	ND ND ND ND		0.01 1 5 0.1	0.05 5 48 0.6
Result		6				8	acetic acid in aqueous	Cobalt Copper Iron Lithium Manganese	ND ND ND ND ND		0.01 1 5 0.1 0.1	0.05 5 48 0.6 0.6
Result Limit(Max) Comment	mpliance	6 10				8 10	acetic acid in aqueous solution	Cobalt Copper Iron Lithium	ND ND ND ND		0.01 1 5 0.1	0.05 5 48 0.6
Result Limit(Max) Comment Legislation Co	· ·	6 10 PASS		ements on p	roducts inte	8 10 PASS	acetic acid in aqueous solution (100°C,60min)	Cobalt Copper Iron Lithium Manganese Zinc	ND ND ND ND ND 1		0.01 1 5 0.1 0.1 5	0.05 5 48 0.6 0.6
Result Limit(Max) Comment Legislation Co We certify that	these produ	6 10 PASS cts fulfillec	•	·		8 10 PASS	acetic acid in aqueous solution (100°C,60min)	Cobalt Copper Iron Lithium Manganese Zinc s describe in fo	ND ND ND ND 1	ropean legis	0.01 1 5 0.1 0.1 5 slation:	0.05 5 48 0.6 0.6 25
Result Limit(Max) Comment Legislation Co We certify that • EU Framew	these produ	6 10 PASS cts fulfillec	1935/2004	of 27th Octo	ober 2004, re	8 10 PASS Inded for use	acetic acid in aqueous solution (100°C,60min) e in contact with food as	Cobalt Copper Iron Lithium Manganese Zinc s describe in for contact mater	ND ND ND ND 1 Dllowing Eu ials amend	ropean legis	0.01 1 5 0.1 0.1 5 slation: e 80/590/EC, 89/1	0.05 5 48 0.6 0.6 25
Result Limit(Max) Comment Legislation Co We certify that EU Framew Regulation	these produ ork Regulatic (EC) No. 2023	6 10 PASS cts fulfillec on (EC) No. 3/2006 of 2	1935/2004 2nd Decem	of 27th Octo	ober 2004, re elating to goo	8 10 PASS nded for use elating to re	acetic acid in aqueous solution (100°C,60min) e in contact with food ac quirements for all food turing practice for food	Cobalt Copper Iron Lithium Manganese Zinc s describe in for contact mater	ND ND ND ND 1 ND 1 ND 1 ND 1 ND	ropean legis	0.01 1 5 0.1 0.1 5 slation: e 80/590/EC, 89/1	0.05 5 48 0.6 0.6 25
Result Limit(Max) Comment Legislation Co We certify that • EU Framew • Regulation • Commission	these produ ork Regulatic (EC) No. 2023 n Regulation	6 10 PASS cts fulfillec on (EC) No. 3/2006 of 2 (EU) No 10	1935/2004 22nd Decem /2011 of 14	of 27th Octo nber 2006, re 1 January 201	ober 2004, re elating to goo	8 10 PASS nded for use elating to re	acetic acid in aqueous solution (100°C,60min) e in contact with food as	Cobalt Copper Iron Lithium Manganese Zinc s describe in for contact mater	ND ND ND ND 1 ND 1 ND 1 ND 1 ND	ropean legis	0.01 1 5 0.1 0.1 5 slation: e 80/590/EC, 89/1	0.05 5 48 0.6 0.6 25
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Result Limit(Max) Comment Legislation Co We certify that • EU Framew • Regulation • Commission No dual use ac	these produ ork Regulatic (EC) No. 202: n Regulation	6 10 PASS cts fulfillec on (EC) No. 3/2006 of 2 (EU) No 10 added inte	1935/2004 22nd Decen /2011 of 14 o this Produ	of 27th Octo nber 2006, re 4 January 201 uct group	ober 2004, re	8 10 PASS Inded for use elating to re od manufact materials a	acetic acid in aqueous solution (100°C,60min) e in contact with food ac quirements for all food turing practice for food	Cobalt Copper Iron Lithium Manganese Zinc s describe in for contact mater	ND ND ND ND 1 ND 1 ND 1 ND 1 ND	ropean legis	0.01 1 5 0.1 0.1 5 slation: e 80/590/EC, 89/1	0.05 5 48 0.6 0.6 25
Result Limit(Max) Comment Legislation Co We certify that EU Framew Regulation Commission No dual use act	these produ ork Regulatic (EC) No. 2023 n Regulation Iditives were Stamp of Pro	6 10 PASS cts fulfillec on (EC) No. 3/2006 of 2 (EU) No 10 added inter oduct/prod	1935/2004 22nd Decen /2011 of 14 o this Produ	of 27th Octo hber 2006, re 4 January 201 uct group	ober 2004, re	8 10 PASS Inded for use elating to re od manufact materials a	acetic acid in aqueous solution (100°C,60min) e in contact with food a equirements for all food turing practice for food nd articles intended to	Cobalt Copper Iron Lithium Manganese Zinc s describe in for contact mater	ND ND ND ND 1 ND 1 ND 1 ND 1 ND	ropean legis ling Directive ter modifica	0.01 1 5 0.1 0.1 5 slation: e 80/590/EC, 89/1	0.05 5 48 0.6 0.6 25

FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS					
1 Drinks	6 Animal product and egg				
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based				
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled				
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled				
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated				
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m				
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and				
02.01 Starches	cooked				
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products				
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power				
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like				
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream				
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.				
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m				
03.01 Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product				
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	08.01 Vinegar				
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin				
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power				
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty				
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other				
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface				
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,				
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other				
04.04 Processed vegetable: /A.dried or dehydrated /B. Fresh /C. In the form of pure ,	08.07 Ice cream				
pasted, in own juice	08.08 Dried food /A. With a fatty surface /B.Other				
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,	08.09 Frozen or deep-frozen food				
paste, in own juice	08.10 Concentrated extracts of an alcoholic strength>=6% vol				
5 Fats and oils	08.11 Cocoa /A. Cocoa powder /B.Cocoa paste				
05.01 Animal and vegetable fats and oils, whether nature or treated	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc				
05.02 Margarine, butter and fats made from water emulsions in oil	08.14 Spices and seasoning in the natural state				
	08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste				