

## **Food Contact Plastics Certificate of Conformity with the Overall Migration** Requirements of EU Regulation 10/2011, as amended. Certificate no: 2016/5531

Product name: 513MNK40

Manufacturer/ One 51 ES Plastics (UK) Ltd. t/a

Supplier:

AAC Structural Foam

Date of Issue:

13 September 2016

Address:

**Denis House** 

SMP Reference no: 16A12J6372

Mariner

Lichfield Road Industrial Estate

Staffordshire **B79 7UL** 

The above product has been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011, as amended

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2:	2 hours	100°C

The simulant A and simulant B overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended. The results with Simulant D2 were found to comply with this limit after the application of a reduction factor of 2 (or greater) as specified in EU Regulation 10/2011, as amended.

The above product therefore meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff, with the exception of pure fats or foods with layers of pure fats, for;

(a) any period of time at temperatures up to and including 40°C and/or

(b) any period of time at temperatures up to and including 121°C

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as specified in EU Regulation 10/2011, as amended.

Certified by: Allison Chambers

Senior Analytical Chemist

Analytical Services



## **Food Contact Plastics Certificate of Conformity with the Overall Migration** Requirements of EU Regulation 10/2011, as amended. Certificate no: 2016/5530

Product name: 612MK46

Manufacturer/ One 51 ES Plastics (UK) Ltd. t/a

Supplier:

AAC Structural Foam

Date of Issue: SMP Reference no: 16A12J6372

14 September 2016

Address:

Denis House

Mariner

Lichfield Road Industrial Estate

Staffordshire B79 7UL

The above product has been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011, as amended

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(a) any period of time at temperatures up to and including 40°C and/or

(b) any period of time at temperatures up to and including 121°C,

as specified in EU Regulation 10/2011, as amended.

Certified by: Allison Chambers

Senior Analytical Chemist

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