DECLARATION OF PERFORMANCE

DoP: 120524

Unique identification code of the product-type	Aluminium foil
Article name	Aluminium foil for containers and lids
Types	See packaging or the product (page 2)
Intended use	Aluminium foil for containers and lids suitable for contact with food
Name and Address of Manufacturer	HARTEK DOO Mladinska n. 201/2, Strumica, R. N. Macedonia Phone. +389 75 236 383 email: harteksr@gmail.com
Authorized representative	HARTEK DOO
Harmonized standards	EN 573-3:2009; EN 602:2004; EN 14287:2004; DIN 10955:2004
Regulation (EU)	COUNCIL DIRECTIVE 94/62/EC; REACH (EU) 2015/830; Codex Alimentarius - Code of Practice; Codex HACCP 2023; GMP Good Manufacturing Practice Chapter 5: Production from European Commission
Accredited testing laboratory	SGS Testing Laboratory and Institute for Public Health
Test report/s	SHAEC2200764601 on 17.01.2022 model 3003 SHAEC2200764603 on 17.01.2022 model 8011 5107/2019 on 16.08.2024 Aluminum foil in jumbo rolls thickness 0,021-0,2
Test samples	Aluminium alloy
Demonstrated performance	American Food and Drug Administration FDA Compliance Policy Guides Sec.545.500 (CPG 7117.05)-Leachable Lead Conclusion: (PASS)

The performance of the product complies with the product description and the table. The manufacturer specified above is responsible for issuing this Declaration.

CE

General Manager Gjorgji Stavrov

Skopje, R. N. Macedonia 09-05-2024

Declared performance

attached is the test report

Product types:

N.	Product type
1.	Aluminium container type C880G code 1016
2.	Aluminium container type C801L code 1017
3.	Aluminium container type C803L code 1018
4.	Aluminium container type C879G code 1019
5.	Aluminium container type C808G code 1020
6.	Aluminium cap code 1021

GENERAL PRODUCT INFORMATION

Scope of declaration
This declaration is valid for aluminium foil containers and lids delivered by HARTEK DOO.

Compostion
The aluminium foil containers and lids are manufactured by moulding under pressure of pre-lubrificated aluminium foil, suitable for contact with food. The alloys used are from the range 3 or 8: 3003, 8011 or derivatives.
Chemical composition of aluminium foil: According to EN 573-3:2019 and in compliance with REACH (EU/1907/2006) last modified by EU/2021/57 of 25th January 2021 and does not contain substances of the candidate list table of ECHA, last (cumulated) version 23th June 2021, in effect since 8th July 2021.

FOOD CONTACT: COMPLIANCE WITH LEGISLATION ON FOOD CONTACT

We declare that the aluminium foil containers and lids supplied by HARTEK DOO comply with:

- European Standard EN 602:2004 "Aluminium and aluminium alloys –. Wrought products – Chemical composition of semi-products used for the fabrication of articles for use in contact with food".
- European Standard EN 573-3:2019 "Aluminium and aluminium alloys –Chemical composition and form of wrought products – PART 3: Chemical composition and form of products".
- European Standard EN 14287:2004 "Aluminium and aluminium alloys – Specific requirements on the chemical composition of products intended to be used for the manufacture of packaging and packaging components".
- Regulation 2004/1935/EC (version 27/03/2021) on materials and articles intended to come into contact with food and 2023/2006/EC (version 17/4/2008) on Good Manufacturing Practice for materials and articles intended to come into contact with food are assured through the implemented quality assurance systems, the quality control systems, back- and forward traceability systems and the appropriate documentation control.
- Comply with the regulation EU No. 1169/2011 (consolidated version 1/1/2018) on the provision of food information to consumers and by this stating that products are free from allergens.
- Regulation 1830/2003/EC (consolidated version 26/07/2019) and by this stating that products are free of GMO (Genetically Modified Organisms)
- Products are of non-animal origin.
- Products are free of nanoparticles.
- Products are free of Bisphenol A and Bisphenol B.

Materials are purchased from reliable material suppliers and all production processes are well controlled and performed according to the standards.

HARTEK

CONDITIONS OF USE AND COMPLIANCE WITH MIGRATION LIMITS

A. Intended use

- Single use for all type of foods, taking into account following restrictions.
- The storage of strongly acidic, salty or alkaline products in direct contact with uncoated aluminium foil containers or lids should be avoided. In aqueous environments,these products can dissolve aluminium into the food resulting in a SRL > 5mg/kg. Special consideration should be taken when the Ph of the food is < 4.5 or > 8.
- Uncoated aluminium foil containers are not suitable as cooking utensils of aqueous solutions. Boiling or heating of aqueous solutions at 95°C or up should be limited to maximum 1 hour.
- Temperature and contact time exert significant influence on the suitability of uncoated aluminium foil containers for specific applications. The three parameters: content, temperature and time can result in a totally different specific migration of alu into the food, depending one or more of the parameters. Therefore the relevant user/ customer/ filler/ packer should ascertain the suitability of the product for its proper application.

B. Temperature range

- The aluminium alloy can be used within a temperature range of -40°C / +350°C for max. 60 minutes.
- However, the content of a filled container can influence those limits. Appropriate tests should be performed by the relevant user / customer / filler / packer.

C. Proper conditions of transport and storage

- Long-term-storage at 12-24°C and short-term transport at 10-35°C in an atmosphere which is as dry as possible.
- Avoid moisture (wetness, condensation, etc.) and store in a closed room which is as dry as possible (max. 50% RH)
- Allow 2-3 days in intermediate storage, when moving from cold to warm or damp processing rooms.
- Give the aluminium appropriate time to acclimatize by opening boxes a few hours prior to use.
- Products should be used within 3 years of production date.

D. Migration limits

- FCM composed of metals and alloys are not covered by specific EU-legislation. The Council of Europe (2013) guide P-SC-EMB1-215 states the recommendation that Overall Migration Limit should not exceed 60mg/kg and Specific Release Limit, based on the ALARA principle, is
- Results from measurements with actual food content will prevail over results from measurements with food simulants. Extensive tests have shown considerably lower migration results with actual food content in comparison to food simulants.
- The Council of Europe (2013) guide P-SC-EMB1-215 (page 35) states that boiling tap water in an aluminium pan can result in considerable migration of ALU. Due to the reaction of water on uncoated aluminium utensils, boiling water or aqueous solutions at 100°C should be limited in duration to maximum 1 hour. Tests have shown that max. 1 hr of boiling of aqueous solutions always results in a SRL < 5 mg/kg.

E. Validity

- The results of migration tests are considered to be valid for 5 years. HARTEK however will conduct new migration test at least every three years and adapt the DoC and DoP if necessary.

DISCLAIMER:

This certificate covers the composition of the above mentioned materials. The food packer is responsible for ensuring that the finished food package is being used in accordance with those requirements. If not, or in case of doubt, the food packer is responsible for performing the appropriate tests necessary to ensure food safety.

We, HARTEK DOO, declare that the above-mentioned information is correct and has been established to our best knowledge, based on tests and information provided by our suppliers.

This Specific DoC and DoP waves the previous one and will be valid for 5 years unless and until meanwhile a later specific DoC and DoP change this actual one.

General Manager Georgji Stavrov
HARTEK DOO