

DATE: 8/8/18

CH8QP02QD01, 01/00, 1/3/17

## Declaration of compliance for materials and articles intended to come in contact with food

We PALAMIDIS SA, headquartered at 9 Egidon Str, 14564, Kifisia, Athens, Greece hereby declare that our polystyrene foam products are suitable to come in contact with food and are identified as:

Product type	Brand name	Reference no.
POLYSTYRENE FOAM TRAYS	PAL	See annex A

The manufactured polystyrene foam trays are in compliance with:

- EU Regulations (including their amendments): 10/2011, 1935/2004, 1895/2005, 2023/2006
- Greek Legislation: articles 26 & 27 of the Greek National Law for Food and Drinks.

The manufactured polystyrene foam trays are not multi-layer materials, are not separated from the food by a functional barrier and are suitable to pack food products belonging to the following categories listed in Table 2 of Annex III of EU Regulation 10/2011 (as amended):

- 02.04 (pasta dry or fresh);
- 02.05 (bakery and pastry products, dry)
- 02.06 (bakery and pastry products, fresh)
- 04.01 (whole fruits, fresh or frozen, unpeeled)
- 04.02A (dried or dehydrated fruits)
- 04.04 (fresh and frozen vegetables)
- 05.01 (animal and vegetable fats and oils)
- 06.01A (fresh, frozen, processed, salted and smoked fish)
- 06.03 (fresh, frozen, salted and smoked meat, processed meats i.e. sausages, ham, bacon)
- 06.04 (preserved meat in aqueous and fatty/oily mediums)
- 07.04 (cheese)
- 08.02 (roasted or fried foods)
- 08.03B (gastronomic products, ready meals, not dried or powdered)
- 08.06 (sandwiches, bread, pizza)
- 08.07 (ice-cream)
- 08.08 (dried foods)
- 08.09 (frozen or deep frozen foods)

Regarding our polystyrene foam trays the following apply:

- they comply with the overall migration limit (OML) and the specific migration limits (SMLs) for heavy metals and primary aromatic amines set in EU Regulations 1935/2004 and 10/2011, in the test conditions set by the above mentioned EU Regulations and EU Regulation 882/2004 (simulants used are: A, B, D1, D2). This statement is supported by analytical test results realized in compliance with relevant EU Regulations
- there are no intentionally added flavorings or direct food additives, as identified in EU Regulations 1333/2008 & 1334/2008 (dual use additives)
- there are no intentionally added substances subject to listing in the Union List of EU Regulation 1935/2004
- reaction intermediates, decomposition or reaction products comply with EU Regulation 1935/2004 and risk assessment has been performed

PALAMIDIS S.A.

9 Egidon Str, 14564  
Kifisia, Athens, Greece  
T. +30 210 8000 112  
F. +30 210 8000 178  
E. info@pal.gr

[www.pal.gr](http://www.pal.gr)

e) Polystyrene foam trays are manufactured using the good manufacturing practices (GMP) recommended by EU Regulation 2003/2006 and our quality management system ensures the traceability required by EU Regulation 1935/ 2004. The trays are packed in a double HDPE bag which is suitable to come in contact with food and each pack carries identification and traceability label. The packer, however, holds the responsibility to ensure that the packed trays including the foodstuff are free of any microbiological hazard

f) During production we do not intentionally add any other substances except those listed below. Substances not intentionally added amongst others include: Allergens, Bisphenol A (BPA), Epoxy Derivatives according to regulation 1895/2005 (BADGE, BFDGE, NOGE), GMO (Genetically Modified Organisms), Melamine, Plasticizers (Phthalates, Adipates & Citrates), Polychlorinated Biphenyl (PCB), Polychlorinated Triphenyl (PCT), Toxic Heavy Metals as per Regulation 94/62 including amendments (Lead, Cadmium, Mercury & Chromium (VI)).

Raw materials used in the production of our polystyrene foam trays are: polystyrene, additives e.g. nucleating agent, butane and coloring masterbatches. All raw materials used are manufactured only with monomers, other starting substances and additives authorized under the following EU Regulations (including their amendments): 1935/2004, 10/2011 and articles 26, 26A & 27 of the Greek National Law for Food and Drinks. Post- consumer recycled raw materials are not used in the production of our polystyrene foam trays.

The following substances contained in the raw materials used are subjected to legislative restrictions and comply with them (Annex I/ Regulation 10/2011):

List of substances with specific migration limit	CAS No. (FCM)	SML (mg/kg)
Octadecyl3-(3,5-di-tert-butyl-4 hydroxyphenyl) propionate	0002082-79-3 (433)	6
Zinc Salt of Stearic Acid	0000057-11-4 (106)	25 (5 from 14/9/18)
2,5-bis(5-tert-butyl-2-benzoxazolyl)triophene	0007128-64-5 (500)	0,6
Butadiene	0000106-99-0 (223)	1
Tetrakis-(2,4-ditertbuthyl-phenyl)-4,4'-biphenylenediphosphonite	0038613-77-3 (688)	18
White Mineral Oils, Paraffinic, Derived from Petroleum Based Hydrocarbon Feedstocks	(95)	60
Styrene	0000100-42-5 (193)	60
Alkyl(C8-C22)sulfonic Acids	Ref. Number 34230 (16)	6

The following dual use additives (EU Regulations 1333/2008 and 1334/2008) are contained in the raw materials used and comply with EU Regulation 10/2011 (Article 11)

Substance	E No.
Magnesium Silicate or Trisilicate	E553a
Talc	E553b
Mono and Diglycerides of Fatty Acids	E471
Sodium Carbonates	E500
Sodium Citrates	E331
Carbon Dioxide	E290

Our products, in reasonably foreseeable or normal use conditions listed below, do not imply any risk, and do not modify the organoleptic characteristics of foodstuffs (Regulation 1935/2004).

The following precautions should be respected by the final user:

- a) Storage conditions: It is recommended to store the polystyrene foam trays at temperatures between 5°C and 35°C, in a closed storage area free of odors and humidity and away from direct sunlight exposure, keeping them in their original packaging. The storage area must be clean and free of contamination or objects that could damage the packaging or the product upon contact.
- b) Shelf life of polystyrene foam trays: 12 months from receipt when the product is stored under the above conditions.
- c) Do not fill the polystyrene foam trays with hot food nor condition at a temperature higher than 40°C.
- d) Do not use the polystyrene foam trays in conventional and/or microwave ovens.
- e) Polystyrene foam trays are for single use only.
- f) Final users must check the technological suitability of the employed packing system. The packer should inform our company before using the polystyrene foam trays with foods containing special components (additives and flavourings) or when particular characteristics of the food to be packed requires further restrictions
- g) Final users must determine the shelf life of their food products packed in polystyrene foam trays.

Our company is certified in accordance to the standards: a) BRC Global Standard for Packaging and Packing Materials (issue 5/ High Hygiene Category), b) ISO 9001: 2015.

We remind you that the general PALAMIDIS SA sales conditions state that in case of any dispute the Court of Athens (Greece) will be the exclusive place of jurisdiction.

This declaration is valid for 12 months from now on, and will be substituted whenever a legislative updating is required, or a remarkable change in the production process that may affect the characteristics of the polystyrene foam trays will oblige us to ask for further examination of compliance.



Andreas Gagas  
Product Assurance Coordinator

**ANNEX "A"**  
**TO PALAMIDIS SA, DECLARATION OF CONFORMITY**

Reference no.	Dimensions (mm)	Ratio surface/volume (dm <sup>2</sup> /Ltr)
PAL 6	135 x 135 x 31	3,2
PAL 7	180 x 135 x 35	5,3
PAL 8	225 x 135 x 38	3,6
PAL 9	180 x 135 x 25	4,7
PAL 9S	181 x 135 x 15	6,5
PAL 10	202 x 140 x 22	4,9
PAL 12	225 x 135 x 24	4,6
PAL 14	222 x 160 x 22	4,7
PAL 15	218 x 178 x 24	4,4
PAL 17	235 x 175 x 22	4,7
PAL 19	218 x 178 x 36	3,5
PAL 19A	230 x 182 x 40	3,2
PAL 22-18	270 x 135 x 18	4,5
PAL 22-30	270 x 135 x 30	3,8
PAL 24	225 x 145 x 25	4,5
PAL 25	175 x 175 x 36	3,7
PAL 25S	175 x 175 x 22	4,8
PAL 29	275 x 175 x 27	3,9
PAL 30	241 x 165 x 40	3,3
PAL 32	241 x 165 x 24	4,4
PAL 33	270 x 190 x 31	4,2
PAL 34-27	270 x 175 x 27	4,5
PAL 34-37	270 x 175 x 37	3,6
PAL 34-47	270 x 175 x 47	3,1
PAL 35	270 x 190 x 18	5,1
PAL 37	340 x 135 x 15	6,1
PAL 38	290 x 210 x 40	3,0
PAL 38-50	290 x 210 x 50	2,8
PAL 39	290 x 210 x 25	4,0
PAL 41	318 x 232 x 37	3,8
PAL 42	250 x 205 x 25	4,1
PAL 170	315 x 204 x 60	2,6
PL17	438 x 297 x 24	3,9
PL1/2/3	230 x 182 x 40	3,2
HAMBURGER	145 x 155 x 40	3,2
PAL 55-30	230 x 145 x 30	4,0
PAL 55-50	230 x 145 x 50	3,5
PAL 56-30	250 x 180 x 30	4,0
PAL 56-50	250 x 180 x 50	3,5
PAL 275-35	270 x 180 x 25	4,0
PAL 275-55	270 x 180 x 55	3,5
BOARD 178X162	178 x 162 x 2,5	20
BOARD 190X110	190 x 110 x 2,5	20
BOARD 170X102	170 x 102 x 2,5	20
BOARD 180X135	180 x 135 x 2,5	20
PAD 170X97	170 x 97 x 2,5	20
OVAL PLATE 260X195	260X195	20

PALAMIDIS S.A.

9 Egidon Str, 14564  
 Kifisia, Athens, Greece  
 T. +30 210 8000 112  
 F. +30 210 8000 178  
 E. info@pal.gr

[www.pal.gr](http://www.pal.gr)



since 1947



PIZZA DISC 250	D250 x 3.5	20
----------------	------------	----

PALAMIDIS S.A.

9 Egidon Str, 14564  
Kifisia, Athens, Greece

T. +30 210 8000 112

F. +30 210 8000 178

E. [info@pal.gr](mailto:info@pal.gr)

[www.pal.gr](http://www.pal.gr)