

Certificate no. 2014-0070-2

Nordic Paper Seffle AB Box 610 SE-661 29 Säffle Sweden Nordic Paper Greåker Greakerveien 129 NO-1718 Greåker Norway

CERTIFICATE OF CONFORMITY

Food contact

Product/grade:

Slip Easy baking cup paper, bleached or opaque

The above product, submitted by Nordic Paper, Säffle and Greåker, was examined in order to establish whether this paper quality is suitable for use in packages or other products intended for contact with foodstuffs.

As an independent party we have judged the suitability in respect to composition and purity referring to the following regulations:

- Recommendations BfR XXXVI, (Issue 80 August 2013) issued by the health authorities (Empfehlungen des Bundesinstitutes für Risikobewertung), Germany
- FDA, CFR (Code of Federal Regulations) 21- Food and drugs, USA (April 2013), § 176.170 "Components of paper and paperboard in contact with aqueous and fatty foods" and § 176.180 "Components of paper and paperboard in contact with dry food"
- Regulation (EC) 1935/2004 on materials and articles to come into contact with food, article 3



Certificate no. 2014-0070-2

- French Decree no 92/631 completed by information notice No 2004-64 (DGCCRF)
- Directive 94/62/EC on Packaging and packaging waste

Based on the analytical results from testing the paper grade mentioned above, and specifications, supplied by Nordic Paper, Säffle and Greåker this paper grade is judged to meet the requirements of the regulations referred to above for direct contact with dry, moist, and fatty foodstuffs. The specifications cover the raw materials, the production aids and the special paper refining agents used in the production process.

This means that this paper grade may safely be used in packages or other products intended for direct contact with dry, moist, and fatty foodstuffs at room temperature.

This paper grade also meets the analytical requirements included in BfR XXXVI/2, including very low migration at elevated temperature (220°C). Thus, this paper grade may in this respect safely be used also in packages for microwave oven and baking applications.

This certificate has a validity of 2 years.

Stockholm 2014-04-11

Kai-Yee Thim, M Sc

Project Manager

Chemical and Material Analysis

INNVENTIA

Marianne Björklund Jansson, M Sc

Senior Research Associate

Chemical and Material Analysis