

# NORMPACK-CERTIFICATE

Registration No: **256 04 100 4513 36** Valid until: **2022-10-30**

**Trade name (type and/or art.no):**

Cellsorb ACTIVE

**Type of material:**

**All layers in the material (start with food contact layer):**

PE-film / Pulp / CO2-emitter / Tissue / NW + adhesive

**Suitable for food type(s)**

01. Drinks	02. Cereals, cereal products and products thereof	03. Chocolate, sugar and products thereof	04. Fruit, vegetables and products thereof	05. Fats and oils	06. Animal products and egg	07. Milk products	08. Miscellaneous products
	02.01 02.04	03.01 03.03	04.01A 04.04	05.01	06.01A 06.04A	07.01B	08.01 08.04B
	02.02 02.05	03.02A	04.02A 04.05A	05.02	06.02B.1 06.05A	07.04A	08.02 08.05 08.08 08.11 08.13
	02.03 02.06		04.03		06.03 06.05**		08.03A 08.06 08.09 08.12 08.15

**Contact time in foreseeable use**

Time   
Temp. °C

Includes Food Additives (E-no)

if YES, what numbers?

E.no

**CAS-no or PM/ref-no for the substances which are subject to restriction in food**

At request

**Other information as restrictions and specifications**

The absorbent pad must be used only under conditions in which the absorption capacity is not exceeded  
Based on evaluation done 2020-04-30

**Tests/Calculations**

The Food simulants are: **A:10% Ethanol, B:3% Acetic acid, C:20% Ethanol, D1:50% Ethanol, D2:Veg.oil < 1% unsaponifiable matter, E:MPPO**  
x=Screening, \*Food type 01.04, D2= 95% EIOH, \*\*Whole eggs

FRF:   
FRF(E):

Functional barrier

Food simulants:	Overall Migration				
	A	B	C	D1	D2
Time	10 d	10 d			10 d
Temp. °C	20	20			20
Time					
Temp. °C					

Food simulants:	Specific Migration					
	A	B	C	D1	D2	E
Time		10 d				
Temp. °C		20				
Time						
Temp. °C						

Results mg/kg	<10	Method	Measurement
Migration test		Migration test on the plastic layer	

Results mg/kg	<10	Method	Measurement
PAA	No	Metals	<SML
Area dm <sup>2</sup>	6	Vol, dm <sup>3</sup>	1

Simulants	Water	Heptan	Saliva	Method
Time				Results
Temp. °C				
Material/ articles				Dry food

**The certificate owner ensures that the production fulfils the requirements of:**

-Art 17, L 1935/2004 Traceability   
L 2023/2006 about Good Manufacturing Practice

Declaration of Compliance DoC

Framework regulation 1935/2004, Plastic 10/2011, A & I 450/2009

The above material/article is in compliance with the requirements of the regulations specified in the Normpack Norm (see back page)

**Certificate owner ensures that:**

- there is a clear traceability of the materials/articles covered by this certificate
- no changes is made of the materials/articles which could affect this certificate (§5 Normpack Norm)
- that interacting requirements of the Normpack Norm are fulfilled (§3 Normpack Norm)

**Normpack's secretariat ensures that:**

- the above material /product at the time of execution of the certificate is consistent with the requirements in the Normpack Norm - (see back page of the certificate) and that a complete documentation does exist

Certificate owner	
Company	Cellcomb AB
Web address (URL)	www.cellcomb.com
Date:	22-05-13
Signature of product responsible:	
Clarification of signature:	Rene Johansson

Examined by Normpack's secretariat	
Date	2022-04-26
Stamp and signature	
Clarification of signature:	Susanna Andersson

*Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line*

Note that if the material / the articles is subject to subsequent processing, then the certificate is not valid and it is incumbent on the processor to be responsible that legal requirements are met.

**SWEDISH MATERIAL NORM (THE NORMPACK NORM)  
FOR MATERIALS AND ARTICLES  
IN CONTACT WITH FOODSTUFFS**

10th update, 2018.

§ 1. Materials and articles in contact with food shall meet the demands of the Swedish Ordinances SFS 2006:804, SFS 2006:813s and the European Regulations (EC)178/2002, (EC) 2232/96, (EC) 2023/2006 and (EC) 1935/2004 and also the regulation from Swedish National Food Agency on Materials and Articles Intended to come into Contact with Foods (LIVSFS 2011:7), on Nutritional Supplements (LIVSFS 2003:9), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

2005/31 (Ceramics), 2007/42 (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10/2011 (Plastic) up to and including L 2018/213 (Plastic), L 1895/2005 (Epoxy), L 1183/2012, L 93/11(N-nitrosamine), L2018/213 (bisphenol A).

§ 2. For materials not covered in detail in Swedish or European harmonised food legislation one of the following regulations shall be

\* The Dutch Packaging and Food-Utensils Regulation (Warenwet ) Holland

\* Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Germany.

\* Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§ 3. To prevent incorrect usage of materials and articles in contact with food, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

**§4. Control of migration**

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of Regulation (EU)10/2011 (with subsequent amendments):

a) Measurements using fully validated or recommended methods

b) Mathematical calculations by FACET if a) is missing. See URL below

<http://expofacts.jrc.ec.europa.eu/facet/login.php>

[www.innventia.com/Normpack](http://www.innventia.com/Normpack)

[www.slv.se](http://www.slv.se)

[www.bfr.zadi.de](http://www.bfr.zadi.de)

[https://ec.europa.eu/food/safety/chemical\\_safety/food\\_contact\\_materials\\_en](https://ec.europa.eu/food/safety/chemical_safety/food_contact_materials_en)

[www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm](http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm)

<https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

Contact: [kristina.salmen@ri.se](mailto:kristina.salmen@ri.se)

[hans.steijer@ri.se](mailto:hans.steijer@ri.se)

<b>1 Drinks</b>	<b>6 Animal products and egg</b>
01.01 Non-alc or alc beverages of an alcoholic str < 6% vol A. Clear beverages, B Opaque	06.01 Fish: /A.Fresh, chilled /B.Preserved fish: I.In oily II. waterbased
01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.	06.02 Crustaceans and molluscs /A.Fresh with shells /B. Shelled
01.03 Alcoholic beverages of an alcoholic strength >20% vol.	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
<b>2 Cereals, cereal products, pastry, cakes and other bakers' wares</b>	06.05 Whole eggs, egg yolks, egg whites /A.In powder, dried or frozen /B.Liquid and cooked
02.01 Starches	<b>7 Milk products</b>
02.02 Cereals, unprocessed, puffed, in flakes	07.01 Milk /A.Milk and milk based beverages /B.Milk powder
02.03 Fine and coarse flour of cereals	07.02 Fermented milk such as yoghurt, buttermilk and the like
02.04 Dry and fresh pasta	07.03 Cream and sour cream
02.05 Pastry, biscuits etc, dry /A.With fatty subst. on surface /B.Other	07.04 Cheese: /A.Whole, with inedible rind /B. without rind or with edible rind/C. Processed /D.Preserved: I.In an oily m: II.In an aqueous m
02.06 Pastry, cakes,etc, fresh: /A.With fatty subst. on surface /B.Other	<b>8 Miscellaneous products</b>
<b>3 Chocolate, sugar and products thereof, confectionery products</b>	08.01 Vinegar
03.01 Chocolate, ch. coated prod, substitutes and prod coated with subst	08.02 Fried or roasted foods: /A.Fried potatoes /B.Of animal origin
03.02 Confectionery products://A.In solid form /I.With fatty subst. on sur /II.Other //B.In paste form: /I.With fatty subst. on surface /II.Moist	08.03 Preparations for soups, homogen. composite foods, preparations, /A.In powder form or dried: I.Of a fatty character: II.Other /B.In other forms I.Of a fatty character: II.Other
03.03 Sugar and sugar products /A.In solid form/ B.Molasses, syrup, honey	08.04 Sauces: /A.Aqueous /B.Of a fatty character
<b>4 Fruit, vegetables and products thereof</b>	08.05 Mustard (except mustard in powder form under 08.14)
04.01 Whole fruits, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut	08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B.Other
04.02 Processed fruit://A.Dried or dehydrated //B. in the form of purée, preserves, paste, in its own juice //C. preserved in a liquid medium	08.07 Icecream
04.03 Nuts /A.Shelled, dried, flaked /B.Shelled, roasted /C.In paste/crean	08.08 Dried food /A.With a fatty surface /B.Other
04.04 Whole vegetables, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut	08.09 Frozen or deep-frozen foods
04.05 Processed vegetables: /A. Dried or dehydrated /B. (Not in use) /C. in the form of purée, paste, in own juice	08.10 Concentrated extracts of an alcoholic strength >= 6 % vol.
<b>5 Fats and oils</b>	08.11 Cocoa /A.Cocoa powder /B.Cocoa paste
05.01 Animal and vegetable fats and oils, whether natural or treated	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
05.02 Margarine, butter and fats and oils made from water emulsions in oil	08.13 Aromatic herbs and other herbs
	08.14 Spices and seasonings in the natural state
	08.15 Spices and seasonings in an oily medium, e.g. pesto and curry paste