



Declaration of Compliance

This declaration is issued under the sole responsibility of the manufacturer Cellcomb (name and address below). It refers to all sizes of the food pad product (multilayer fluid absorbers, consisting of a top PE-film; pulp with sodium bicarbonate/citric acid blend; adhesive and a PP-non-woven as backside layer) labelled *Cellsorb ACT*, all manufactured in Säfte, Sweden.

The product label is placed on the packaging box (for manually handled pads) or on the reel (for machine handled pads). On that label are all product and manufacturer identification data, as well as the production date and a batch number. The batch number uniquely identifies the box or reel, and fully traces the products to all production and raw material data.

The product is in conformity with relevant parts of the following EU regulations:

- (EU) No 10/2011 as amended to date (on plastic materials and articles intended to come into contact with food)
- (EC) No 1935/2004 (on materials and articles intended to come into contact with food)
- BfR Recommendation XXXVI (Paper and board for food contact)
- (EC) No 450/2009 (Active and intelligent materials and articles intended to come into contact with food)
- (EC) No 2023/2006 (on good manufacturing practice for materials and articles intended to come into contact with food)

The intended use of the pads are for absorbing fluids in direct food contact (all types of fresh and solid but exuding foods) with the plastic side of the pad in direct contact with the foodstuff, kept in cold or cool conditions. The pad absorbs release fluids, and is intended to be in place for the life span of the packaged food. The pad capacity (variant) should be matched to the expected amount of exuded fluids.

The pads can be used in freezing conditions, but its function is absorbing fluids. The pads are not for warm or hot foods; not for consumption and are not to be recycled after use, or reused. No time or temperature limits for its use are given, but the migration tests are made with a standardized testing period of 10 days at 20°C – indicating that the use of the pad at much longer periods of time (at that temperature), or much higher temperatures (for that period of time), is not recommended.



The pads themselves should be stored in dry and not too hot conditions (<40°C). If the unprotected product is exposed to liquids or a RH at 100% (common in cold storages), prior to be used as food fluid absorbers, the absorption capacity can be reduced.

Overall migration has been performed on plastic components to food simulants A:10% Ethanol, B:3% Acetic acid, 95% EtOH and Isooctane at conditions OM2 10 days 20°C (isooctane 1 day 20°C)

Specific migration has been evaluated by worst-case calculation and analysis. Specific migration analysis has been performed to food simulants 95% EtOH and B:3% Acetic acid, (metals) at conditions 10 days 20°C.

Surface to volume ratio applied 6 dm² per kg of food.

All substances or dual use additives subject to SML or QM are tested and the migration levels are within limits and available upon request.

Additionally, from the information received from our raw material suppliers, it is not to be expected that our pads contain any of the Annex XIV candidate chemicals proposed to be SVHC list (amended as to date) above the 0.1% threshold as stated in REACH (Article 57, Regulation (EU) No. 1907/2006).

This declaration is valid at its date of issue (below) and as long as none of the referred regulations are changed or amended. Should we change the product composition in any significant way, we will republish this DoC.

Date of issue: 28th of June 2022

René Johansson

René Johansson, Product Manager