



## 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 PLA film; pulp; sodium bicarbonate/citric acid blend; adhesive and a PLA backside layer) labelled *Cellsorb ACT*, all manufactured in Säffle, Sweden.

The product label is placed on the packaging box (for manually handled pads) or on the reel (for machine handled pads). The label identifies the manufacturer, product, production date and 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:

- No 10/2011 as amended to date (on plastic materials and articles intended to come into contact with food);
- No 1935/2004 (on materials and articles intended to come into contact with food)
- 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 PLA side of the pad and is to be kept in cold or cool conditions. The pad absorbs released 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. The use of the product outside these conditions are the responsibility of the user.



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.

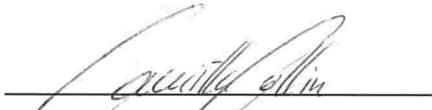
There are no substances subject to SML or QM used for the PLA layer in direct contact with food and migration tests performed for the NormPack certification are all within limits.

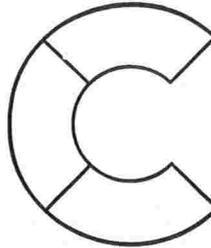
All specific migration test results are included in the Normpack certificate.

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: 18<sup>th</sup> of Mars 2020

  
Camilla Collin, Quality Manager



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