

Registration No:

256 04 100 4513 36

Valid until:

2022-04-30

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

Cellsorb ACTIVE

Type of material:

Multilayers

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			08.13
	02.02	02.05	03.02A		04.02A	04.05A	05.02	06.02B1	06.05A	07.04A	08.02	08.05	08.08	08.11	08.14
	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	>24h								
Temp. ° C	< 20°								

Includes Food Additives (E-no)

At request

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

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% EtOH, **Whole eggs

FRF: **1**
RF(E): **No**

Functional barrier No

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/dm2	<10	Method	Measurement
Migration test		Migration test on the plastic layer	

Results mg/dm2	<10	Method	Measurement
PAA	No	Metals	<SML
Area, dm ²	6	Vol, dm ³	1

Simulants	Water	Heptan	Saliva	Method	Results
Time					
Temp. ° C					
Material/ articles			<input checked="" type="checkbox"/> Dry food		

PRODUCTION REQUIREMENTS

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

-Art 17, L 1935/2004 Traceability Yes No
L 2023/2006 about Good Manufacturing Practice Yes No

Declaration of Compliance DoC Yes No

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

SIGNATURE

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)	http://www.cellcomb.com/
Date:	
Signature of product responsible:	
Clarification of signature:	Per Erik Johansson

Examined by Normpack's secretariat	
Date	2020-04-30
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

12th update, March 2019.

§ 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) 1935/2004, (EC) 2023/2006, (EC) 1333/2008 and (EC) 1334/2008 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). All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm: 84/500/EEC (Ceramics), 2007/42/EC (Cellophane), EC/282/2008 (Recycled plastic), EC/450/2009 (A&I packaging), EU/10/2011 (Plastic), EC/1895/2005 (Epoxy), 93/11/EEC (N-nitrosamine), EU/2018/213 (bisphenol A).

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

* 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 EU/10/2011:

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.normpack.se

www.slv.se

www.bfr.zadi.de

https://ec.europa.eu/food/safety/chemical_safety/food_contact_materials_en

www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm

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

Contact: normpack@ri.se

1 Drinks

- 01.01 Non-alc or alc beverages of an alcoholic str < 6% vol
A. Clear beverages, B Opaque
- 01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.
- 01.03 Alcoholic beverages of an alcoholic strength >20% vol.
- 01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal products, pastry, cakes and other bakers' wares

- 02.01 Starches
- 02.02 Cereals, unprocessed, puffed, in flakes
- 02.03 Fine and coarse flour of cereals
- 02.04 Dry and fresh pasta
- 02.05 Pastry, biscuits etc, dry /A.With fatty subst. on surface /B.Other
- 02.06 Pastry, cakes, etc, fresh: /A.With fatty subst. on surface /B.Other

3 Chocolate, sugar and products thereof, confectionery products

- 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substi
- 03.02 Confectionery products: /A. In solid form /I. With fatty subst. on surf /II. Other //B. In paste form: /I. With fatty subst. on surface /II. Moist
- 03.03 Sugar and sugar products /A. In solid form/ B. Molasses, syrup, honey

4 Fruit, vegetables and products thereof

- 04.01 Whole fruits, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut
- 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 I
- 04.03 Nuts /A. Shelled, dried, flaked /B. Shelled, roasted /C. In paste/cream
- 04.04 Whole vegetables, fresh or chilled. /A. Unpeeled or uncut /B. Peeled or cut
- 04.05 Processed vegetables: /A. Dried or dehydrated /B. (Not in use) /C. in the form of purée, paste, in own juice

5 Fats and oils

- 05.01 Animal and vegetable fats and oils, whether natural or treated
- 05.02 Margarine, butter and fats and oils made from water emulsions in oil

6 Animal products and egg

- 06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. In oily II. waterbased
- 06.02 Crustaceans and molluscs /A. Fresh with shells /B. Shelled
- 06.03 Meat of all zoological species /A. Fresh, chilled, B. Processed. C. Marinated
- 06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m
- 06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and cooked

7 Milk products

- 07.01 Milk /A. Milk and milk based beverages /B. Milk powder
- 07.02 Fermented milk such as yoghurt, buttermilk and the like
- 07.03 Cream and sour cream
- 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

8 Miscellaneous products

- 08.01 Vinegar
- 08.02 Fried or roasted foods: /A. Fried potatoes /B. Of animal origin
- 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
- 08.04 Sauces: /A. Aqueous /B. Of a fatty character
- 08.05 Mustard (except mustard in powder form under 08.14)
- 08.06 Sandwiches, toasts, pizza etc /A. With a fatty surface /B. Other
- 08.07 Icecream
- 08.08 Dried food /A. With a fatty surface /B. Other
- 08.09 Frozen or deep-frozen foods
- 08.10 Concentrated extracts of an alcoholic strength >= 6 % vol.
- 08.11 Cocoa /A. Cocoa powder /B. Cocoa paste
- 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
- 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