

Declaration of Compliance

Version: 2023:1

PERFORMA WHITE AND PERFORMA WHITE HS

<i>Trade name</i>	Performa White and Performa White HS(hereafter referred to as the products)
<i>Product description</i>	Fully coated CTMP board with light coated reverse
<i>Grammage</i>	180 - 400 g/m ² For more information see technical specification.
<i>Fiber source</i>	Fresh fiber
<i>Bleaching</i>	All used pulps are elemental chlorine free (ECF-pulps)
<i>Production site</i>	Performa White and Performa White HS are manufactured at Stora Enso Division Packaging Materials, Fors Mill
<i>Producer</i>	Stora Enso Division Packaging Materials, Fors Mill

Please note that safe and appropriate use in this context means food safety. There might be technical limitations that any downstream operator in the food value chain needs to take into account and test separately before use. E.g. product might need additional barrier layer when used in contact with liquids.

Any downstream operator in the food value chain is responsible for the suitability and food safety at the intended end-use. For questions regarding end-use (food type and/or conditions) please contact the local Stora Enso sales office for more information.

For the purpose to achieve high chemical and microbiological purity only fresh fibers and food contact approved chemical additives are used as raw material in the manufacturing of these products. The pulp and paper manufacturing process conforms with established technology involving the use of generally recognized chemicals.

Information given in this declaration is based on our current knowledge and written confirmation from our raw material suppliers as well as analysis performed on representative samples based on worst case approach.

Compliance with European food contact legislation

We hereby declare that these products before converting complies where applicable and under foreseeable conditions of use with the requirements of **Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food as well as **BfR Recommendation XXXVI** on paper and board for food contact (2023). These products are manufactured in accordance with **Commission Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food.

These products are approved for direct food contact with dry and fatty foodstuffs. When there is a proper* barrier layer between the product and packed food, it is also approved for contact with moist, acidic and alcoholic foodstuffs.

*Proper barrier means any barrier layer that prevents aluminium migration to the food (e.g. PE layer).

These products are intended for use under the following conditions:

- Any long-term storage at room temperature or below (including freezer/fridge)
- Holding and reheating of food up to 90°C

These products are not intended for use under the following conditions:

- Microwave oven above 90 °C
- Conventional oven above 90 °C

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** It is the responsibility of the packer of the finished articles to ensure that the article is safe to use in the intended conditions (W/min) taking into account all relevant information e.g. the shape and size of the article and the amount and type of packaged food.

*** It is the responsibility of the packer of the finished articles to ensure that the article is safe to use in the intended conditions in the oven.

Food Contact Guidelines

The *Food Contact Guidelines for the Compliance of Paper and Board Materials and Articles* for food contact provides harmonised approach for self-regulation of paper and board. Stora Enso as a company supports and operates according to the Food Contact Guidelines. The document is prepared by CEPI and many packaging associations. More information on the guideline can be found on the following web site;

https://www.cepi-eurokraft.org/wp-content/uploads/2019/04/Food-Contact-Guidelines_2019.pdf

Analyses

Compliance with BfR Recommendation XXXVI

These products comply with the requirements in BfR Recommendation XXXVI as follows. Analyses have been performed on representative samples of paperboard.

Heavy metals:

Cadmium (Cd) < 5 µg/l in the cold water extract of the paperboard

Lead (Pb) < 10 µg/l in the cold water extract of the paperboard

Please note that for dry and fatty food Aluminium cold water extraction is not required according to BfR XXXVI Recommendation.

Chloropropanols

1,3-DCP (1,3-dichloro-2-propanol) < 2 µg/l in the cold water extract of the paperboard

3-MCPD (3-monochloropropane diol) < 12 µg/l in the cold water extract of the paperboard

Formaldehyde: Analysis has been performed according to EN 1541. The amount of formaldehyde is < 1.0 mg/dm².

Optical brightening agents, OBAs, are used in the manufacturing of paperboard. Analysis has been performed according to EN 648 under test conditions A and D. There was no visible transfer (grade 5) with olive oil simulant.

Colour fastness: Analysis has been performed according to EN 646 under test conditions A and D. There was no visible transfer (grade 5) for any of the test fluids.

Transfer of antimicrobial constituents (Hemmhof test): Analysis has been performed according to EN 1104. There is no transfer of antimicrobial constituents. We do not add surface biocides on top of the paperboard.

Biocides are analysed on representative samples and results are below the limitations set in BfR recommendations.

Other heavy metals

Chromium VI < 0.25 mg/kg

Mercury (Hg) < 0.3 mg/kg



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Compliance with US food contact legislation, FDA

Based on the information regarding the formulation, limitations on the used chemical additives as well as the results of the applicable extraction tests we confirm that these products complies with 21 C.F.R. §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”) and may be used as intended in contact with the food types III, IV-A, V, VII-A, VIII and IX and under conditions of use E-G as described in tables 1 and 2 of 21 C.F.R. §176.170.

Please note that these products are compliant as food packaging material used in contact with infant* formula or human milk only with a proper functional barrier.

* The term “infant” refers to individuals aged 0- 6 months and “Infant food” is limited to infant formula and human milk. For more information please check with FDA Guidance on “Preparation of Food Contact Notifications for Food Contact Substances in Contact with Infant Formula and/or Human Milk”. <https://www.fda.gov/media/124714/download>

Substances

Intentionally added shall mean deliberately utilized in the formulation of a material or component where its continued presence is desired in the final product to provide a specific characteristics, appearance or quality. Please note that we do not analyze the products for the substances listed below. Information below is based on information given by our chemical suppliers.

Animal origin

We hereby confirm that no additive of animal origin is intentionally added during the manufacturing of these products.

We hereby confirm that substances causing Transmissible Spongiform Encephalopathies (TSEs), including Bovine Spongiform Encephalopathy (BSE) and Creutzfeldt Jacob Disease (CJD), are not intentionally added during the manufacturing of the product.

Based on our current knowledge, these product could qualify with vegan certification criteria.

CMR substances

Based on the information from our suppliers of chemical additives, we can confirm that substances classified as “carcinogenic”, “mutagenic” or “toxic for reproduction” in Regulation (EC) 1272/2008 as amended, are not expected to be present in concentrations over the legislative limits in our products.

Dual Use Additives

The following substances are also authorized as food additives by Regulation (EC) No 1333/2008 or as flavourings by Regulation (EC) No 1334/2008 and according to information from our chemical supplier may be present in these products:

Chemical substance	CAS-number	E number/FL number
Calcium carbonate	471-34-1	E170
Sorbic acid	110-44-1	E200
Potassiumsorbate	24634-61-5	E202
Sodium sulfite	7757-83-7	E221
Sodium bisulfite	7631-90-5	E222

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Sodium nitrate	7631-99-4	E251
Sodiumacetate	127-09-3	E262
Lactic acid	50-21-5	E270
Fumaric acid	110-17-8	E297
Citric acid	77-92-9	E330
Adipic acid	124-04-9	E355
Xanthan gum	11138-66-2	E415
Glycerol	56-81-5	E422
Polyoxyethylenesorbitantristearate	9005-71-4	E436
Sodiumtrimetaphosphate	7785-84-4	E451
Sodium carboxymethylcellulose	9004-32-4	E466
Distilledmonoglyceride		E471
Sorbitanmonostearate		E491
Magnesium chloride	7786-30-3	E511
Sulfuric acid	7664-93-9	E513
Sodium sulphate	7757-82-6	E514
Aluminum sulfate	10043-01-3	E520
Sodium hydroxide	1310-73-2	E524
Silicon dioxide	112926-00-8	E551
Stearic acid	57-11-4	E570
Polydimethylsiloxan	63148-62-9	E900
Propane-1,2-diol	57-55-6	E1520
Polyethylene glycol	25322-68-3	E1521

EN 71-3 Safety of toys – Part 3: Migration of certain elements

We hereby confirm that these products, before further converting, comply with the requirements of EN 71-3:2019 + A1:2021 Safety of toys – Part 3: Migration of certain elements.

Food allergens

We hereby confirm that, with reference to the US FDA Food Allergen Labelling and Consumer Protection Act (FALCPA) and the Regulation (EU) No 1169/2011 Annex II as amended, the following food allergens or products derived thereof are not intentionally added during the manufacturing of the products:

- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof*
- Peanuts and products thereof
- Soybeans and products thereof*
- Milk and products thereof*
- Nuts and products thereof* (*Including Tree nuts; FALCPA*)
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations that may cause transfer from food packaging into food exceeding 10 mg/kg expressed as SO₂.
- Lupin and products thereof
- Molluscs and products thereof

*Please notice the exceptions in Commission Directive 1169/2011/EC, Annex II

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Some of the additives used in the manufacturing of these products contain minor amounts of gluten. According to Commission Regulation (EC) No 828/2014 foodstuffs may be sold as 'gluten-free' if the gluten content does not exceed 20 mg/kg in the food as sold to the final consumer. Based on the worst-case calculations the gluten content of product does not exceed 20 mg/kg and thus product is also considered as "gluten-free".

GMO

We hereby confirm that Genetically Modified Organisms (GMO) as defined by European Union* are not intentionally added during the manufacturing of these products. However, our suppliers cannot exclude adventitious and technically unavoidable contamination**.

* *Genetically Modified Organisms (europa.eu)*

** *Regulation 1830/2003 on traceability and labeling of GMO; "The adventitious or technically unavoidable presence of GM-crops in conventional crops may occur as a result of seed production, cultivation, harvest, transport and processing. As long as the level of such contamination remains below the current 0.9 % legislative limit, food ingredients can be considered as not being produced from GM raw materials."*

REACH Regulation (EC) 1907/2006

We continuously monitor the development of the Candidate List of Substances of Very High Concern, the substances for authorization as well as any restrictions applicable to our use. To our knowledge and based on the information from our suppliers today we can confirm that none of our articles contains substances included on the Candidate List of SVHCs (incl. Annex XIV, Authorisation) in a concentration above 0.1% (w/w).

Certified management systems at the production site/sites

Certificates are available on the internet: <https://www.storaenso.com/en/download-centre?d=1&t=1>

Storage and handling requirements

In order to secure/ensure product safety the product must be well wrapped and stored indoor, sheltered from rain and snow. The recommended storage conditions are at 50-55 % relative humidity and 20-23° C. We recommend converting of the product within 12 months from manufacturing date and after this time rights of claims normally disappear.

For more information regarding the shelf life of the board please contact the local Stora Enso sales office.

Fors, 17 March 2023

Stora Enso Division Packaging Materials
Fors Mill



Tomi Sandvik
Product Safety Manager



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Disclaimer

It is the responsibility of the manufacturer of the final product/package to ensure that products fabricated from material manufactured by us meet all relevant regulatory and legislative requirements, specifications and limitations in the intended application and end use. This information and its contents are subject to the following additional limitations and disclaimers:

- Based on reasonable investigations, the information set out herein is accurate to our current knowledge only. We take no responsibility for information that has been provided to us by our suppliers and on which we have relied when producing the information contained herein.
 - This Declaration of Compliance is made and will be updated in accordance with applicable law. For the avoidance of doubt, we assume no liability for failing to update the document with information or changes that do not require updates of the DoC according to applicable law.
 - This information is only valid to the extent it has been signed and delivered by an authorized employee of the Stora Enso group.
 - Nothing in this information shall be interpreted as a warranty (direct or implied) with respect to (a) anything beyond what is expressly set out herein, (b) the merchantability or fitness for a particular purpose, (c) the use, or the suitability for use, in connection with other products or materials, or (d) the safety or legality in any use, processing and handling of our products.
 - This information forms an integral part of the delivery contract between us and the addressee and any limitations of liability set out in such delivery contract shall apply to this information.
 - No one other than the addressee may rely on this information and we assume no liability whatsoever to any third party.
- Any reference in this document to words "we" or "us" shall mean Stora Enso Oyj and/or its affiliate(s), as applicable from time to time