



NORMPACK CERTIFICATE

Registration number: 148 10 100 2042 35

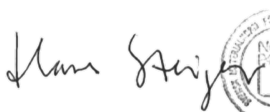
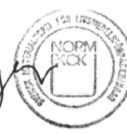
Valid until: 2022-05-01

DESCRIPTION	Company / address	Aluform AB Eksågsvägen 18 597 31 Åtvidaberg
	Trade Name (type and/or art.no)	Aluminium Tins for Baking
	All layers in the material, starting with food contact layer	Aluminium
	Substances with restrictions / SML	Al
	Dual use substances	No
Functional barrier according to (EU) No 10/2011	Yes	

Assessed according to:	(EC) No 1935/2004 Framework regulation, Prolongation of certificate based on previous assessment done in 2019.
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SUITABILITY	Evaluated and suitable for food types:	All foodstuffs except acidic
	Evaluated and suitable for time and temperature:	<1 hour at < 220°C Long time storage at room temperature and below
	Single use / Repeated use	Single use
	Other restrictions and specifications	Shall not be used with strongly acidic, alkaline or salted products.

TESTS / CALCULATIONS	Specific substances	Impurities assessed by raw material supplier
	Set off	Not applicable,
	Organoleptic properties	Organoleptic properties have been evaluated by raw material supplier

VERIFICATION	Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se.	<p style="text-align: center;">2021-10-29</p> <p style="text-align: center;"> </p> <p style="text-align: center;">Hans Steijer</p>
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THE NORMPACK NORM
amended 2019-10-29

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

Swedish regulations	EU-regulations - all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EC) 282/2008 (Recycled plastic)
		(EU) 2018/213 (Plast-BPA)

- § 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175.

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

- § 4. The transfer of constituents from the food contact material to food shall be assessed. If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- Worst case calculations
- Migration modelling
- Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se