



**NETBOX PL Sp. z o.o.**

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Subject of the declaration:

***Overprinted cardboard packaging of solid cardboard GC (SVF 275) for dry or deeply frozen food.***

### **DECLARATION OF CONFORMITY**

The product is compliant with the Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and the Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

All processes performed at Netbox PL Sp. z o.o. are performed in compliance with the implemented standards ISO 9001:2008, ISO 14001:2004, BRC/IoP issue 5 (Global Standard for Packaging and Packaging Materials).

**Conditions of use:**

1. Before use, the packaging needs to be stored in a place preventing contamination with substances affecting the organoleptic qualities and with health harmful compounds, at the temperature of 16-32°C and at relative humidity of 40-65%.
2. It is prohibited to:
  - use the packaging for purposes other than intended: protection against external factors, for information, advertising and promotional purposes.
  - expose the packaging to long-term impact of weather conditions with moisture in excess of 65% - their resistance is then changed, the print is changed, mould or fungi may develop.
  - process the food in packaging (heat up, boil, etc.),
3. In case of direct contact with food: packaged products must be dry or deep frozen.
4. The packaging is not suitable to direct contact with liquids or wet (moist) products as a risk of migration exists.
5. Distribution of finished products is made in trucks which have to meet hygienic requirements specified by Netbox in contracts concluded with carriers.
6. Do not store directly on the floor but on pallets or platforms
7. Protect from dust
8. Avoid piling pallets
9. Be careful when you use sharp tools to remove the protective packaging on a pallet (by removing the foil with a knife)
10. Be sure about traceability (keep information from the label)

## Tests:

The results of tests confirm compliance with the requirements are presented in appendix No. 1.

The declaration is valid from 28.09.2016. It will remain valid until the composition of the product is changed.

Issuer:

**Łukasz Pelc**  
Plenipotentiary of President for ZSZJIŚ

Appendix No. 1.

TEST	Method	Unit	Result	Criteria	Parameter consistent/inconsistent
* Formaldehyde <sup>11</sup>	PN-EN 1541:2003				
an aqueous extract of cold		mg/dm <sup>2</sup>	< 0,0010	< 1,0	consistent
* Grammage <sup>1,2,</sup>	PN-EN ISO 536:2012	g/m <sup>2</sup>	278,3 ± 13,9	-	-
* Colourfastness <sup>1)31</sup>	PN-EN 646:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Migration of fluorescent whitening agents <sup>1)4)</sup>	PN-EN 648:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Moisture <sup>1)</sup>	PN-EN ISO 287:2011	%	5,5 ± 0,4	-	-
* 2,6-diisopropyl-naphthalene (DIPN) [CAS No. 24157-81-1] <sup>1)</sup>	PN EN 14719:2006	mg/kg	< 0,6	-	-
* 4,4-bis (dimethylamine) benzophenone (Michler's ketone) [CAS No. 90-94-8] <sup>1)5)</sup>	PB-252/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,0006	< 0,0017	consistent
* Benzophenone [CAS No. 119-61-9] <sup>1)</sup>	PB-247/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,02	< 0,1	consistent
Phthalates <sup>1)5)</sup>	PB-146/GC ed. IV of 14.04.2015				
Diisobutyl phthalate (DIBP) [CAS No. 84-69-5]		mg/dm <sup>2</sup>	< 0,03	< 0,05	consistent
Dibutyl phthalate (DBP) + Diisobutyl phthalate (DIBP)		mg/dm <sup>2</sup>	< 0,03	< 0,05	consistent
Dibutyl phthalate (DBP) [CAS No. 84-74-2]		mg/dm <sup>2</sup>	< 0,03	< 0,05	consistent
Di(2-ethylhexyl) phthalate (DEHP) [CAS No. 117-81-7]		mg/dm <sup>2</sup>	< 0,03	< 0,25	consistent
* Pentac h loro phenol (PCP) [CAS No. 87-86-5] <sup>u</sup>	PN EN ISO 15320:2011				
an aqueous extract of cold		mg/kg	< 0,05	< 0,15	consistent
* Content of elements determined in cold water extract <sup>11</sup>	EN 645:1998/ PB-204/ICP				
Cadmium		mg/kg	0,0071 ± 0,0017	< 0,5	consistent
Lead		mg/kg	< 0,026	< 3	consistent
Mercury		mg/kg	< 0,0026	< 0,3	consistent
# Aromatic amines content   PN-EN-14362-1:2012					
4-aminobiphenyl [CAS No. 92-67-1]		ppm	not detectable (LOD: 30)	-	-
benzidine [CAS No. 92-87-5]		ppm	not detectable (LOD: 30)	-	-
4-chloro-o-toluidine [CAS No. 95-69-2]		ppm	not detectable (LOD: 30)	-	-
2-naphthylamine [CAS No. 91-59-8]		ppm	not detectable (LOD: 30)	-	-
o-anisidine [CAS No. 90-04-0]		ppm	not detectable (LOD: 30)	-	-
o-aminoazotoluene [CAS No. 97-56-3]		ppm	not detectable (LOD: 30)	-	-

p-chloroaniline [CAS No. 106-47-8]	ppm	not detectable (LOD: 30)	.	.
2,4-diaminoanisole [CAS No. 615-05-4]	ppm	not detectable (LOD: 30)	.	.
4-aminoazobenzene [CAS No. 60-09-3]	ppm	not detectable (LOD: 30)	.	.
p-cresidine [CAS No. 120-71-8]	ppm	not detectable (LOD: 30)	.	.
4,4'-diaminodiphenylmethane [CAS 101-77-9]	ppm	not detectable (LOD: 30)	.	.
3,3'-dichlorobenzidine [CAS No. 91-94-1]	ppm	not detectable (LOD: 30)	.	.
3,3'-dimethoxybenzidine [CAS No. 119-90-4]	ppm	not detectable (LOD: 30)	.	.
2,4-toluediamine [CAS No. 95-80-7]	ppm	not detectable (LOD: 30)	.	.
3,3'-dimethylbenzidine [CAS No. 119-93-7]	ppm	not detectable (LOD: 30)	.	.
4,4'-oxydianiline [CAS No. 101-80-4]	ppm	not detectable (LOD: 30)	.	.
5-nitro-o-toluidine [CAS No. 99-55-8]	ppm	not detectable (LOD: 30)	.	.
4,4'-methylenedi-o-toluidine [CAS No. 838-88-0]	ppm	not detectable (LOD: 30)	.	.
4,4'-methylene-bis-(2-chloroaniline) [CAS No. 101-14-4]	ppm	not detectable (LOD: 30)	.	.
4,4'-thiodjaniline [CAS No. 139-65-1]	ppm	not detectable (LOD: 30)	.	.
2,4,5-trimethylaniline [CAS No. 137-17-7]	ppm	not detectable (LOD: 30)	.	.
o-toluidine [CAS No. 95-53-4]	ppm	not detectable (LOD: 30)	.	.

BfR XXXVI „Paper and board for food contact" of 1.10.2014.

Test conditions and conditioning of samples (PN-EN 20187:2000): temperature: (23±1)°C, relative humidity: (50±2)%. Average of 20 samples with an area of 100 cm<sup>2</sup>.

<sup>31</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between nine evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>41</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between five evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>51</sup> BfR's criteria in mg/kg was calculated based on the conventional surface to volume ratio of 6 dm<sup>2</sup> per 1 kg of food.



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Subject of the declaration:

***Cardboard packaging printed in offset technology (GC cardboard CKB 290) with a foiled window for dry or deep frozen food.***

## **DECLARATION OF CONFORMITY**

The product is compliant with the Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and the Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

All processes performed at Netbox PL Sp. z o.o. are performed in compliance with the implemented standards ISO 9001:2008, ISO 14001:2004, BRC/IoP issue 5 (Global Standard for Packaging and Packaging Materials).

**Conditions of use:**

1. Before use, the packaging needs to be stored in a place preventing contamination with substances affecting the organoleptic qualities and with health harmful compounds, at the temperature of 16-32°C and at relative humidity of 40-65%.
2. It is prohibited to:
  - use the packaging for purposes other than intended: protection against external factors, for information, advertising and promotional purposes.
  - expose the packaging to long-term impact of weather conditions with moisture in excess of 65% - their resistance is then changed, the print is changed, mould or fungi may develop.
  - process the food in packaging (heat up, boil, etc.),
3. In case of direct contact with food: packaged products must be dry or deep frozen.
4. The packaging is not suitable to direct contact with liquids or wet (moist) products as a risk of migration exists.
5. Distribution of finished products is made in trucks which have to meet hygienic requirements specified by Netbox in contracts concluded with carriers.
6. Do not store directly on the floor but on pallets or platforms
7. Protect from dust
8. Avoid piling pallets
9. Be careful when you use sharp tools to remove the protective packaging on a pallet (by removing the foil with a knife)
10. Be sure about traceability (keep information from the label)

## Tests:

The results of tests confirm compliance with the requirements are presented in appendix No. 2.

The declaration is valid from 28.09.2016. It will remain valid until the composition of the product is changed.

Issuer:

**Łukasz Pelc**  
Plenipotentiary of President for ZSZJIŚ

Appendix No 2

TEST	Method	Unit	Result	Criteria	Parameter consistent/inconsistent
* Formaldehyde <sup>11</sup>	PN-EN 1541:2003				
an aqueous extract of cold		mg/dm <sup>2</sup>	< 0,0010	< 1,0	consistent
* Grammage <sup>1,2,</sup>	PN-EN ISO 536:2012	g/m <sup>2</sup>	296,3±14,8	-	-
* Colourfastness <sup>1)31</sup>	PN-EN 646:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Migration of fluorescent whitening agents <sup>1)4)</sup>	PN-EN 648:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Moisture <sup>1)</sup>	PN-EN ISO 287:2011	%	5,2±0,4	-	-
* 2,6-diisopropyl-naphthalene (DIPN) [CAS No. 24157-81-1] <sup>1)</sup>	PN EN 14719:2006	mg/kg	< 0,6	-	-
* 4,4-bis (dimethylamine) benzophenone (Michler's ketone) [CAS No. 90-94-8] <sup>1)5)</sup>	PB-252/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,0006	< 0,0017	consistent
* Benzophenone [CAS No. 119-61-9] <sup>1)</sup>	PB-247/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,02	< 0,1	consistent
Phthalates <sup>1)5)</sup>	PB-146/GC ed. IV of 14.04.2015				
Diisobutyl phthalate (DIBP) [CAS No. 84-69-5]		mg/dm <sup>2</sup>	< 0,03	< 0,05	consistent
Dibutyl phthalate (DBP) + Diisobutyl phthalate (DIBP)		mg/dm <sup>2</sup>	< 0,03	< 0,05	consistent
Dibutyl phthalate (DBP) [CAS No. 84-74-2]		mg/dm <sup>2</sup>	< 0,03	< 0,05	consistent
Di(2-ethylhexyl) phthalate (DEHP) [CAS No. 117-81-7]		mg/dm <sup>2</sup>	< 0,03	< 0,25	consistent
* Pentac h loro phenol (PCP) [CAS No. 87-86-5] <sup>u</sup>	PN EN ISO 15320:2011				
an aqueous extract of cold		mg/kg	< 0,05	< 0,15	consistent
* Content of elements determined in cold water extract <sup>11</sup>	EN 645:1998/ PB-204/ICP				
Cadmium		mg/kg	< 0,0038±0,0009	< 0,5	consistent
Lead		mg/kg	< 0,026	< 3	consistent
Mercury		mg/kg	< 0,0026	< 0,3	consistent
# Aromatic amines content   PN-EN-14362-1:2012					
4-aminobiphenyl [CAS No. 92-67-1]		ppm	not detectable (LOD: 30)	-	-
benzidine [CAS No. 92-87-5]		ppm	not detectable (LOD: 30)	-	-
4-chloro-o-toluidine [CAS No. 95-69-2]		ppm	not detectable (LOD: 30)	-	-
2-naphthylamine [CAS No. 91-59-8]		ppm	not detectable (LOD: 30)	-	-
o-anisidine [CAS No. 90-04-0]		ppm	not detectable (LOD: 30)	-	-
o-aminoazotoluene [CAS No. 97-56-3]		ppm	not detectable (LOD: 30)	-	-

p-chloroaniline [CAS No. 106-47-8]	ppm	not detectable (LOD: 30)	.	.
2,4-diaminoanisole [CAS No. 615-05-4]	ppm	not detectable (LOD: 30)	.	.
4-aminoazobenzene [CAS No. 60-09-3]	ppm	not detectable (LOD: 30)	.	.
p-cresidine [CAS No. 120-71-8]	ppm	not detectable (LOD: 30)	.	.
4,4'-diaminodiphenylmethane [CAS 101-77-9]	ppm	not detectable (LOD: 30)	.	.
3,3'-dichlorobenzidine [CAS No. 91-94-1]	ppm	not detectable (LOD: 30)	.	.
3,3'-dimethoxybenzidine [CAS No. 119-90-4]	ppm	not detectable (LOD: 30)	.	.
2,4oluediamine [CAS No. 95-80-7]	ppm	not detectable (LOD: 30)	.	.
3,3'-dimethylbenzidine [CAS No. 119-93-7]	ppm	not detectable (LOD: 30)	.	.
4,4'-oxydianiline [CAS No. 101-80-4]	ppm	not detectable (LOD: 30)	.	.
5-nitro-o-toluidine [CAS No. 99-55-8]	ppm	not detectable (LOD: 30)	.	.
4,4'-methylenedi-o-toluidine [CAS No. 838-88-0]	ppm	not detectable (LOD: 30)	.	.
4,4'-methylene-bis-(2-chloroaniline) [CAS No. 101-14-4]	ppm	not detectable (LOD: 30)	.	.
4,4'-thiodjaniline [CAS No. 139-65-1]	ppm	not detectable (LOD: 30)	.	.
2,4,5-trimethylaniline [CAS No. 137-17-7]	ppm	not detectable (LOD: 30)	.	.
o-toluidine [CAS No. 95-53-4]	ppm	not detectable (LOD: 30)	.	.

BfR XXXVI „Paper and board for food contact" of 1.10.2014.

Test conditions and conditioning of samples (PN-EN 20187:2000): temperature: (23±1)°C, relative humidity: (50±2)%. Average of 20 samples with an area of 100 cm<sup>2</sup>.

<sup>31</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between nine evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>41</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between five evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>51</sup> BfR's criteria in mg/kg was calculated based on the conventional surface to volume ratio of 6 dm<sup>2</sup> per 1 kg of food.



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Subject of the declaration:

***Cardboard packaging with print of corrugated cardboard (corrugated cardboard TF. 2322.EW. BWH100BWH100, flat cardboard GC2 DTN 210) for dry and deep frozen food.***

### **DECLARATION OF CONFORMITY**

The product is compliant with the Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and the Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

All processes performed at Netbox PL Sp. z o.o. are performed in compliance with the implemented standards ISO 9001:2008, ISO 14001:2004, BRC/IoP issue 5 (Global Standard for Packaging and Packaging Materials).

**Conditions of use:**

1. Before use, the packaging needs to be stored in a place preventing contamination with substances affecting the organoleptic qualities and with health harmful compounds, at the temperature of 16-32°C and at relative humidity of 40-65%.
2. It is prohibited to:
  - use the packaging for purposes other than intended: protection against external factors, for information, advertising and promotional purposes.
  - expose the packaging to long-term impact of weather conditions with moisture in excess of 65% - their resistance is then changed, the print is changed, mould or fungi may develop.
  - process the food in packaging (heat up, boil, etc.),
3. In case of direct contact with food: packaged products must be dry or deep frozen.
4. The packaging is not suitable to direct contact with liquids or wet (moist) products as a risk of migration exists.
5. Distribution of finished products is made in trucks which have to meet hygienic requirements specified by Netbox in contracts concluded with carriers.
6. Do not store directly on the floor but on pallets or platforms
7. Protect from dust
8. Avoid piling pallets
9. Be careful when you use sharp tools to remove the protective packaging on a pallet (by removing the foil with a knife)
10. Be sure about traceability (keep information from the label)

**Tests:**

The results of tests confirm compliance with the requirements are presented in appendix No. 3.

The declaration is valid from 28.09.2016. It will remain valid until the composition of the product is changed.

Issuer:

**Łukasz Pelc**  
Plenipotentiary of President for ZSZJiŚ

Appendix No 3

TEST	Method	Unit	Result	Criteria	Parameter consistent/inconsistent
* Formaldehyde <sup>11</sup>	PN-EN 1541:2003				
an aqueous extract of cold		mg/dm <sup>2</sup>	0,0041 ± 0,0006	< 1,0	consistent
* Grammage <sup>1,2,1</sup>	PN-EN ISO 536:2012	g/m <sup>2</sup>	469,6 ± 23,5	-	-
* Colourfastness <sup>1)31</sup>	PN-EN 646:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Migration of fluorescent whitening agents <sup>1)4)</sup>	PN-EN 648:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Moisture <sup>1</sup>	PN-EN ISO 287:2011	%	5,9 ± 0,5	-	-
* 2,6-diisopropyl-naphthalene (DIPN) [CAS No. 24157-81-1] <sup>1</sup>	PN EN 14719:2006	mg/kg	< 0,6	-	-
* 4,4-bis (dimethylamine) benzophenone (Michler's ketone) [CAS No. 90-94-8] <sup>1)5)</sup>	PB-252/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,0010	< 0,0017	consistent
* Benzophenone [CAS No. 119-61-9] <sup>1</sup>	PB-247/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,02	< 0,1	consistent
Phthalates <sup>1)5)</sup>	PB-146/GC ed. IV of 14.04.2015				
Diisobutyl phthalate (DIBP) [CAS No. 84-69-5]		mg/dm <sup>2</sup>	< 0,05	< 0,05	consistent
Dibutyl phthalate (DBP) + Diisobutyl phthalate (DIBP)		mg/dm <sup>2</sup>	< 0,05	< 0,05	consistent
Dibutyl phthalate (DBP) [CAS No. 84-74-2]		mg/dm <sup>2</sup>	< 0,05	< 0,05	consistent
Di(2-ethylhexyl) phthalate (DEHP) [CAS No. 117-81-7]		mg/dm <sup>2</sup>	< 0,05	< 0,25	consistent
* Pentachlorophenol (PCP) [CAS No. 87-86-5] <sup>u</sup>	PN EN ISO 15320:2011				
an aqueous extract of cold		mg/kg	< 0,05	< 0,15	consistent
* Content of elements determined in cold water extract <sup>11</sup>	EN 645:1998/ PB-204/ICP				
Cadmium		mg/kg	< 0,0026	< 0,5	consistent
Lead		mg/kg	< 0,026	< 3	consistent
Mercury		mg/kg	< 0,0026	< 0,3	consistent
# Aromatic amines content   PN-EN-14362-1:2012					
4-aminobiphenyl [CAS No. 92-67-1]		ppm	not detectable (LOD: 30)	-	-
benzidine [CAS No. 92-87-5]		ppm	not detectable (LOD: 30)	-	-
4-chloro-o-toluidine [CAS No. 95-69-2]		ppm	not detectable (LOD: 30)	-	-
2-naphthylamine [CAS No. 91-59-8]		ppm	not detectable (LOD: 30)	-	-
o-anisidine [CAS No. 90-04-0]		ppm	not detectable (LOD: 30)	-	-



<b>o-aminoazotoluene [CAS No. 97-56-3]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>p-chloroaniline [CAS No. 106-47-8]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>2,4-diaminoanisole [CAS No. 615-05-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>4-aminoazobenzene [CAS No. 60-09-3]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>p-cresidine [CAS No. 120-71-8]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>4,4'-diaminodiphenylmethane [CAS 101-77-9]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>3,3'-dichlorobenzidine [CAS No. 91-94-1]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>3,3'-dimethoxybenzidine [CAS No. 119-90-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>2,4-toluediamine [CAS No. 95-80-7]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>3,3'-dimethylbenzidine [CAS No. 119-93-7]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>4,4'-oxydianiline [CAS No. 101-80-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>5-nitro-o-toluidine [CAS No. 99-55-8]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>4,4'-methylenedi-o-toluidine [CAS No. 838-88-0]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>4,4'-methylene-bis-(2-chloroaniline) [CAS No. 101-14-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>4,4'-thiodianiline [CAS No. 139-65-1]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>2,4,5-trimethylaniline [CAS No. 137-17-7]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		
<b>o-toluidine [CAS No. 95-53-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>		

BfR XXXVI „Paper and board for food contact" of 1.10.2014.

Test conditions and conditioning of samples (PN-EN 20187:2000): temperature: (23±1)°C, relative humidity: (50±2)%. Average of 20 samples with an area of 100 cm<sup>2</sup>.

<sup>31</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between nine evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>41</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between five evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>51</sup> BfR's criteria in mg/kg was calculated based on the conventional surface to volume ratio of 6 dm<sup>2</sup> per 1 kg of food.



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Subject of the declaration:

***Overprinted cardboard packaging of solid cardboard GD (VIA320) for dry or deeply frozen food.***

### **DECLARATION OF CONFORMITY**

The product is compliant with the Regulation (EC) No. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food and the Commission Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

All processes performed at Netbox PL Sp. z o.o. are performed in compliance with the implemented standards ISO 9001:2008, ISO 14001:2004, BRC/IoP issue 5 (Global Standard for Packaging and Packaging Materials).

**Conditions of use:**

1. Before use, the packaging needs to be stored in a place preventing contamination with substances affecting the organoleptic qualities and with health harmful compounds, at the temperature of 16-32°C and at relative humidity of 40-65%.
2. It is prohibited to:
  - use the packaging for purposes other than intended: protection against external factors, for information, advertising and promotional purposes.
  - expose the packaging to long-term impact of weather conditions with moisture in excess of 65% - their resistance is then changed, the print is changed, mould or fungi may develop.
  - process the food in packaging (heat up, boil, etc.),
3. In case of direct contact with food: packaged products must be dry or deep frozen.
4. The packaging is not suitable to direct contact with liquids or wet (moist) products as a risk of migration exists.
5. Distribution of finished products is made in trucks which have to meet hygienic requirements specified by Netbox in contracts concluded with carriers.
6. Do not store directly on the floor but on pallets or platforms
7. Protect from dust
8. Avoid piling pallets
9. Be careful when you use sharp tools to remove the protective packaging on a pallet (by removing the foil with a knife)
10. Be sure about traceability (keep information from the label)

**Tests:**

The results of tests confirm compliance with the requirements are presented in appendix No. 4.

The declaration is valid from 28.09.2016. It will remain valid until the composition of the product is changed.

Issuer:

**Łukasz Pelc**  
Plenipotentiary of President for ZSZJiŚ

Appendix No. 4.

TEST	Method	Unit	Result	Criteria	Parameter consistent/inconsistent
* Formaldehyde <sup>11</sup>	PN-EN 1541:2003				
an aqueous extract of cold		mg/dm <sup>2</sup>	0,0041 ± 0,0006	< 1,0	consistent
* Grammage <sup>1)2)</sup>	PN-EN ISO 536:2012	g/m <sup>2</sup>	469,6 ± 23,5	-	-
* Colourfastness <sup>1)3)</sup>	PN-EN 646:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Migration of fluorescent whitening agents <sup>1)4)</sup>	PN-EN 648:2007 (method A - prolonged contact 24h)				
Distilled water		-	5	5	consistent
Artificial saliva		-	5	5	consistent
3% (m/V) acetic acid		-	5	5	consistent
Olive oil		-	5	5	consistent
* Moisture <sup>1)</sup>	PN-EN ISO 287:2011	%	5,9 ± 0,5	-	-
* 2,6-diisopropyl-naphthalene (DIPN) [CAS No. 24157-81-1] <sup>1)</sup>	PN EN 14719:2006	mg/kg	< 0,6	-	-
* 4,4-bis (dimethylamine) benzophenone (Michler's ketone) [CAS No. 90-94-8] <sup>1)5)</sup>	PB-252/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,0010	< 0,0017	consistent
* Benzophenone [CAS No. 119-61-9] <sup>1)</sup>	PB-247/GC ed. I of 03.02.2014	mg/dm <sup>2</sup>	< 0,05	< 0,1	consistent
Phthalates <sup>1)5)</sup>	PB-146/GC ed. IV of 14.04.2015				
Diisobutyl phthalate (DIBP) [CAS No. 84-69-5]		mg/dm <sup>2</sup>	< 0,05	< 0,05	consistent
Dibutyl phthalate (DBP) + Diisobutyl phthalate (DIBP)		mg/dm <sup>2</sup>	< 0,05	< 0,05	consistent
Dibutyl phthalate (DBP) [CAS No. 84-74-2]		mg/dm <sup>2</sup>	< 0,05	< 0,05	consistent
Di(2-ethylhexyl) phthalate (DEHP) [CAS No. 117-81-7]		mg/dm <sup>2</sup>	< 0,05	< 0,25	consistent
* Pentachlorophenol (PCP) [CAS No. 87-86-5] <sup>u</sup>	PN EN ISO 15320:2011				
an aqueous extract of cold		mg/kg	< 0,05	< 0,15	consistent
* Content of elements determined in cold water extract <sup>11</sup>	EN 645:1998/ PB-204/ICP				
Cadmium		mg/kg	< 0,0026	< 0,5	consistent
Lead		mg/kg	< 0,026	< 3	consistent
Mercury		mg/kg	< 0,0026	< 0,3	consistent
# Aromatic amines content   PN-EN-14362-1:2012					
4-aminobiphenyl [CAS No. 92-67-1]		ppm	not detectable (LOD: 30)	-	-
benzidine [CAS No. 92-87-5]		ppm	not detectable (LOD: 30)	-	-
4-chloro-o-toluidine [CAS No. 95-69-2]		ppm	not detectable (LOD: 30)	-	-
2-naphthylamine [CAS No. 91-59-8]		ppm	not detectable (LOD: 30)	-	-
o-anisidine [CAS No. 90-04-0]		ppm	not detectable (LOD: 30)	-	-

<b>o-aminoazotoluene [CAS No. 97-56-3]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>p-chloroaniline [CAS No. 106-47-8]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>2,4-diaminoanisole [CAS No. 615-05-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>4-aminoazobenzene [CAS No. 60-09-3]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>p-cresidine [CAS No. 120-71-8]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>4,4'-diaminodiphenylmethane [CAS 101-77-9]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>3,3'-dichlorobenzidine [CAS No. 91-94-1]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>3,3'-dimethoxybenzidine [CAS No. 119-90-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>2,4-toluenediamine [CAS No. 95-80-7]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>3,3'-dimethylbenzidine [CAS No. 119-93-7]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>4,4'-oxydianiline [CAS No. 101-80-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>5-nitro-o-toluidine [CAS No. 99-55-8]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>4,4'-methylenedi-o-toluidine [CAS No. 838-88-0]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>4,4'-methylene-bis-(2-chloroaniline) [CAS No. 101-14-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>4,4'-thiodianiline [CAS No. 139-65-1]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>2,4,5-trimethylaniline [CAS No. 137-17-7]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.
<b>o-toluidine [CAS No. 95-53-4]</b>	<b>ppm</b>	<b>not detectable (LOD: 30)</b>	.	.

BfR XXXVI „Paper and board for food contact" of 1.10.2014.

Test conditions and conditioning of samples (PN-EN 20187:2000): temperature: (23±1)°C, relative humidity: (50±2)%. Average of 20 samples with an area of 100 cm<sup>2</sup>.

<sup>31</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between nine evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>41</sup> Test conditions and conditioning of samples in accordance with the standards for test methods. Distinction is made between five evaluation grades, whereby 1 means poor and 5 good fastness.

<sup>51</sup> BfR's criteria in mg/kg was calculated based on the conventional surface to volume ratio of 6 dm<sup>2</sup> per 1 kg of food.