

## Top Seal Film paper

### Product description

Art. No.	Description	Colour	Film width (mm)	Core diameter (mm)	Linear meters
22252	Top Seal Film paper	white	340	76	220
22253	Top Seal Film paper	white	185	76	220
22254	Top Seal Film paper	brown	175	76	220
22255	Top Seal Film paper	brown	210	76	220
23773	Top Seal Film paper	braun	185	76	220

### Material / composition

0.040mm film (sealing layer) - laminating adhesive - 40g / m<sup>2</sup> paper

Technical characteristics	Unit	Method	Value
Density	g/cm <sup>3</sup>	ISO 1183 Méthode D	1.05
Melting point sealing layer	°C	DSC	110 - 155

### Film properties

Tensile strength @ break	MPa	MD ISO 1184	>23
		TD	>14
Elongation @ Break	%	MD ISO 1184	>5
		TD	>5

# PRODUCT SPECIFICATION\_01506/e

## DECLARATION OF COMPLIANCE



### Typical film permeation rates converted from 1 mm sheet to 0.040 mm

Oxygen	cm <sup>3</sup> (m <sup>2</sup> 24h bar)	ASTM D3985	800
WVTR	g/(m <sup>2</sup> 24 h)	ASTM F 1249	95

### Storage

Storage temperature:	15-25°C
Relative humidity:	40-65%
Storage time:	max. 36 monthss
Storage conditions	keep away from direct sunlight

### Purpose of use

Types of food to be in contact with the material:

- aqueous
- dry
- acid
- greasy, correction factor at least X/3
- alcoholic

Types of food which should **NOT** come into contact with the material:

- Pure fat and oil, butter, marinated and oil-soaked products, sauces of a fatty nature (e.g. mayonnaise, salad dressing), dough-shaped confectionery with fat substances on the surface, nuts in paste or cream form

Applications:

- For common hand sealing devices
- Sealing temperature ~ 145°C, depending on the sealing time, tool pressure and shell
- Heat to 70°C to 2 hours or 100°C to 15 minutes.
- Long-term storage at room temperature or below
- Single use
- Store the film in the room temperature and humidity to be processed for 48 hours before processing

# PRODUCT SPECIFICATION\_01506/e DECLARATION OF COMPLIANCE



## Declaration of compliance

These articles meet the following regulations :

- Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food
- Regulation (EU) No 10/2011** on plastic materials and articles intended to come into contact with food. And subsequent amendments until the date of the test report.
- Directive 94/62/EC** on packaging and packaging waste
- SR 817.023.21** The Swiss Ordinance on Materials and Articles in Contact with Food

## Migration

Comparable multilayer composite film tested under the following conditions (test report SQTS 2018L23711):

Simulant	Test	Time	Temperature
<input checked="" type="checkbox"/> A: Ethanol 10 % (v/v)	OML	10 d	40°C
<input checked="" type="checkbox"/> B: Acetic acid 3 % (v/v)	OML	10 d	40°C
<input checked="" type="checkbox"/> D2: Vegetable oil	OML	10 d	40°C
<input checked="" type="checkbox"/> Alternative simulant ethanol 95 % (v/v)	SML	10 d	40°C

The global migration values are below the limit of 10 mg/dm<sup>2</sup> and 60 mg/kg. With D2, the OML values with a correction factor of at least X/3 are in the range of the limit.

## Specific migration

Compliance with the regulations cited above is based, on the one hand, on the information provided by our suppliers, who do not disclose all ingredients to us due to secrecy, and on the other hand on our own migration tests, which we commissioned in order to validate the plausibility. Based on both the subcontractor's documents and own results, compliance with the specific migration can be confirmed.

## Calculation basis

- Ratio of food contact surface area to volume used to establish the compliance of the material or article: 6 dm<sup>2</sup>/kg

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## Detailed information about the material

### Information about the film:

Assuming adequate processing, the product can be used in the countries of the European Community for food contact materials or articles in accordance with Article 3 of Regulation (EC) No. 1935/2004 (Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of October 27, 2004 on materials and articles to come into contact with food and repeal of Directives 80/590 / EEC and 89/109 / EEC).

The composition of the product complies with the requirements of Commission Regulation (EU) No. 10/2011 of January 14, 2011 on plastics and articles that come into contact with food, as last amended by Regulation (EU) No. 2019/1338 the Commission of 8 August 2019.

The following substances with SML are contained in the material:

Hexamethylene diisocyanate (FCM No. 372) SML (T) = N.D. (1 mg/kg in the final product, calculated as NCO)

1.4 butanediol (FCM No. 254) SML (T) = 5 mg/kg

Terephthalic acid (FCM No. 785) SML (T) = 7.5 mg/kg

Glycidyl methacrylate (FCM No. 220) SML = 0.02 mg/kg

Tetrahydrofuran \* (FCM No. 246) SML (T) = 0.6 mg/kg

Calcium carbonate (FCM No. 21) = DUAL USE additive according to Article 11 paragraph 3 of (EU) No. 10/2011

\* Polyester components of the film can decompose if subjected to excessive heat treatment. Depending on the processing conditions, tetrahydrofuran (THF) can be formed, which leads to a residual content in the end product.

Cyclopentanone may also be present in the end product. The self-assessed migration restriction from the toxicological safety margin was determined to be 1.7 mg/kg. However, the migration modeling for the referenced product carried out by the raw material supplier under EU standard conditions shows that this migration restriction is safely observed.

It is confirmed that the product is manufactured in accordance with the requirements of Commission Regulation (EC) No. 2023/2006 of December 22, 2006 on good manufacturing practice for materials and articles that should come into contact with food. The raw material supplier meets the risk minimization requirements in the value chain that are required.

### Information about the paper:

Paper white:

The product used corresponds to the latest valid version of:

(LFGB = Food and Feed Code) §§ 30 and 31 including the latest changes

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and corresponds

the XXXVI. Recommendation of the BfR (Federal Institute for Risk Assessment) with the latest changes. The product also complies with Regulation (EC) No. 1935/2004 on the basis of the positive list given in XXXVI. BfR recommendation.

The product was manufactured in accordance with Regulation (EC) No. 2023/2006 (GMP).

The product also corresponds

the U.S. regulations of the Code of Federal Regulations, Food and Drugs (FDA) 21 CFR Ch. 1 (latest edition) § 176.170 and § 176.180.

The above product can therefore be used as packaging for direct food contact based on the above legislation. It can come into contact with dry, moist and greasy foods.

Brown paper:

The product used complies with the regulations

of Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of October 27, 2004 materials and articles that are to come into contact with food and repeal of Directives 80/590 / EEC and 89/109 / EEC, Official Journal of the European Union L 338/4 of November 13, 2004, amended by App. No. 5.17 of Regulation (EC) No. 596/2009 of June 18, 2009, Official Journal of the European Union L 188 of July 18, 2009, Article 3.

such as

the LFGB = Food and Feed Code in the version of the communication of June 3, 2013 (BGBl. p. 1426), last change by Article 4 paragraph 19 of the law of July 18 (BGBl. I p. 1666) sections 30 and 31 )

and are approved according to

German recommendation BfR XXXVI on the health-related assessment of materials and objects for contact with food in the context of the 34th Memorandum of the Federal Health Gazette 10, 14 (1967), including the 220th Memorandum of the Federal Health Gazette 59 1365-1368 (2016), status 1. July 2016).

In addition, the product used meets the requirements of

Code of Federal Regulations, Food and Drugs (FDA), 21 CFR Ch. I (April 1, 2016 edition). Sections 176.170 and 176.180.

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## DECLARATION OF COMPLIANCE



The paper can be in direct contact with dry and moist food. In addition, the product can be in direct contact with fatty foods that have been assigned a correction factor of at least 2 in accordance with Annex III, Table 2 of Commission Regulation (EU) No. 10/2011.

### Information about laminating adhesive

The adhesive used corresponds to:

Regulation (EC) No. 2023/2006

Regulation (EC) No. 1935/2004

Directive 94/62/EC

Regulation (EU) No. 10/2011

We hereby confirm that the monomers and starting materials of the adhesive used in the union list of approved substances of Regulation (EU) No. 10/2011 and in subsequent changes (No. 1282/2011, 1183/2012, 202/2014, 865/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831, 2019/37, 2019/988 & 2019/1338) with regard to plastics and objects that come into contact with food should.

The following table lists the monomers and starting materials that could contribute to migration:

CAS N°	Name	Restrictions
104-76-7	2-Ethyl-1-hexanol	SML = 30 mg/kg
128-37-0	Di-tert-butyl-p-cresol	SML = 3 mg/kg
822-06-0	Hexamethylene diisocyanate	QM(T) = 1 mg/kg (expressed as NCO)
502-44-3	Caprolactone	SML(T) = 0,005 mg/kg (expressed as the sum of 6-hydroxyhexanoic acid and caprolactone)

We would like to point out that the adhesive used is tin octoate (CAS No. 301-10-0, IUPAC contains: tin (II) 2-ethylhexanoate as a catalyst. FDA 175.105 and 177.300 approve such a catalyst for use in food contact applications specified in paragraph 19 of Regulation EU 10/2011, catalysts are not regulated.

Dual use additives:

This material contains a raw material which, according to our supplier, is stabilized with di-tert-butyl-p-cresol (CAS No. 128-37-0). Possible traces of this dual-use additive could be detectable in migration tests.

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**Production site:** Germany

**Customs duty number:** 3921.9090

**Compostability:** The products are compostable on industrial composting plants

**Certificates:** Tested according to DIN EN 13432,  
DIN CERTCO certificate No: 7P1139



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## Disclaimer

This confirmation applies to the material supplied by us as described. The material then fulfills the requirements of these guidelines for contact with the specified filling goods, provided the specified food contact conditions are observed. The user must convince himself of the suitability of the material for the intended filling material beyond the requirements of the guidelines.

## Reclamation

Deliveries, which differ from the listed specifications, will be withdrawn and replaced after review.

<b>Created by: STOL</b> <b>Date: 13.01.2022</b>	<b>Released by: MEI</b> <b>Andreas Meier (Head of purchasing)</b>		<b>Version: 4</b>
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