

SCA TISSUE FRANCE Arrabloy Usine de Gien FR-45504 GIEN CEDEX

Grenoble, August 25th, 2015

O/Re. DO/ Notification on Food Contact 15.0647 from 25/08/2015

## RESPECT OF FOOD CONTACT REQUIREMENTS

**Product: ET TAD** 

This notification is based on:

- The requirements on purity given by French guidelines on Paper and Board from DGCCRF (Direction Générale de la Consommation, de la Concurrence et de la Répression des Fraudes), the German BfR Recommendation XXXVI and the General Policy Statement concerning Tissue paper kitchen towels and napkins from Council of Europe
  - o For virgin fibres based paper such as this sample
  - o For contact with dry, wet and/or fatty foodstuffs, at temperature up to 40°C
- The absence of substances subjected to restriction given by your suppliers,
- The non-use of fluorescent whitening agents, dyes and compounds based on formaldehyde or glyoxal in the composition of this paper,
- The sample taken and provided by SCA TISSUE France, referenced ET TAD 20.5gr TI082931 – Manufactured from 10/06/2015.

The received product was tested according to the standards methods for testing papers and boards intended to come into contact with foodstuffs and recommended by the texts above mentioned. The results of performed analyses are presented in the test reports 15.0647/2, 15.0647/3 and 15.0647/4 issued from July 2015.

Moreover, a sensory test was carried out (see test report 15.0647/1): the median score 0 was obtained, that means that no irrelevant off-flavour was perceived and transferred by the sample to the food simulant (milk chocolate).

Using the elements above mentioned, the purity criteria checked on the provided product can be considered in accordance with the requirements given by French guidelines on Paper and Board from DGCCRF, BfR Recommendation XXXVI and General Policy Statement from Council of Europe, for an end-use of the referenced product in contact with dry, wet and/or fatty foodstuffs in normal and foreseeable conditions of use, short contact time at room temperature less than 40°C.

The present notification is valid from August 25<sup>th</sup>, 2015 as long as no modification comes to affect the elements according to which it has been established and this for 5 years maximum. It may be used for the writing of your declaration of compliance for food contact application.

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