

## DECLARATION OF CONFORMITY OF MATERIAL AND PLASTIC ARTICLES INTENDED TO COME IN CONTACT WITH FOOD: FENIX NTM® AND FENIX NTA®

Arpa Industriale, as producer and distributor of materials intended to come into contact with food, declares, in accordance with **Article 15 of EU Regulation no.10-2011 and following updates concerning plastic materials and articles intended to come into contact with food**, in regards to information within the supply chain and in agreement with **Article 16 of Regulation EC no. 1935/2004**, the following informations:

1. Identity of the business operator: Arpa Industriale S.p.A
2. Address of the business operator: Via Piumati 91, 12042 Bra (CN)
3. Identity of the materials: FENIX NTM and FENIX NTA  
FENIX NTM and FENIX NTA are materials produced by simultaneous application of heat and pressure, in order to obtain a homogeneous non-porous high density product.  
The core structure is composed of paper, impregnated with thermosetting resins and where the outer surface is made of a substrate, such as a real metal structure as is the case with FENIX NTA. The outer surface is treated with next generation acrylic resins, which are then applied to the substrate, as a multilayer coating and are then cured via an electron beam process.
4. Date of the declaration: 23/04/2019
5. Arpa Industriale confirms that the materials meet the relevant requirements of the EU Regulation no. 10-2011 and subsequent updates and the Regulation EC no. 1935/2004
6. Arpa Industriale informs that the substances used in the production of its own materials, reported in the reference technical standard EN 438, in the MPDS and in the information brochures available on the company websites, and for which the Annexes I and II of the EU Regulation no. 10-2011 and subsequent updates establish restrictions and/or specifications, don't migrate to detectable concentrations, as reported in the Test Reports:
  - TUV pH s.r.l N° 17-FC01873 and 18-FC03528 and 19-FC00316 for FENIX NTM product range
  - TUV pH s.r.l N° 17-FC01874 for FENIX NTA product range
 when the materials are used under the conditions of use expressly indicated in point 8 of this Declaration of conformity.  
 FENIX NTM and FENIX NTA comply with the global migration limits at the following test conditions:
  - simulant A (solution of ethyl alcohol 10 %) at 70 °C for 2 hours;
  - simulant B (solution of acetic acid 3 %) at 70 °C for 2 hours;
  - simulant D2 (vegetable oil - substitute test performed with isooctane) at 40 °C for 0.5 hours;
  - simulant D2 (vegetable oil - substitute test performed with ethanol 95 % by immersion) at 60 °C for 2 hours.
 FENIX NTM and FENIX NTA comply with the specific migration limits in acetic acid 3 % for:
  - primary aromatic amines by immersion;
  - metals: aluminium, barium, cobalt, iron, lithium, manganese, nickel, copper and zinc;
  - formaldehyde.
 Nothing is reported for GC-MS screening of volatile substances and semi-volatile substances.  
 The organoleptic test performed by six tasters is declared passed.  
 The ratio between the contact surface of the food product and the volume used to determine conformity is  $S/V = 20 \text{ dm}^2/\text{l}$ .

7. Arpa Industriale informs that dual-use additives listed in the European legislation on additives or flavourings are not used (Regulation EC no. 1333/2008 and Regulation EC no. 1334/2008).
8. Arpa Industriale materials shall not be intended as food storage containers. Rather, they are suitable as surfaces with which foods can remain in contact for periods of time and limited temperatures as here described:
  - at room temperature up to 2 hours for the preparation of foods based on flour, yeast, salt, water;
  - at room temperature up to ½ hour for the cooling of bread and the like (cakes, pastry, breadsticks) at the exit from the oven;
  - at room temperature up to 1 hour for the preparation of food based on: pasta, rice and similar; meats, fish, molluscs, crustaceans and the like; sausages; vegetables; cheeses; raw fruits; nuts and dried fruit; sugar and sweets; coffee; spices; butter and margarine;
  - at the cooking temperature up to 5 minutes for occasional contact with cooked food such as pasta, rice and similar; meats, fish, molluscs, crustaceans and the like; vegetables; fruits.
9. Arpa Industriale informs that the surfaces of its materials do not use functional barriers.

Bra, 01/07/2019

Ing. Stefano Mion  
ARPA Industriale CEO and Legal Representative

**NOTE**

*This declaration shall be valid from the date referred to in point 4. It shall be replaced if substantial changes occur in the production of the material capable of changing certain essential requirements for compliance or when the legislative references cited in this declaration will be amended and updated in order to request a new verification for compliance purposes.*