

| Declaration of Compliance | | |
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| Vegware Ltd. | | |
| 39 Melville Street | | |
| Edinburgh | | |
| EH3 7JF | | |
| Product category covered by this declaration | CPLA hot lids (see appendix) | |
| Date of declaration | 15 th September 2020 | |
| Signed | M. Lambert | |
| Position | Quality Assurance & Product Specialist | |
| Declaration of consuling as with: | | |

Declaration of compliance with:

- Regulation (EC) No. 10/2011 Plastics Materials and Articles in Contact with Food Commission (as amended)
- Regulation (EC) No. 1935/2004 Food Contact Materials (as amended)
- Regulation (EC) No. 2023/2006 Good Manufacturing Practices for Materials and Articles intended to come into contact with food (as amended)

These CPLA lids have been manufactured only with monomers, other starting substances and additives that are authorised under Regulation (EC) No. 10/2011.

A risk assessment according to Article 19 of Regulation (EC) No.10/2011 was performed for these products.

Information about the compliance of substances used that are subject to any restriction or specification

| Compliance with overall migration limit | Overall migration is below 10mg/dm ² under |
|---|---|
| | standard testing conditions laud down in |
| | Regulation (EC) No. 10/2011. |

| Individual substances | Conditions | Test results (or estimated level of migration from calculations) |
|-----------------------|--------------------|--|
| 3% Acetic Acid | 2 hours at 70°C | < 0.2 mg/dm ² |
| 95% Ethanol | 2 hours at 60°C | < 0.2 mg/dm ² |
| 10% Ethanol | 2 hours at 70°C | < 0.2 mg/dm ² |
| Iso-Octane | 30 minutes at 40°C | < 0.2 mg/dm ² |

Information about the compliance of substances subject to purity criteria

There are no substances subject to purity criteria.

There are no substances subject to restrictions.

Information about 'dual-use' additives

All products are made from polymerised lactic acid (PLA).

Lactic acid – E 270 – is also authorised as a food additive by Regulation (EC) No. 1333/2008 or as a flavouring by Regulation (EC) No. 1334/2008.

Functional Barrier

Three is no functional barrier present.

SolutionAuthorisation for Issue Quality Assurance and Product Specialist

Date 15th September 2020

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Conditions of use

Types of food with which it is intended to be put in contact:

• All foods (including hot and cold)

Time and temperature and storage while in contact with food:

• Up to 2 hours, hot liquids up to 85°C

The ratio of food contact surface area to volume used to establish the compliance of the material or article:

• The compliance testing was done using a surface to volume (s/v) ration of 6 dm²/kg.

| Appendix | | |
|--|-----------------------------------|--|
| The CPLA products below are covered by this declaration of compliance: | | |
| VLID79S | 79-Series CPLA hot cup lid | |
| VLID79SB | 79-Series CPLA hot cup lid, black | |
| VLID89S | 89-Series CPLA hot cup lid | |
| VLID89SB | 89-Series CPLA hot cup lid, black | |
| VLID90S | 90-Series flat CPLA hot lid | |
| VLID115S | 115-Series flat CPLA hot lid | |