

Version Version	003-2021	vom of	11.01.2021	ersetzt Version replaces Version	002-2019
Bezeichnung Description	PETmet/PE-Siegelrandbeutel 82µ PETmet/PE side seal bags 82µ				
Beschreibung Description	Kaschierte Siegelrandbeutel mit PE-Siegelschicht Laminated side seal bags with PE sealing layer				
Besondere Ausrüstung Special features	---				
Eigenschaften Properties	Einheit Unit	Toleranz Tolerance	Werte Data	Testmethode Test method	
Dicke Thickness	µm	+/-10%	82	i.A. a. DIN 53370	
Flächengewicht Substance	g/m ²	+/-10%	81	i.A. a. DIN ISO 2286-2	
Temperaturbeständigkeit von/bis ^{*1)} Suitable for temperature from/up to ^{*1)}	°C		-25/+70	max. 2	Std. hours
Sauerstoffdurchlässigkeit ^{*2)} Oxygen permeability ^{*2)}	cm ³ /m ² xbarx24 h (0 %r.h.)	≤	1	ASTM D 3985	
Wasserdampfdurchlässigkeit ^{*2)} Water vapour permeability ^{*2)}	g/m ² x bar x 24 h (38°C; 90% r.h.)	≤	1,0	ASTM F 1249	
Funktionalität bei Lagerung von Functionality by storage at	18-25°C und 35-60%r.F/RH			mind. 12 Monate min. 12 months	
Erstellt am Issued at	27.01.25	Geprüft durch Approved by	QM		

*1) Temperatur- und Zeitangaben sind Erfahrungswerte (abhängig von der jeweiligen Anwendung sowie des verpackten Produktes können Abweichungen bei Temperaturen und insbesondere den Zeiten möglich sein. Dies ist jedoch im Einzelfall vom Anwender zu testen.) Bitte beachten Sie bei Tiefkühlung, dass die Folien bzw. Packungen durch das gefrorene, harte Produkt anfälliger für Knickbrüche und Beschädigungen, insbesondere durch Stoßeinwirkung von außen bzw. durch das anschließende Handling sind. Diese Einwirkungen von außen liegen nicht in unserem Verantwortungsbereich. *2) Berechnete Werte auf Basis von Lieferantenangaben. Alle Angaben sind ca.-Werte. Sie entsprechen unserem aktuellen Kenntnisstand. Eine Verbindlichkeit kann daraus nicht abgeleitet werden. Dieses Datenblatt ist gültig bis auf Widerruf.

*1) Information about temperature and time are based on experienced data (depending on the respective use as well as the packed product divergences are possible at temperatures and in particular the times. Nevertheless, this is to be tested in particular cases by the user.) Please note in case of freezing that films/packaging are more susceptibly for breaks and damages, in particular through impact influence from the outside and/or by handling. These effects do not lie in our responsibility. *2) Calculated data based on suppliers information. All data are approximate values. They correspond to our current knowledge. Obligation cannot be derived. This datasheet is valid until further notice.

allfo GmbH & Co.KG

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allfo GmbH & Co.KG
 Dieselstraße 9
 D-87448 Waltenhofen
 USt-ID: DE181209978
 Reg.gericht: Kempten HRA 3416

T +49(0)831 540 563-0
 F +49(0)831 540 563-50
 info@allfo.de
 www.allfo.de

HypoVereinsbank Kempten
 IBAN DE85 7332 0073 0002 0886 90
 BIC: HYVEDEMM428

Komplementär: allfo Verwaltungs GmbH
 Sitz: Waltenhofen
 Registergericht: Kempten HRB 15546
 Geschäftsführer: Peter Hotz

27.01.2025

for the film productgroup(s):

Side seal bags
(PETmet/PE side seal bags, laminated -unprinted-)

We confirm that the above mentioned plastic products comply with the following legal requirements or recommendations:

- Regulation (EC) 1935/2004, in particular Article 17 (traceability)
- Regulation (EC) 10/2011 including all current amendments/additions
- Regulation (EC) 2023/2006 (Good Manufacturing Practice-GMP)
- German Food and Feed Code (LFGB) §§30 and 31
- Recommendations of the Federal Institute for Risk Assessment, BfR (e.g. III PE)
- Food and Consumer Goods Regulation (LGV) 817.02 –Switzerland-
- Regulation (EDI) of Consumer Goods 817.023.21 –Switzerland-

Application conditions:

- a) Kinds of food, which is to come into contact with the material:
 - All kind of foods
- b) Kinds of food, which is not to come into contact with the material:
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- c) Duration and temperature of treatment and storage in contact with the food:
 - Each storage period under cooling and freezing conditions, including heating up to max. 70°C for a period of up to 2 hours. ((Depending on the respective technical application and the packaged product, variations in temperatures and times may be possible, e.g. FDS 176.170, table 2(C-G) -no cooking, no sterilization. However, this is to be tested in individual cases by the user.)

Conformity has been established by:

- Supplier Confirmations

Migration limits are respected under the following test conditions (6 dm² film/1 kg food)

Test	Simulant	Test conditions
Global Migration (OML)	3 % Acetic acid, 10% Ethanol, veg. oil Isooctan	10d/40°C 2d/20°C

List of substances with specific migration limits (SML) and maximum residue levels (QM) and list of additives with limits in food ("dual use Additives"):

SML				
Substance	FCM	Ref.-No	CAS	SML(mg/kg)
Acetaldehyd	128	10060	75-07-0	6
Diethylenglycol	263	13326	111-46-6	30
Ethylenglycol	227	16990	107-21-1	30
N,N-bis(2-hydroxyethyl)alkyl(C8-C18)amine	19	39090	71786-60-2	1,2
Hexamethylene Diisocyanate	372	18640	822-06-0	NN
2,4-Touene diisocyanate	354	25210	584-84-9	NN
Diphenylmethane-4,4'diisocyanate	198	16630	101-68-8	NN
Isophthalsäure	291	19150	121-91-5	5
Terephthalsäure	785	24910	100-21-0	7,5
Poly[oxy(methyl-1,2-ethanediiyl)],a,a,a-1,2,3-propanetriyltris(omega.-hydroxy			25791-96-2	0,01
Polyethylenglycol	638	23590	25322-68-3	60
Talc	615	92080	14807-96-6	60
Silicon dioxide	504	86240	7631-86-9	60
Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	433	68320	2082-79-3	6
Antimontrioxid	398	35760	1309-64-4	0,04
Calciumcarbonat		77220	471-34-1	60
2,6-di-tert-butyl-p-cresol (BHT)	315	46640	128-37-0	3
Hexafluorpropylene	282	18430	116-15-4	0,01
1-Octene	264	22660	111-66-0	15
1,1,1-Trimethylolpropane	141	13380	77-99-6	6
Citric acid	139	14680	77-92-9	60
Vinylidene fluoride	132	26140	75-38-7	5
Additive (dual use)				
Substance	FCM	Ref.-No	CAS	E-No
Talc	615	92080	14807-96-6	553b
Silicon dioxide	504	86240	7631-86-9	551
Polyethylenglycol	638	23590/76960	25322-68-3	1521
Citric acid	139	14680	77-92-9	330
Calciumcarbonat			471-34-1	170
Aluminium			7429-90-5	173
2,6-di-tert-butyl-p-cresol (BHT)	315	46640	128-37-0	321

The information on the substances with SML and on additives, which are also food additives and flavorings ("Dual Use Additives"), are based on information from our suppliers and represent our current state of knowledge.

Allergens/GMO

Genetically modified organisms (GMO) and allergenic substances are not used in the manufacture of our products.

Other chemical substances

Our products do not contain

- Plasticizers based on phthalates and/or adipates such as DEHP or DEHA, bisphenols such as BPA or BPS or polychlorinated biphenyls (PCBs)
- BADGE, BFDGE, NOGE acc. Regulation (EC) 1895/2005
- Photoinitiators (benzophenone, ITX etc.)
- Latexes, silicones, silicates
- UV printing ink systems

Our bags comply with the restrictions listed in Annex II of Regulation (EC) 10/2011 for metals and primary aromatic amines (PAA).

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NIAS (not intentionally added substances)

According to a risk assessment Article 19 of Regulation (EC) 10/2011 migration testings (10ppb screening) or assessments are carried out.

Nano materials

During bag production made of processed multilayer films no substances with nano structure are used.

MOSH/MOAH

Neither in the production of our processed composite films nor in the production of our bags mineral oil components are used as recipe components. Therefore, we can confirm that our products do not contain "Mineral oil saturated hydrocarbons" (MOSH) or "Mineral oil aromatic" (MOAH).

Recyclates

Recyclates acc. Regulation (EC) 1616/2022 are not used.

REACH/SVHC

Substances of very high concern (SVHC) acc. Regulation (EC) 1907/2006 (REACH Regulation) in the current version are not or not > 0,1 mass percent included.

Regulation (EC) 10/2011 provides guidelines for selecting the applicable test conditions for different foods. Subsequently the above mentioned products comply with the provisions of this Regulation for the packaging of the products with observance of the specified food-contact conditions. Beyond Regulation (EC) 10/2011 the user of our films should satisfy himself as to the suitability of our products for the intended application. Therefore we can assume no liability for damages caused by a lack of suitability of our products for the used filling goods.

We pursue new releases and changes in all relevant laws and regulations that are related to the production and use of our products and adapt our documents automatically accordingly for the information of our customers.

Certification

- BRCGS packaging
- Halal
- Kosher

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-Regulatory Affairs-

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