

# DECLARATION OF COMPLIANCE

The company Evolis certifies that its printed cards and price tag accessories are suitable for food contact.

The printed cards and accessories from Evolis, described in the annexes 1 and 2, are in accordance:

- The European regulation (EC) No 1935/2004 of October 27<sup>th</sup>, 2004,
- The UE regulation No 10/2011 of January 14<sup>th</sup>, 2011.

We also hereby certify that the manufacture of plastic cards and accessories complies the principles and regulations of Good Manufacturing Practice (GMP) as set forth in Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

This compliance is attested by analyses carried out by approved bodies such as TÜV Rheinland or other laboratories.

The monomers and additives used to manufacture these cards and price tag accessories are listed in the EU Regulation No 10/2011, included all amendments, and European Regulation (EC) No 1935/2004, which is implemented into the National Legislations of the European Community member states.

Therefore, the use of these substances is allowed in the European Community member states.

In all cases:

- Compliance is subject to compliance storage, handling and use taking into account the particular characteristics of the material or object, conditions as provided for by the usages or codes professionals.
- In the event of a change in the characteristics of the packaged product, its composition or destination, and in the event of a change in the conditions of implementation material or object, the person to whom this declaration is addressed must ensure the compatibility of the container with the content for which the person is then responsible.

## Specifications

Note: The tests listed below may vary, they are usually proposed by the certification organization depending on the material of the product to be tested.

### 1. Sensorial Examination

**Test method:** It is examined to the extent of food simulant being used, which comes into contact with the product, undergoes detectable changes in taste and smell.

For this purpose, the food simulant was stored in the product under the below mentioned time and temperature. Afterwards, the food simulant was examined by an appropriate number of tasters with regard to any divergence in smell and taste. Another test sample, which was used as a reference, was treated by the same way except that it had no contact with the product to be tested.

*Before testing, the product had been cleaned according to the product's instruction manual or in the absence of such manual, by normal household cleaning.*

The test is carried out on the basis of ISO 13302 by paired comparison test:

Evaluation scheme:

- 0 = No discernible deviation
- 1 = Barely discernible deviation
- 2 = Weak deviation
- 3 = Clear deviation
- 4 = Strong deviation
- Limit: 3 (failed)

The following food simulants and conditions were applied:

Food simulant	Test duration / Temperature
Water	10 days at 40°C

## 2. Global Migration

**Test method:** The migratory behavior is examined with reference to Chapter V, Article 18 of Commission Regulation 10/2011 and its amendments.

**Limit:** Commission Regulation (EU) No 10/2011 and its amendments.

The following simulating solvents and test conditions were stipulated:

Food simulant	Test duration / Temperature
3% Acetic acid	10 days at 40°C
95% Ethanol	10 days at 40°C
Isooctane	2 days at 20°C

The migration limit is 10mg/dm<sup>2</sup>.

## 3. Specific Migration of metals, Metal-release from Plastic

**Test method:** The migratory behavior is examined with reference to Chapter V, Article 18 of Commission Regulation 10/2011 and its amendments. The determination of amounts of metals that were released is done via ICP-MS.

**Limit:** Commission Regulation (EU) No 10/2011 and its amendments.

The following food simulant and condition was applied:

Food simulant	Test duration / Temperature
3% Acetic acid	10 days at 40°C

The migration limits are:

- Barium: 1mg/kg
- Cobalt 0.05 g/kg
- Copper 5mg/kg
- Iron 48mg/kg
- Lithium 0.6mg/kg
- Manganese 0.6mg/kg
- Zinc 5mg/kg (\*1)
- Aluminum 1mg/kg (\*2)
- Nickel 0.02mg/kg (\*3)

Remark:

\*1 - The migration limit for Zinc of 5 mg/kg shall be applied from 14 September 2018 according to Commission Regulation (EU) 2016/1416. The migration limit of 25 mg/kg is still accepted and considered as pass.

\*2 - The migration limit for Aluminum of 1 mg/kg shall be applied from 14 September 2018 according to Commission Regulation (EU) 2016/1416. During the transitional period, aluminum release is not considered for compliance evaluation.

\*3 - The migration limit for Nickel of 0.02 mg/kg shall be applied from 19 May 2019 according to Commission Regulation (EU) 2017/752. During the transitional period, Nickel release is not considered for compliance evaluation.

#### 4. Vinyl Chloride Monomer

Test method: With reference to 64 LFGB B 80.32-1(EG): 1981. Organic solvent extraction, Determination by means of HS-GC-MS.

Limit: Commission Regulation (EU) No 10/2011 and its amendments. The Vinyl Chloride Monomer limit is 1 mg/kg.

#### 5. Colorfastness

Test method: Resolution AP (89) 1 on the use of colorants in plastic materials coming into contact with food, Appendix III.

Limit: No transfer of colorants to foodstuffs is permitted.

#### 6. Screening of Plasticizer

Test method: Extraction and Detection with reference to CPSC-CH-C1001-09.3.

Limit: Commission Regulation (EU) No 10/2011 and amendments. Screening list of plasticizers is:

- Benzylbutyl phthalate (BBP): 0.1%
- Diethylhexyl phthalate (DEHP): 0.1%
- Dibutyl phthalate (DBP): 0.05%
- Diisononyl phthalate (DINP): 0.1%
- Diisodecyl phthalate (DIDP): 0.1%

Remark:

\*1 - If used as a plasticizer the following restrictions apply:

- BBP, DINP, DIDP: Can be used as a) as a plasticizer in repeated use materials and articles or b) as a plasticizer in single-use materials and articles containing non-fatty foods except for infant formulae and follow-on formulae as defined by Directive 2006/141/EC or processed cereal-based foods and baby foods for infants and young children as defined by Directive 2006/125/EC

- DEHP, DBP: Can be used as a plasticizer in repeated use materials and articles contacting non-fatty foods.

Further limitations concerning the specific migration of the respective substance still apply.

\*2 - If used as a technical support agent the total content limitation of the respective substance within the final product apply as indicated in the table above.

Table 1: Screening List of Plasticizer	
Plasticizer Name	CAS No.
Di-n-pentylphthalat (DnPP)	131-18-0
Benzylbutyl phthalate (BBP)	85-68-7
Diethylhexyl phthalate (DEHP)	117-81-7
Dibutyl phthalate (DBP)	84-74-2
Diisononyl phthalate (DINP)	28553-12-0, 68515-48-0
Diisodecyl phthalate (DIDP)	26761-40-0, 68515-49-1
Di-n-octylphthalat (DNOP)	117-84-0
Dimethylphthalat (DMP)	131-11-3
Diethylphthalat (DEP)	84-66-2
Butyl-i-butylphthalat	17851-53-5
Trimethylpentandiolisobutytrat (TXIB)	6846-50-0
Diisononyladipat (DINA)	33703-08-1
Acetyltributylcitrat (ATBC)	77-90-7
Diethylhexyladipat (DEHA)	103-23-1
Hexamoll®	166412-78-8
Mesamoll®	91082-17-6
Triphenylphosphat	115-86-6
Tri-o-kresylphosphat	78-30-8
Tri-m-kresylphosphat	563-04-2
Tri-p-kresylphosphat	78-32-0
Butylbenzoat	136-60-7
Di(propylen glycol) dibenzoat, DPGDB	27138-31-4
Di(ethylen glycol) dibenzoat, DEGDB	120-55-8
LG FLEX EBN	610787-77-4
LG FLEX BET	610787-76-3
Tri(ethylhexyl)trimellitrat, TOTM	3319-31-1
2-Ethylhexyldiphenylphosphat	1241-94-7
Di-Iso-heptylphthalat, DIHeP	90937-19-2, 71888-89-6

Plasticizer Name	CAS No.
Pentyl-Iso-pentylphthalat	84777-06-0
Bis-(2-methoxyethyl)phthalat	117-82-8
Diethylhexylterephthalat (DEHT)	6422-86-2
Di-(2-butoxyethyl)phthalat	117-83-9
Diallylphthalat	131-17-9
Dicyclohexylphthalat (DCP)	84-61-7
Bis-(3,5,5-trimethylhexyl)phthalat	14103-61-8
Dicapryladipat	108-63-4
Di-n-butylmaleat (DBM)	1190-39-2, 105-76-0
Di-(2-ethylhexyl)maleat	142-16-5
Butylstearat	123-95-5
Dimethyladipat	627-93-0
Dibutyladipat	105-99-7
Diisodecyladipat	27178-16-1, 27193-86-8
Di(2-(2-butoxyethoxy)ethyl)adipat	141-17-3
Bis(2-butoxyethyl)adipat	141-18-4
Stearylstearat	2778-96-3
Di-n-propylphthalat	131-16-8
Di-n-hexylphthalat, DNHP	84-75-3
Di-n-heptylphthalat	3648-21-3
Di-n-nonylphthalat, DnNP	84-76-4
Di-n-decylphthalat	84-77-5
Di-n-undecylphthalat	91082-17-6
Diisoundecylphthalat, DIUP	96507-86-7
Di(2-propylheptyl)phthalat, DPHP	53306-54-0
Diisooctylphthalat, DIOP	27554-26-3
Diisobutylphthalat, DIBP	84-69-5
Diisopentylphthalat DIPP	605-50-5

## 7. Specific Migration of Primary Aromatic Amines

### Test method:

The migratory behavior was examined with reference to Commission Regulation (EU) No 10/2011 and its amendments. Determination by LC-MS/MS.

Limit: With reference to Commission Regulation (EU) No 10/2011 and its amendments.

The following food simulant and condition were applied:

Food simulant	Test duration / Temperature
3% Acetic acid	10 days at 40°C

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By observing the above regulations, we have fulfilled our duty of care regarding the compliance of the products we supply with legislation governing food contact applications. It is the responsibility of the user to test the suitability of our products for the intended food application. We accept no liability for losses arising from the inadequate suitability of our products for the food medium being used by you.

This declaration is valid as long as the composition of the material has not changed, that its destination has not changed and no regulatory change. This declaration is established in application to Article 16 of Regulation 1935/2004 / EC for materials subject to specific European measures and the decree 2007-766 modified for other materials.

Beaucouzé, April 15<sup>th</sup>, 2025.

L. Daraize  
Supplier Quality Manager



J. Miermont  
Operations Director



## Annex N°1











TAG		CARDS	RIBBONS
  		<b>Black PVC cards</b> PART# C8001 <b>3TAG PVC Cards</b> PART# C8521	<b>White ribbons</b> PART# RCT015NAA PART# RCT052NAA
<b>Pork Bacon</b>  		<b>White PVC cards</b> PART# C4001 PART# C4002 <b>3TAG PVC Cards</b> PART# C4521	<b>K0 ribbons</b> PART# R2F010NAA
 		<b>White PVC cards</b> PART# C4001 PART# C4521 <b>3TAG PVC Cards</b> PART# C4521	<b>K ribbons</b> PART# RCT023NAA PART# RCT025NAA
 		<b>White PVC cards</b> PART# C4001 PART# C4002 <b>3TAG PVC Cards</b> PART# C4521	<b>Blue monochrome ribbons</b> PART# RCT012NAA
 		<b>White PVC cards</b> PART# C4001 PART# C4002 <b>3TAG PVC Cards</b> PART# C4521	<b>Green monochrome ribbons</b> PART# RCT014NAA
 		<b>White PVC cards</b> PART# C4001 PART# C4002 <b>3TAG PVC Cards</b> PART# C4521	<b>Red monochrome ribbons</b> PART# RCT013NAA
 		<b>Pre-printed PVC cards</b> <b>Slate design</b> PART# C9001	<b>White ribbons</b> PART# RCT015NAA PART# RCT052NAA
 		<b>Red PVC cards</b> PART# C4301	<b>White ribbons</b> PART# RCT015NAA PART# RCT052NAA
 		<b>Green PVC cards</b> PART# C4401	<b>White ribbons</b> PART# RCT015NAA PART# RCT052NAA
 		<b>Yellow PVC cards</b> PART# C4101	<b>Red monochrome ribbons</b> PART# RCT013NAA
 		<b>Recycled PETG cards</b> PART# C3501	<b>White ribbons</b> PART# RCT015NAA PART# RCT052NAA



TAG		CARDS	RIBBONS
 <p>Cool with Herbs Herbs are healthy and adding a little herb to your food can make a big difference. Try adding some fresh herbs to your next meal.</p>		<p>White PVC long cards 50mm x 120mm PART# C4122</p>	<p>K ribbons PART# RCT023NAA PART# RCT025NAA</p>
 <p>Multigrain baguette \$2.00 We sell 1/2 lb bags of Multigrain flour. Perfect for bread, pizza, and more.</p>		<p>White PVC long cards 50mm x 150mm PART# C4152</p>	<p>K ribbons PART# RCT023NAA PART# RCT025NAA</p>
 <p>Shepherd's Pie 7€ Home Made Combinaison de viande et légumes.</p>		<p>White PVC long cards 50mm x 120mm PART# C4122 50mm x 150mm PART# C4152</p>	<p>Blue monochrome ribbons PART# RCT012NAA</p>
 <p>Green olives 16.59€/kg LOCAL PRODUCT GROWN AND PRODUCED IN FRANCE</p>		<p>White PVC long cards 50mm x 120mm PART# C4122 50mm x 150mm PART# C4152</p>	<p>Green monochrome ribbons PART# RCT014NAA</p>
 <p>SPECIAL OFFER RUMP STEAK 20,90€/kg Product of 100% Beef</p>		<p>White PVC long cards 50mm x 120mm PART# C4122 50mm x 150mm PART# C4152</p>	<p>Red monochrome ribbons PART# RCT013NAA</p>
 <p>Pain aux Céréales Allergènes: Gluten, Noix et œufs. Pain de 300 Gr 1,80 € 6,00 €</p>		<p>Black PVC long cards 50mm x 120mm PART# C8122</p>	<p>White ribbons PART# RCT015NAA PART# RCT052NAA</p>
 <p>Pain aux Céréales Allergènes: Gluten, Noix et œufs. Pain de 300 Gr 1,80 € 6,00 €</p>		<p>Black PVC long cards 50mm x 150mm PART# C8152</p>	<p>White ribbons PART# RCT015NAA PART# RCT052NAA</p>



## Annex N°2

PRICE TAG ACCESSORIES	
	<b>PRICE TAG SPIKE</b> PART# AC000001 (WHITE) PART# AC000022 (BLACK)
	<b>WIDE PRICE TAG SPIKE</b> PART# AC000004
	<b>MAGNETIC PRICE TAG HOLDER</b> PART# AC000002 (8 cm) PART# AC000005 (12 cm)
	<b>PRICE TAG CLAMPS</b> PART# AC000007 (4 cm) PART# AC000008 (8 cm)
	<b>PRICE TAG STAND</b> PART# AC000003
	<b>CRISTAL PRICE TICKET STANDS</b> PART# AC000011 (8 cm) PART# AC000012 (12 cm)
	<b>LOW METAL BUFFET STAND</b> PART# AC000013
	<b>HIGHT METAL BUFFET STAND</b> PART# AC000014 (10 cm) PART# AC000015 (18 cm)
	<b>DUAL-TICKET HOLDER</b> PART# AC000010
	<b>PROMO BADGE + CRISTAL FIXING CLIP</b> PART# AC000006