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**DECLARATION OF CONFORMITY**

2020 August 18

**Applicant (issued declaration):** Ridanas UAB

Address of the company: m. A. Vienuolio g. 4, Vilnius m. sav., Lithuania LT-01104

Company Registration No.: 304398540

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Tel: +7 (495) 773 8718

**Producer:** Limited liability company «DZHIDIPRO»

PSRN 1117746349764 ITN 7722746129

Address: 111024, Moscow, Aviamotornaya Street, 65, building 1

Address of the production: 142703, Moscow region, Leninsky district,  
Vidnoye, Belokamennoye highway, 14, Russian Federation.

**Product:**

Packaging for food products made from combined material, TM DoEco.

Eco OpSalad 350 (350 units/box) complete with PET lid

Dimensions: 121\*106\*55 mm

Volume: 350 ml

Eco OpSalad 400 (400 units/box) complete with PET lid

Dimensions: 145\*95\*45 mm

Volume: 400 ml

Eco OpSalad 450 (400 units/box) complete with PET lid

Dimensions: 145\*100\*55 mm

Volume: 450 ml

Eco OpSalad 500 (300 units/box) complete with PET lid

Dimensions: 165\*120\*45 mm

Volume: 500 ml

Eco OpSalad 800 (200 units/box) complete with PET lid

Dimensions: 207\*127\*55 mm

Volume: 800 ml

Eco OpSalad 900 (200 units/box) complete with PET lid

Dimensions: 150\*150\*50 mm

Volume: 900 ml

Eco OpSalad 1000 (150 units/box) complete with PET lid

Dimensions: 220\*160\*55 mm

Volume: 1000 ml

Eco OpSalad 1200 (150 units/box) complete with PET lid

Dimensions: 165\*165\*65 mm

Volume: 1200 ml



**Compound:**

Paperboard 280gsm  
Water-based dispersion glue  
Polypropylene film BOPP 20 µm  
Lid: transparent polyethylene terephthalate (PET)

Compliance is confirmed by documentation from suppliers.

**Time and temperature of use in contact with food:**

Suitable for storing food in low-temperature refrigerator (up to -30 °C),  
and it is also applicable for heating food in a microwave oven at a temperature not exceeding 100 °C.  
When warming up, remove the lid from the box.  
Not intended for baking food.

**Types of food contact:** The product is suitable for contact with the following types of food

- Greasy
- Dry
- Wet

**Storage conditions:**

Indoors, excluding direct sunlight, at temperatures from + 5 to +25 °C, with a relative humidity of 40% -80%.

**Guaranteed shelf life:** 3 years

**Specific migration of metals according to Regulation (EU) No 10/2011:**

Simulant: 3% acetic acid  
Duration: 10 days  
Temperature: 40+/-2°C  
Approach: filled (7 dm<sup>2</sup>/L)

Aluminium (Al)	mg/kg	< 0.1
Barium (Ba)	mg/kg	< 0.1
Cobalt (Co) /	mg/kg	< 0.01
Eisen (Fe) / Iron (Fe)	mg/kg	< 1.0
Kupfer (Cu) / Copper (Li)	mg/kg	< 0.5
Lithium (Li)	mg/kg	< 0.1
Mangan (Mn)	mg/kg	< 0.1
Nickel (Ni)	mg/kg	< 0.01
Zink (Zn)	mg/kg	< 1.0

**Certificates:**

Quality Management System ISO 9001:2015 (№0001113418)

Food Safety Management System ISO 22000:2018 ( №0001113419)

Test Data Report № 3977260 from 14.09.2018, «SGS INSTITUT FRESENIUS GmbH»



**Complies with EU requirements:****- REGULATION (EC) № 1935/2004**

In accordance with EC Commission Regulation No. 1935/2004 Articles 3, 11 (5), 15 and 17, the product is intended to come into contact with food.

**- COMMISSION REGULATION № 10/2011**

The monomers and special additives used in the manufacture of the product are listed in Annex I of the Commission Regulation (EC) No 10/2011 of 14 January 2011 on plastic materials intended for contact with food. Taking into account the current amendments (EU) 2017/752.

**- COMMISSION REGULATION № 2023/2006**

The product is manufactured in accordance with the EU Commission Regulation No 2023/2006 of December 22, 2006 on Good Manufacturing Practice for Materials in Contact with Food (GMP).

**- 36 BfR-Recommendation (XXXVI. Papiere, Kartons und Pappen für den Lebensmittelkontakt)**

The German Recommendation 36 for the health assessment of materials and objects for food contact within the framework of the Food and Feed Code.

According to the customer`s request the packaging can be printed on the outer side and on the inner side (in case there is a barrier layer covering mentioned inks) in compliance with EuPIA Guideline on Printing Inks applied to the non-food contact surface of food packaging materials and articles.

November 2011 - corrigendum July 2012 - (Replaces the September 2009 version)

