

POLEMAP

STATEMENT OF COMPLIANCE

Date: 31 July 2026

Expiry date: 31 July 2029

To whom it may concern,

The packaging materials we supply to our customers are manufactured from virgin materials and are safe for food packaging. All our products except laminated products can be recycled and does not contain any PVC in it.

Our raw materials are supplied by Safrinol Polymers, SRF, Dow, SASOL and Exxon Mobil. Our inks are supplied by Hi Tech inks. The raw materials from the companies comply with regulation 1177:1520 Title 21 of the Food and Drug Administration, which confirms that their products are suitable for food contact. Raw Materials are supplied by reputable suppliers and are managed through our supplier approval performance measuring and risk programs to ensure conformity. Our manufacturing processes includes Extrusion, Printing, Bagmaking, Pouchmaking, Slitting and Lamination.

Allergen

We don't handle any allergen in our process but some of the customers requires this on the artwork. Misprint of or missing allergen statements are checked during our internal manufacturing processes.

DECLARATION OF CONFORMITY

We also declare that the raw material used for our products, complies with the requirements of the EU legislation listed below:

1. **REGULATION (EC) 1935/2004:** Regulation on materials and articles intended to come into contact with food and all active food materials are disclosed in accordance with labelling requirements and ongoing risk assessment is conducted to demonstrate full traceability.
2. **REGULATION (EC) 2023/2006:** A Good Manufacturing Process system is implemented and documented.
3. **REGULATION (EC) 450/2009:** Relates to active & intelligent materials: All intelligent packaging systems provide the customer with information on the condition of the food and safety assessments ensure that migration does not occur.
4. **REGULATION (EU) 2022/1616:** Regulation on polymers that are made from monomers included in the union list of authorised monomers. No individual recycling processes requiring authorisation are used in the production of the above grades. Peninsula Packaging does not use recycled materials in food contact applications.
5. **REGULATION (EU) 10/2011:** Migration regulations on plastic materials and articles intended to come into contact with food.
6. **REGULATION (EU) 2005/20/EC:** Packaging and packaging waste regulation. Extending the targets for recovery and recycling of packaging waste. Implement measures that reduce packaging waste at source. Declaration letters from suppliers and Hazard. Analysis and Critical Control Points (HACCP) programme ensures monitoring and assessment of substances throughout the manufacturing process and removal where necessary.
7. **REGULATION (EU) 2025/40:** Plastic packaging waste regulation including PFAS free food contact packaging.

8. **EC 1907/2006:** (REACH Annex XV11– Registration, Evaluations, Authorisation and Restriction of Chemicals) Presence /absence of heavy metals. Additional directive 94/62/E on packaging also regulates heavy metals, limiting the concentration.

Our products meet the requirements regarding:

- UV inks, varnishes & coatings.
- Dyes/pigments for paper/board.
- Recycled paper/board packaging.
- PVC.
- Anti-bacterial/antifungal agents.

Consequently, the following chemicals are not evident, nor have we knowingly added the following:

- 4-Methylbenzophenone
- ITX (2-isopropyl thioxanthone)
- Michler's ketone (4,4'-bis(dimethylamino) benzophenone)
- DEAB (4,4'-bis(diethylamino)benzophenone)
- DIBP (Di – Iso Butyl Phthalate)
- PAHs (Polycyclic aromatic hydrocarbons)
- PVC (Polyvinyl chloride) and its derivatives
- VCM (Vinyl Chloride Monomer)
- Triclosan (2,4,4'-trichloro-2'-hydroxydiphenyl ether)
- BADGE, BFDGE and NOGE outside of the legal migration levels
- BPA
- Oxo degradable additives free.
- Our Manufacturing facility is allergen free.

Please note that one raw material used in our formulations contains PFOA (Perfluorooctanoic acid) and/or PFOS (Perfluorooctane sulfonate). We are actively working with our suppliers to eliminate these substances from all formulations. Where present, PFOS and PFOA are contained within the raw material as supplied and are managed in accordance with applicable regulatory requirements and specific customer requirement.

Where required for compliance to Regulation (EU) 2025/40, customers must specify their requirement and alternative raw material can be substituted, which may affect the clarity and cost of the final product. Note this must be requested specifically to ensure PFAS free final product.

STORAGE

All products should be stored at moderated temperature and out of direct sunlight, as ultraviolet light may cause a change in the material properties.

PRODUCT CHARACTERISTICS

Food Type for Contact	Time & Temperature for storage with Food	Ratio of Food contact Surface Area to Volume (how much air is present)
Ready to eat meals (fruit, bread, milk and frozen foods)	Suitable for freezing for up to 3 months temp between 3 and -18°C	Defined by customer requirement
Meat Chicken and Fish products	Suitable for freezing for up to 3 months temp between 3 and -18°C	Defined by customer requirement

Limitations

This product is suitable for:

Limitation	Tick if Applicable	Limitation	Tick if Applicable
Microwaving	✓	Hot water up to 60 degrees	✓
Heating in Oven/ Baking	Not suitable	Open Air	✓
Direct Sunlight	Not suitable	Chemicals-Bases	Not suitable
Freezing	✓	Chemicals-Acids	Not suitable

Functional Properties

Functional Property	Report Reference
Shelf-life extension	SHELF LIFE EXTENSION _PoIEMAP#1-11
Recyclability	RECYCLABILITY REPORTS_ #5
Anti-Fog	SHELF LIFE EXTENSION _PoIEMAP#3,4

A Certificate of Conformance is sent with each delivery.

Compiled by:


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