MECHANOTOOLS S.R.L.

Mechanotools S.r.l.

Via Trasversale A - Zona Ind. Mazzocchio – 04014 Pontinia (LT) - Italia P. IVA - C. Fisc - CCIAA 02514930607 - R.E.A. LT-185848 - Capitale sociale € 750.000,00 i.v. Tel. +39 0773 8544100 - Fax +39 0773 8544190 - www.icont.it - info@icont.it

Pontinia 04/01/2023

Attention to: SAS ATTIS, 47, RUE DU COMMANDANT ROLLAND 93350 LE BOURGET, FR

Subject: Declaration of Conformity for material and articles intended to come into contact with food

We declare that containers, lids and lidding foil, produced with aluminum alloy foil and supplied by our company are suitable for direct food contact and comply with the requirements imposed by the European Regulation:

- *European Regulation EC No. 178/2002* concerning the general principles and requirements of food law, establishing the European Food Safety Authority and setting procedures related to food safety.
- *European Regulation EC No. 1935/2004* regarding materials and articles intended to come into contact with food.
- *European Regulation EC No. 2023/2006* concerning good manufacturing practices for material and articles intended to come into contact with foodstuffs.
- *European Regulation EC No. 1907/2006* concerning the Registration, Evaluation, Authorization and Restriction of Chemical substances (REACH), establishing a European Chemicals Agency.
- **Directive EC 94/62** and subsequent amendments concerning packaging and packaging waste.

According to the Italian Legislation, our products comply with:

- Presidential Decree n°777/82 subsequent amendments
- Legislative Decree n°108 of 1992
- Ministerial Decree n°76 of 18/04/2007
- Legislative Decree n° 29 of 2017

According to Specific Countries Legislation, our products comply with:

- Greek Food and Drink Code, Article 22, 1998 – Greece

MECHANOTOOLS S.R.L.

Mechanotools S.r.l.

Via Trasversale A - Zona Ind. Mazzocchio – 04014 Pontinia (LT) - Italia P. IVA - C. Fisc - CCIAA 02514930607 - R.E.A. LT-185848 - Capitale sociale € 750.000,00 i.v. Tel. +39 0773 8544100 - Fax +39 0773 8544190 - www.icont.it - info@icont.it

- Order of 27 August 1987 relating to materials and objects in aluminum or aluminum alloys in contact with foodstuffs, products and food drinks; J.O. of 09/18/1987. Consolidated version as of October 21, 2015 France
- Royal Decree on metal and alloy materials and objects intended to come into contact with foodstuffs, February, 2021 Belgium
- Nordic guidance for authorities, industry and trade "Food contact materials metals and alloys", 2015 Nordic Co-operation
- US Food and Drug Administration (FDA) Title 21 Code of Federal Regulations (CFR, 2011 Edition) as applicable.

The articles are manufactured with degreased and pre-lubricated aluminum alloys, manufactured in compliance with the technical standard EN 601:2007 and EN 602:2007 and according to the guidelines UNI11360.

We declare that the lubricant oils are in conformity with Ministerial Decree n ° 76 of 18/04/2007 and the FDA 21 CFR 172 (food additives permitted for direct addition to food for human consumption).

The lubricants are also "Gluten Free", OGM free, Badge free, Odour free,

The articles do not present intentionally added allergenic substances listed in Annex II of Reg CE 1169/2011.

The aluminum trays and lids were subjected to the following tests:

- Sensory analysis, using DIN 10955.

- Chemical composition tests envisaged by Ministerial Decree 76/2007 relating to the content of the elements by means of ICP-OES in accordance with ISO 11885: 2007, with measured values below the legal limits.

- Specific migration tests of metals, according to the limits set by the Resolution of the Council of Europe (2013) 9 on metals and alloys used in materials and articles in contact with food. Presence of elements were detected by means of ICP-MS.

- Toxicological tests with SPME / GC-MS and CG-MS screening methods with organic solvent extraction, in compliance with Article 3 of Reg 1935/2004 relating to the presence of substances potentially harmful to human health.

MECHANOTOOLS S.R.L.

Mechanotools S.r.l.

Via Trasversale A - Zona Ind. Mazzocchio – 04014 Pontinia (LT) - Italia P. IVA - C. Fisc - CCIAA 02514930607 - R.E.A. LT-185848 - Capitale sociale € 750.000,00 i.v. Tel. +39 0773 8544100 - Fax +39 0773 8544190 - www.icont.it - info@icont.it

- Tests for determining the content of heavy metals, according to Directive 94/62 / EC and subsequent updates. Elements were analyzed by EPA 3015A and ICP-OES analysis.

- Screening of highly dangerous substances from the SVHC list, in compliance with the European Regulation EC 1907/2006. The elements were analyzed by ICP-OES analysis

The tested sample is representative of all aluminum articles manufactured in the Mechanotools srl factory.

The results show the comply of our product with the Regulations and Directives reported above, therefore suitable for contact with food and not constituting a danger to human health.

Our company is constantly updated on legislative matters. We have correctly read Resolution CM/Res (2013) 9 on metals and alloys used in materials and objects in contact with food.

Based on what is reported in Ministerial Decree n°76 of 18/04/2007 and in relation to the chemical-physical characteristics of aluminum, it is required to comply with the following requirements and recommendations when using the aluminum containers supplied by us:

- Avoid contact with acidic food (lemon juice, vinegar, tomato sauce etc.) or very salty food.
- For extended storage times (exceeding 24 hours), keep the food in the freezer.
- Avoid prolonged cooking in presence of sauces.
- Avoid contact with open flame and/or parts under voltage.
- Use microwave oven only if expressly approved by the producer and following the instructions of the owner's manual.
- Use in convection oven up to +350°.
- Recommended working temperature of aluminum trays is -40 °C / +350 °C

At the moment, there is no European Regulation nor a technical standard that imposes an expiration date for packaging in contact with food.

For this reason, aluminum products have unlimited shelf life provided that storage conditions are observed in a dry and cool place.

NOTE: Exposure of aluminum to temperatures higher than ambient temperature, in the presence of water vapor, accelerates the natural oxidation processes, causing an opacification or burnishing of the surfaces. All kitchen utensils such as pots are subject to the same phenomenon. This change in color of aluminum does not affect the organoleptic properties of the food contained in it, as long as the above recommendations are respected.

MECHANOTOOLS S.R.L

Mechanotools S.r.l.

Via Trasversale A - Zona Ind. Mazzocchio – 04014 Pontinia (LT) - Italia P. IVA - C. Fisc - CCIAA 02514930607 - R.E.A. LT-185848 - Capitale sociale € 750.000,00 i.v. Tel. +39 0773 8544100 - Fax +39 0773 8544190 - www.icont.it - info@icont.it

MECHANOTOOLS s.r.l.

Quality Assurance Elena Iacovacci

Dens



MECHANOTOOLS S.R.L



Mechanotools S.r.l.

Via Trasversale A - Zona Ind. Mazzocchio – 04014 Pontinia (LT) - Italia P. IVA - C. Fisc - CCIAA 02514930607 - R.E.A. LT-185848 - Capitale sociale € 750.000,00 i.v. Tel. +39 0773 8544100 - Fax +39 0773 8544190 - www.icont.it - info@icont.it

ANNEX 1

LIST OF ARTICLE CODES	
Article	Description
40001503002	BARQUETTE ALUMINIUM 250 ML S/C
40010203003	BARQUETTE ALUMINIUM 2170ML S/C
40011403005	BARQUETTE ALUMINIUM 900 ML S/C
40011603003	BARQUETTE ALUMINIUM 1500ML EN
40012803005	BARQUETTE ALUMINIUM 450 ML S/C
40013103004	BARQUETTE ALUMINIUM 3300 ML S/C
40020403003	BARQUETTE ALUMINIUM 1900ML S/C
40020703002	BARQUETTE ALUMINIUM 860 ML S/C
40020803005	BARQUETTE ALUMINIUM 670 ML S/C
40050103004	BARQUETTE ALUMINIUM 135 ML S/C

This declaration is drawn up in accordance with the above regulations. It is valid for one year from the date of issue. It will be replaced in the event of changes to the legislative references or when processes will change the compositions of materials will modify the finish product, such as to change at least one essential requirement for compliance purposes.