



## WRAP FILM SYSTEMS

Wrap Film Systems Ltd., Hortonwood 45  
Telford, Shropshire. TF1 7FA. UK

Phone: +44 (0)1952 678800  
Fax: +44 (0)1952 678801  
Email: sales@wrapfilm.com  
Web: www.wrapfilm.com  
[www.baco.co.uk](http://www.baco.co.uk)

### Declaration of Compliance – VLMF PVC Cling Film Products

#### ARTICLES King : 756715/06WF – 756715/10WF

We, Wrap Film Systems Limited, hereby declare that the products we deliver to your company, referenced by part numbers 31C80 and 31C81, are produced at our plant in Telford, Shropshire, UK, under a certified management system that complies with:

- ISO 9001:2008
- BRC/IoP Global Standard for Packaging and Packaging Materials, Issue 4.

We declare that the products fulfil the requirements on materials used for articles or component of articles intended to come into contact with food as described in the following European legislation:

- Framework Regulation (EC) No. 1935/2004
- GMP Regulation (EC) No. 2023/2006
- Regulation (EU) No. 10/2011 and amendments.

Additive(s) and/or monomer(s) are listed on the positive list of regulation (EU) No. 10/2011.

The above product contains film that could contain an additive or a monomer that has a specific migration limit restriction. In referring to the food contact certificates provided by the suppliers, we are confident that the total additives level in this film is below the limit (our supplier checks that this/these substance(s) meet the limits by worst case calculation or with the help of migration tests).

Monomer / Additive	PM Ref.	Specific Migration Limit(s) ppm
DEHA	31920	18

However, our supplier has been given this information by their suppliers after signing a confidentiality contract and some of these additives form part of the know-how in the production of food contact approved films. Consequently, we are not able to disclose the names of these additives.

The overall migration and specific migration limits have been checked on the finished articles intended to come into contact with foodstuffs according to Directives 82/711/EEC (and amendments) and 85/572/EEC, and as specified in article 22 of Regulation (EU) No. 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 40°C
- Food stimulant: rectified olive oil
- A surface / Volume ratio of 6 (expressed in dm<sup>2</sup>/kg or dm<sup>2</sup>/L).

Therefore this film is complying with the following application:

- Any period at ambient temperature or below
- Period less than 2 hours at temperatures up to 70°C or period less than 15 minutes at temperature up to 100°C

**Baco Bacofoil Rainbow Wrapmaster caterwrap Snappies**

registered trademarks of Wrap Film Systems Ltd.



Registered in England No. 1243964  
Registered Office as above

Dual use additives

To the best of our knowledge based on suppliers' declarations and/or confidentiality requirements, this product contains:

Dual Used Additive	PM ref.	Conc. Max. (ppm)
None	None	None

We hereby confirm that our suppliers do not intentionally use in the production of this film:

Phthalates                      BADGE, NODGE & BFDGE                      Latex    BPA (Bisphenol A)                      Chlorofluorocarbons (CFC)

The film is suitable for:

Margarine and Butter                      Cheese                      Meat                      Fish                      Sandwich

Fruit, vegetable and frozen product

Microwave oven – defrosting, reheating, cooking without contact with food stuff. Migration tests carried out in distilled water at 100°C for 1 hour & in olive oil at 150°C for 30 min.

Freezer – subject to individual trials.

This film is **not** suitable for

Pure fat and oil, food preserved in an oily medium

Traditional oven, infrared oven and multipurpose oven.

The film does not contain any post consumer recycled materials.

This certificate is only valid when the products are used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics.

Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.

Darren Sheppard  
Health and Safety / QA Manager

Date 17.01.2014