



Always around

Lommel, January 01, 2017

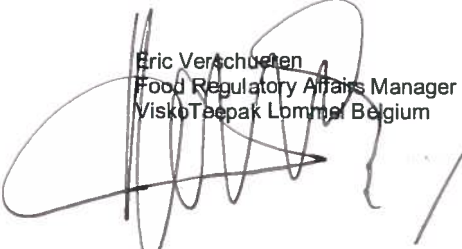
DECLARATION OF MANUFACTURER

ViskoTeepak hereby certifies that its products are regenerated cellulose casings that may be lawfully used as sausage casings in compliance with the legislation in place in the European Union (EU) on materials and articles intended to come in contact with food and in particular, Article 3 of the Framework Regulation No. 1935/2004 repealing Directives 80/590/EEC and 89/109/EEC and with Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food

- The base material of the ViskoTeepak casings complies with EU Directive 2007/42/EC relating to materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs, as amended, and/or German BfR Recommendation XLIV ("Artificial sausage casings")
- The remaining components and additives used have suitable listing(s) demonstrating their suitability for use as intended under either/or
 - The list of approved monomers, starting substances and additives from the EU Plastics Directive (EU) N° 10/2011, and/or
 - EU Directive 2007/42/EC on materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs, as amended, and/or
 - The German BfR Recommendation XLIV ("Artificial sausage casings"), and/or
 - The U.S. Food and Drug Administration's food additive regulations in Title 21 of the code of Regulations (C.F.R.) Parts 170-199 on food-contact materials.
- Printing inks used by cellulose casing manufacturers are formulated for use in accordance with the EUPIA and CEPE for use on the non-food contact surface of food packaging and articles to come into contact with food.
- Colourants used in the manufacture of cellulose casings do meet the necessary purity criteria as listed under either/or
 - The specifications of the Council of Europe Resolution AP(89)1 on the use of colourants in plastic materials coming into contact with food, and/or
 - The German BfR Recommendation IX ("Farbmittel zum Einfärben von Kunststoffen und anderen Polymeren für Bedarfsgegenstände), and/or
 - The French positive list of colourants for food-contact plastics, Circulaire No. 176.

General conditions

- The product is manufactured under good manufacturing practices so that the finished products containing it can comply with the provisions of the EU Framework Regulation No. 1935/2004 on food-contact materials. However, it is the responsibility of the manufacturer of the finished packaged food to ensure that all relevant regulatory or legislative limitations and specifications applicable to the packaged food product are met.
- The present certificate does not warrant against modifications of the product resulting from its processing or from the addition of other products, nor against any inadequate use and/or storage of the product or the materials and articles containing it. The present certificate also does not warrant against modifications that are made in applicable legislation since the date of issuance of this certificate.
- The main applications for our cellulose casings are : dry and semi dry meat sausages, cooked meat sausages, ham and cheese sausages.
- The casings act as a membrane releasing water from the meat emulsion. The fibrous casing is in compliance with the overall migration limit for all types of aqueous and acidic foods as well as for fatty foods and natural cheese at cooking applications up to 100°C for up to 2 hours followed by long term storage at room temperature or below (testconditions : 10 days at 40°C).


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