



Always around

## ViskoTeepak

Maatheide 81  
3920 Lommel  
Belgium

Viskontie 38  
10901 Hanko  
Finland

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### DECLARATION OF MANUFACTURING

ViskoTeepak hereby declares that its products are regenerated cellulose and fibrous 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. In particular, ViskoTeepak's products are compliant with the Article 3 of the Framework Regulation (EC) No. 1935/2004 and Regulation (EC) No 2023/2006 on good manufacturing practice (GMP) for materials and articles intended to come into contact with food.

The basematerials of ViskoTeepak's casing products comply with the following recommendations or regulations as specified below

- ViskoTeepak's regenerated cellulose material complies with the EU Directive 2007/42/EC on Materials and Articles Made of Regenerated Cellulose Film Intended to Come into Contact with Foodstuffs as amended, and
- Basematerials of ViskoTeepak's regenerated cellulose and fibrous casings comply with the German BfR Recommendation XLIV on Artificial sausage casings

Other components and additives of ViskoTeepak's casing products are listed in the following regulations or recommendations

- EU Plastics Regulation (EU) No. 10/2011 as amended, and/or
- EU Directive on Materials and Articles Made of Regenerated Cellulose Film Intended to Come into Contact with Foodstuffs 2007/42/EC, and/or
- The German BfR Recommendation XLIV on Artificial sausage casings, and/or
- The U.S. Food and Drug Administration's food additive regulations in Title 21 of the Code of Federal Regulations (C.F.R.) Parts 170-199 on food-contact materials

This document supersedes any prior version.

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ViskoTeepak ISO, BRC, Kosher and Halal certificates are available at <https://www.viskoteepak.com/en/responsibility/certificates>



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Colorants used in the manufacture of ViskoTeepak's casing products meet the necessary purity criteria as specified in the following recommendations

- The specifications of the Council of Europe Resolution AP(89)1 on the use of colorants in plastic materials coming into contact with food, and/or
- The German BfR Recommendation IX on Colorants for Plastics and other Polymers Used in Commodities

Printing inks used in ViskoTeepak's casing products are formulated for use in accordance with the EuPIA Guidelines on Printing Inks Applied to Food Contact Materials, and are applied on the non-food contact side of the casings.

Regulatory compliance and suitability of ViskoTeepak's casing products for food-contact is evaluated and tested from representative samples by a 3<sup>rd</sup> party laboratory at regular intervals. These certificates are available on request. See also the General Conditions for further details.

### 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. From the regulatory perspective, casings can be used 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.
- Migration test conditions for Fibrous and Wienie-Pak® casings are: 10% ethanol/3% acetic acid 2hrs/reflux followed by 10days/40°C, 95% ethanol 24hrs/40°C, isooctane 24hrs/60°C followed by 10days/40°C (certificates are available on request). Surface/volume ratio for the Wienie-Pak® casings is 6 dm<sup>2</sup>/kg of food, and for the Fibrous casings the surface/volume ratio is calculated based on the relevant stuffing diameter.

A handwritten signature in blue ink, appearing to read 'Paula Hirsilä'.

Paula Hirsilä  
Regulatory Affairs Specialist  
ViskoTeepak

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