



Kavala (GR), January, 2020

Food contact statement for cans supplied by Lefkosidirourgia Kavalas S.A.

This document is issued by Lefkosidirourgia Kavalas S.A., in order to certify that all 3 or 4-piece tins for *olive oil and seed oils*, supplied to its customers, are suitable for food packaging and comply with the appropriate current EU and US legislation, as listed and explained below:

- **EU Regulation (EC) No. 1935/2004** relating to materials and articles intended to come into contact with food.
- **EU Regulation (EC) No. 1895/2005** relating to the use of specific epoxy derivatives in materials and articles intended to come into contact with food. Note: BADGE, BFDGE and NOGE are not used in the manufacturing process of our products.
- **EU Regulation (EC) 213/2018**. Food cans produced by Lefkosidirourgia Kavalas S.A. comply with the restriction placed on Bisphenol A of 0.05 mg/Kg in that measure (SML-specific migration limit).
- **EU Regulation (EC) No. 2023/2006** relating to Good Manufacturing Practice for materials and articles intended to come into contact with food.
- **EU Regulation (EC) 1881/2006** relating to the maximum levels of inorganic tin, lead, cadmium and mercury in food.

Note: Maintaining compliance with the limits for tin in food in this Regulation is the responsibility of the filler as the key factors determining tin migration (headspace control, food product purity control, surface area to volume ratio, processing and storage conditions and setting of appropriate shelf-life) are specifically within the filler's control.

Tin cans supplied by Lefkosidirourgia Kavalas S.A. are primarily composed by:

- ❖ Electrolytic tinsheet sheets
- ❖ Internal white or gold epoxy coating
- ❖ External polyester coating
- ❖ Powder coating for side seam curing
- ❖ Offset inks for tin printing

For due diligence reasons the manufacturer has also verified the food contact suitability by performing migration tests as required in EU Regulation (EC) 10/2011. Those tests were carried on the whole body of the cans under the conditions and in the simulants presented at the below table.



Parameter	Test conditions
Overall migration with vegetable oil <i>This stimulant is used for foods with lipophilic character and with free fats at the surface.</i>	10 days at 40 °C (Long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes)

Furthermore, all internal coatings and can ends sealants are formulated in accordance with US FDA CFR21 175.300 regulations for the food/beverage industry and conditions of use for which they are sold. They also satisfy the overall and specific migration requirements in all regulations as seen in migration tests, where overall migration does not exceed the limit of 60mg/kg and specific migration does not exceed the SML of 0.05 mg of BPA per kg of food.

Constraints:

1. Ethanol concentration of foods should not exceed the level of 8%.
2. Cans should not be reused.
3. Empty cans should be stored in a cool and dry environment.
4. Cans should not be used when more than two years have passed since the date of filling.

**The present statement expires two years after its edition. It is the user's responsibility to contact the supplier in order to replace it with the current version, unless there are changes to Regulations or materials.*

On behalf of
LEFKOSIDIROURGIA KAVALAS S.A.

Christos Kelemenis

Chemist

Quality Control Manager

Maria Simeonidou

Production & Management Engineer

Quality Assurance Manager