

To whom it may concern

Statement

Synbra Technologies B.V., Etten-Leur, the Netherlands has requested TNO Triskelion to verify whether their product is suitable for contact with dry, aqueous and fatty foodstuff for a storage period up to 30 days at room temperature, in view of the EU Regulation Dutch legislation.

For this purpose, samples as well as detailed information on the composition were provided. Project details are as follows:

Project number : 093.20544/01.11
Sample number : 0939-04-2180
Sample description : Biofoam
Client : **Synbra Technologies B.V., Etten-Leur, the Netherlands**
Sampled by : Client
Sample received on : March 2013
Date of issue : March 2013
Validity period : March 2013 – March 2019
Evaluation : This investigation must be re-evaluated if the relevant regulation is changed, or the composition or the production process of the product is changed, or at March 2016 the latest.

Tests and Regulations:

The tests performed were in line with the requirements of the Regulations (EU) No 10/2011 up to and including amendment (EU) 1183//2012 of 30 November 2012, the Commodity Act Packaging and Food Utensils Regulation of The Netherlands and its amendments up to and including VGP/VC 30048441 of 14 February 2011 (hereinafter called 'Regulations').

The investigation comprised the following determinations:

- Administrative check of the composition of the sample and check for the use of dual-use additives.
- Overall migration into 10% ethanol after 10 days contact at 40°C and into iso octan after a contact period of 2 days at 20°C
- Relevant specific migrations and residual contents.

Results:

The results were described in detail in analytical report AR PC/13-264/VeH. In summary it is stated that the composition of the 'Sample' is in accordance with the 'Regulations' and that the values obtained for the overall migrations, relevant specific migrations and residual contents meet the limits of the 'Regulations', providing appropriate processing of the material have been taken place, no changing in the structure of the material takes place and no deterioration in the organoleptic characteristics of the food may occur.

The 'Sample' contains 2 food additives with no specified limit.

Conclusion:

Given the composition and the values obtained for the relevant overall and specific migrations and residual content, the 'Sample' can be considered to be suitable for contact with dry, aqueous and fatty foodstuff for a storage period up to 30 days at room temperature and any contact condition that can be considered as less severe in view of the 'Regulations' providing appropriate processing of the material have been taken place, no changing in the structure of the material takes place and no deterioration in the organoleptic characteristics of the food may occur.

Approved by:


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Subject
Food Approval

Date

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ARPC/13-264A/VeH

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Page
1/1