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Food Contact Plastics
Certificate of Conformity with the Requirements of EU
Regulation 10/2011 as amended.

Certificate no: 2012/4648

Product Name: Talisman 30 **Date of Issue:** 27 January 2012

Manufacturer/

Supplier: Plascoat Systems Limited,
Address: Farnham Trading Estate, Farnham, Surrey, GU9 9NY United Kingdom

Representative metal plaques coated with a coating material that is chemically identical to the above product, differing only in particle size, have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Food Simulants	Test Conditions		Test
	Temp/°C	Duration	
Simulant A, B and D2	40°C	10 days	TI

TI = exposure to food simulant by total immersion.

The overall migration results obtained with Simulants A and B were found to be below the overall migration limits defined in EU Regulation 10/2011. The overall migration results with Simulant D2 were found to comply with this limit after the application of a fatty food reduction factor of 2 or greater, as specified in Annex III Table 2 of EU Regulation 10/2011.

Additionally, based on declarations of compliance from the manufacturers of individual constituents of the above product, Pira concluded that all starting materials (i.e. monomers and additives) used in the above product are listed in EC Directive 10/2011, as amended.

Based on measurements, supplier declarations and migration modelling using an EU recognised model (Migratest Lite), the above product will also comply with the specific migration limits of proprietary additives at 20°C with a surface area to food ratio of 6dm² per kg of food and for a coating thickness upto 2 mm.

The above product therefore meets the requirements of EU Regulation 10/2011 (as amended) for use in contact with all foods for refrigeration (subject to a fatty food reduction factor of 2 or greater) at temperatures up to 20°C.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Certified by: Dr A M L Irvine
Principal Consultant, Food Packaging Safety