

Date: 01.01.2015

Technical Declaration

Wrapmaster PVC Cling Film
Ref: 100544, 100545

Cling Film for contact with food for household and catering use, as used in Wrapmaster.

Complies with:

- Regulation (EC)1935/2004 on materials intended to come into contact with food and repealing Directive 89/109/EEC. Commission Regulation (EC) 2023/2006. Directive 94/62 EC, article 11 (Hg + Pb + Cd + Cr VI <100ppm).
- Regulation 2023/2006 on good manufacturing practice for materials and articles intended to come in to contact with food.
- Directive (and its amendments) 2002/72/EC Materials & articles intended to come in contact with food.
- Regulation (EU) No. 10/2011 Plastic materials and articles intended for contact with food and its amendments.

The overall migration and specific migration limits have been checked on the finished articles intended to come into contact with foodstuffs according to Directives 82/711/EEC (and amendments) and 85/572/EEC, and as specified in article 22 of Regulation (EU) No. 10/2011 under the following conditions:

- A maximum contact time/temperature of 10 days / 40oC
- Food stimulant: rectified olive oil
- A surface / Volume ratio of 6 (expressed in dm²/kg or dm²/L).

Therefore this film is complying with the following application:

- Any period at ambient temperature or below
- Period less than 2 hours at temperatures up to 70oC or period less than 15 minutes at temperature up to 100oC

The film is suitable for:

- Margarine and Butter Cheese Meat Fish Sandwich, Fruit, vegetable and frozen product.
- Microwave oven – defrosting, reheating, cooking without contact with food stuff. Migration tests carried out in distilled water at 100oC for 1 hour & in olive oil at 150oC for 30 min.
- Freezer – -subject to individual trials.

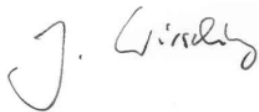
This film is not suitable for

- Pure fat and oil, food preserved in an oily medium
- Traditional oven, infrared oven and multipurpose oven.

The film does not contain any postconsumer recycled materials.

This certificate is only valid when the products are used in normal and foreseeable conditions, provided that the handling and storage conditions are also appropriate for the preservation of the material's specific characteristics.

Optimal storage conditions: 15/20°C away from humidity. Film properties may be altered in extreme storage conditions.



Dr. Jochen Wirsching
Technical Services Group Manager
Freudenberg Haushaltsprodukte KG