

Date: 01.01.2015

## Technical Declaration

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**Reynolds PVC Cling Film**  
**Ref: 112671, 112673, 112675, 123030, 123031, 112668, 112669,**  
**112670**

### **Cling Film for contact with food for household and catering use**

#### **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.

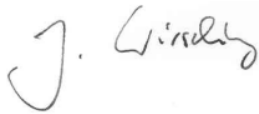
The above mentioned PVC film is intended for food contact application covered by the following time-temperature combinations:

- A. Up to 40 degree.C / > 24 hours
- B. Up to 70 degree.C / max 2 hours
- C. 70-10 degree.C / max 15 minutes ("hot fill")

PVC film is suitable for wrapping a broad variety of fatty foodstuffs (factor 2) and all other types of foodstuffs: Margarine and butter, Cheese, Meat, Fish, Fruit, Vegetables, sandwiches. This PVC film is suitable for the Micro-wave oven (for defrosting, re-heating and cooking) and for the freezer (-30°C min).

This PVC film is not suitable for Pure fat and oil, food preserved in an oily medium, traditional oven, infrared oven and multipurpose oven.

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



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