

 <b>INDUSTRIE MAURIZIO PERUZZO</b> <b>POLOWAT</b> Sp. z o.o.	<b>PRODUCT SPECIFICATION</b>	<b>S/022/11/EN</b>
	Regranulate R PET*	01.10.2011 r.

1. **Subject:** R PET
2. **Origin:** regranulate made of post-consumer PET packaging
3. **Manufacturer:** IMP "Polowat" Sp. z o.o. (*Ltd.*)  
 ul. Konwojowa 96  
 43-346 Bielsko-Biała  
 Poland
4. **Specification:**

Humidity [%]	0-0,15
Apparent density [g/cm <sup>3</sup> ]	0,800-0,900
Dust contents (<1mm) [%]	0-0,002
Intrinsic viscosity IV [dl/g]	0,78-0,82

**5. Global migration limits.**

Components of materials and products do not migrate to model liquids imitating food in quantities exceeding 10 mg of the general quantity of their components released per 1 dm<sup>2</sup> of surface intended to come into contact with food or 60 mg of the general quantity of components released per 1 kg of model liquids imitating food. The migration limit is 60 mg/kg and is used for containers of not less than 500 ml and not more than 10 l, and for products that may be filled and for which it is not possible to estimate the surface intended to come into contact with food.

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\* applies to blue, green, mixed and clear

## **6. Specific migration limits.**

Materials and products made of plastics may not release the following substances in quantities exceeding specific migration limits specified below:

- barium            1 mg/kg of model liquid imitating food
- cobalt            0.05 mg/kg of model liquid imitating food
- copper            5 mg/kg of model liquid imitating food
- iron               48 mg/kg of model liquid imitating food
- lithium           0.6 mg/kg of model liquid imitating food
- manganese       0.6 mg/kg of model liquid imitating food
- zinc               25 mg/kg of model liquid imitating food

Components of materials and products made of plastics do not migrate into food in quantities exceeding the specific migration limits (SML) specified in Annex 1 to the EU Regulation no. 10/2011. With respect to substances for which there are no specific migration limits or limitations specified in Annex no. 1, the upper specific migration limit of 60 mg/kg of model liquid imitating food shall apply.

## **7. Other health-related requirements for materials and products intended to come into contact with food.**

Materials and products intended to come into contact with food may not alter the composition of the food nor deteriorate the organoleptic properties of food.

## **8. Declaration of conformity**

The manufacturer shall issue a written declaration of conformity which enables identification of materials and products intended to come into contact with food according to Annex no. 4 to EU Regulation 10/2011. The declaration is renewed if there are significant changes in the product or product manufacture process, resulting in changes to the migration level, or if new scientific data become available.

## **9. Traceability**

In all stages of the technologic process, traceability of materials and products intended to come into contact with food is assured to facilitate the process of control, recall of defective products, and of providing information to consumers.

## **10. Requirements of good manufacturing practice**

The manufacturer has established and implemented good manufacturing practice principles in accordance with EU Regulations no. 2023/2006 and no. 282/2008.

## **11. Labeling**

Each product batch is marked with:

- the “**for food contact**” words or symbol, reproduced in Annex II to EU Regulation no. 1935/2004
- trade name
- manufacturer's registered address
- identification marking assuring traceability (batch no.).

## **12. Packaging form**

Big bags with insert of PE foil intended to come in contact with food

## **13. Product storage and transport conditions and duration.**

- Storage temperature 5-30°C
- period: 6 months from the date of manufacture
- means of transport shall be kept clean, in good condition and technical repair, designed and built in such a way as to enable appropriate cleaning and to enable securing the product to minimize the risk of contamination.

## **14. Intended use**

For production of materials and products intended to come in contact with food, using up to 50% of regranulate against the primary material.