

## DECLARATION of CONFORMITY

In acc. with Art.16 of Reg. (EO) 1935/2004

**1. Producer: ALIANS - DN LTD**

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**2. Product: Metal vacuum closures (for glass jars) type TWIST OFF in size (mm): 53, 58, 63, 66, 77, 82, 100, 110;**

**3. Confirmation:** We, **ALIANS - DN LTD** herewith confirm that our production – metal vacuum closures **Twist off** are manufactured by framework Regulation (CE) N°1935/2004 of the European Parliament and Council, regarding materials and objects to come into contact with foodstuffs, and Regulation (EC) N°2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food, and also under a quality management system ISO 9001;

Interior surface of the closure is **BPA NI**, Phtalates and ESBO, and does not contain harmful and/or dangerous ingredients, which may be risky for human health. The closures are designed to be used for aqueous, acidic, alcoholic, and fatty products, with the limitations mentioned in the Technical specification, and using thermal process for preservation to make a vacuum. The limits for the temperature & time are mentioned on the label.

The closures are suggested for fillings with:

- max 121 C/60min (optional 131 C/60min), (or 105 C/60min if requested) temperature for preservation, listed on the cart. box;
- not high-protein fillings;
- **food contents: acid max 1.5%; max salt 3.5%; oil max 50%;**
- Shelf life of the preserved food Max 12 months;

except other is specifically required.

Caps are good to be used within 36 months after their production date (cap- Batch number).

**4. According to suppliers of materials, which are used in cap production & packaging, this is to certify regarding the metal vacuum closures produced by Alians-DN:**

- ❖ **Electrolytic tinplate** –as by European standard **EN 10202**;
- ❖ **Packing materials** – carton box & Multilayer HDPE protective bag. Composition of those materials comply with the national laws, and those of the European Community hereafter referred with international recommendations or regulations for food contact, including their modifications: (CE) N° 1935/2004, N° 10/2011 relative to the material and plastic objects to come into contact with food;
- ❖ **Coating/painting system:**
  - The interior paint system complies with the Commission Regulation (EC) No. 1895/2005 for the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food. Interior system is based on: organozol **BPA NI** protection, anticorrosion and chemical resistant. Does not contain BADGE, BISPHENOLE A, PVC, epoxy resins and melamine.
  - Exterior protective system – gold lacquer/or polyester coloured enamels, flexible and compatible with conventional and UV inks, in combination with overprint varnish. The inks are in acc. with European Printing Inks Association Guideline. They are to be applied on a non-food surface. Both

internal and external protective systems are stable, flexible and resistible. Coating and drying technology are timely and technologically separated, so substances from the top to the back sheet side to pass is not allowed. Food contact surface is well protected, no risk of food contamination;

- ❖ **Sealing compound** (PVC plastizol) - As by Commission Regulation (EC) N° 10/2011 and amendment (CE) 1416/2016 -relative to the material and plastic objects to come into contact with food.

#### 5. Use and storage conditions:

Closures to be stored in dry places and normal temperature conditions (< 30°C), protected within their original packaging, and cannot be stored in areas with direct exposure to sunlight and humidity. Shelf life of the product is 3 years (36 months) after their production.

The metal, sealant, lacquers/varnishes, printing inks and packaging used in the cap manufacturing comply with the requirements of Directive 94/62 / EC "Packaging and packaging waste" in relation to the heavy metal content restrictions set out in Article 11.

Based on the sensory evaluation of the sealant and interior paints, according to DIN 10955, no odor or taste impairments of food are to be expected under normal usage.

This declaration will be updated when:

- Any substantial changes in the production may bring to changes in migration.
- New scientific data are available.
- Any changes in applicable regulations, which have impact on the declaration, may occur.

#### 6. **General:**

*By adhering to the above-mentioned regulations, we, Alians-DN have our due diligence with regard to Safety food laws, related to of our products.*

*With reference to Article 17 (1) of Regulation (EC) No 178/2002 (for general principles and requirements of law, establishing the European Food Safety Authority and procedures in matters of food safety), it is the responsibility of the Packager/ user of the caps, to determine the suitability of the packaging materials for the particular application and process to be tested and the conformity of the prepackages with the applicable food law provisions. In addition, it must be emphasized that the migration simulation carried out in accordance with Regulation (EU) 10/2011 and Directives 82/711 for the basic rules of migration testing the articles to come into food contact and its amendings, and Directive 85/572 for the list of simulants for testing of pre-package migration, the real conditions can not be replaced. It is also a responsibility of the Packager/ User of caps/ to ensure that the Total packaging (closure and container) has no odor and/or taste impairment to the food content under the real conditions.*

*Accordingly, Alians-DN accepts no liability for possible damages resulting from a lack of suitability of caps to the jars/fillings, preservation and storage conditions.*

*Here we point out also, that current scientific studies on migration of PVC compound ingredients in contact with oily or fat products, provided by actual EU Reglaments for materials and articles coming in contact with food, are not able to completely simulate the migration value of ingredients of PVC compound in the packaged food, for its entire lifetime. Therefore, given the different reasons that lead to increasing migration value (i.e. different type of closing, heat treatment, term & condition of storage, and length of contact of compound with the fat product), and having the caps producer no responsibility to keep under direct control those who use the closures, the Packager/ User of caps/has been identified by the regulations in force as the Sole responsible of migration. From the above, it is highly recommended to pay attention to all those and other conditions and terms, which are known can lead to contact of the PVC compound with oily or fat food products, during and after packaging.*

*As a part of the principle of openness and transparency towards our customers, Alians-DN provides the above information based on our knowledge. It does not contain any express or implied warranties, representations or warranties of any kind.*

Stara Zagora, Bulgaria

ALIANS DN, LTD  
23.01.2023