

FOOD APPROVAL

CONCERNING MATERIAL FOR FOOD CONTACT APPLICATIONS

Relating to : Booster EP polymer additive/modifier.

Booster EP meets the overall and specific migration limits of relevant components listed on the positive list as specified in the Packaging and Food Utensils Regulation (Commodity Act) of the Netherlands, and in EU Directive 90/128/EEC, Directive 1999/91/EC and its subsequent amendments up to Directive (EU) 10/2011, Directive (EU) 1282/2011, Directive (EU) 1183/2012, Directive (EU) 202/2014, Directive (EU) 2015/174 up to and including Directive (EU) 2016/1416 plus complies with U.S. FDA regulation 21 CFR 177.1520 (c) 2.1 under the following conditions:

- Booster EP is suitable for contact with aqueous, acidic, ethanolic (up to 15%) foodstuff for 0.5 hours up to and including 70°C, followed by any time at room temperature provided the weight percentage Booster EP in the final product is below 20%, and assuming that no migration will occur of the other components of the final product.
- Booster EP is suitable for contact with fatty foodstuff for any time at room temperature provided that the weight percentage Booster EP in the final product is smaller than $2.94 \times R_f$, and assuming that no migration will occur of the other components of the final product. R_f is a reduction factor assigned to the foodstuff according to EU Directive 85/572/EEC.

In case that Booster EP is used in a final product, the overall migration and specific migrations of the final product, including Booster EP, have to meet relevant limits as specified in the Packaging and Food Utensils Regulation (Commodity Act) of The Netherlands, and in EU Directive 90/128/EEC, Directive 1999/91/EC and its subsequent amendments up to Directives (EU) 10/2011, Directive (EU) 1282/2011, Directive (EU) 1183/2012, Directive (EU) 202/2014, Directive (EU) 2015/174 up to and including Directive (EU) 2016/1416 and U.S. FDA regulation 21 CFR 177.1520 (c) 2.1 :

Our warranty cannot be extended to:

- Any further modifications in the composition of the original product, concerning by the warranty, whatever the nature of the added substance may be.
- Any processing or processing conditions that may lead to a change of the nature of the material.
- Any checking of reciprocal compatibility of the material with the food in contact, and the respect of the taste and the odour of the food.

Finally, the user of the material is recommended to verify the migration of the finished product.

Rogier Pennings
Managing Director

Engineering Chemicals B.V.
Steenbergen, 25-06-2018

This declaration has been machine-made and is therefore valid without signature