BRC Site Code: 9844172 Report: 510

BRC-3.1.Technical Management Policy-07/12/2015 Rev.09

To whom it may concern:

We hereby certify that all Resilux preforms produced are suitable for use in direct food contact with aqueous, acidic, alcoholic (up to 50%) and fatty foodstuffs for any period of time at room temperature in full compliance with the relevant requirements and regulations, of the EU Directives listed below:

- Regulation (EC) No 1935/2004, of the European Parliament and of The Council, relating to materials and articles intended to come into contact with food.
- Regulation (EU) No 10/2011, of Commission, of 14 January, on plastic materials and articles intended to come into contact with food and all its amendments relating to plastic materials and articles intended to come in contact with foodstuffs.
- Regulation (EC) No 282/2008, of Commission, of 27 March, on recycled plastic materials and articles intended to come into contact with foods and amending Regulation (EC) No 2023/2006 -the material suppliers have a registration number of the EFSA-.
- Directive 94/62/EC European Parliament and Council of 20 December, on packaging and packaging waste with amendment 2004/12/CE, article 11, relating to concentration levels of heavy metals present in packaging. From information provided by all suppliers of raw material we certify that the sum of concentration levels of lead, cadmium, mercury, hexavalent chromium etc. is below 100 ppm.
- All colors are in conformity with council of Europe Resolution AP(89)1.
- All barrier materials are in accordance with Commission Regulation (EC) No 450/2009 of 29 May, on active and intelligent materials and articles intended to come into contact with food.

All preforms are made with the strongest hygiene regulations and conditions in the entire production area.