

February 1, 2016

Subject : **Good Manufacturing Practice** for the production of food contact materials

SABIC is a major producer of polymers for the European market. Part of these products finds its application in the packaging industry. Consequently a large amount of these products come into contact with food.

Materials and articles which are intended to come into contact with food shall be produced in compliance with Commission Regulation (EC) No. 2023/2006.

This regulation states that these products shall be manufactured in compliance with "Good Manufacturing Practice" so that, under normal or foreseeable conditions of use, any contact with food does not transfer the constituents thereof in amounts that could cause adverse effects.

"Good Manufacturing Practice" for the production of food contact materials and articles follows a chain beginning at the approval and acceptance of the materials for polymer production and ending when the materials and articles come into contact with food.

Three main concepts for "Good Manufacturing Practice" are of primary importance:

- Creating awareness at all levels involved;
- Maintaining compliance of the composition and possible migrants through effective contamination prevention;
- Maintaining compliance of the composition and possible migrants through effective management of change procedures indicating potential changes in composition or contamination risk.

SABIC has implemented these concepts into its Management Systems. These systems are continuously checked on a periodical base through internal audits.

A handwritten signature in black ink, appearing to read "M.L. Williams".

M.L. Williams

Vice President Europe