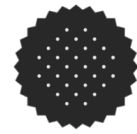




DECLARATION OF CONFORMITY



OAK MASTER

PRODUCT: Oak infusion closures composed of Synthetic stoppers with pure toasted oak for wines, beers and spirits and spirits.

References T monoblock in all shapes and measurements.

COMERCIAL NAME: OAK MASTER®

RAW MATERIALS:

1. LLDPE PART

- LLDPE: linear low density polyethylene. And EVA: Ethylene Vinyl Acetate
- Colour: brown, black, white, grey, green, orange, blue, yellow, red, burgundy,violet (IQAP/NCA, S.L.)

1.1 SUITABILITY FOR FOOD CONTACT:

The raw materials used were manufactured using monomers and additives listed in the European Regulation 10/2011 in Annex I as authorized, containing monomer restrictions 1- Octene and the dual additive Octadecyl 3-(3,5-di- tert-butyl-4-hydroxypehnil) propionate, with specific migration limits under Annex II of the Regulation.

The colourants contain monomers and additives as authorized in Annex I of Regulation 10/2011, in the case of the white and blue colorant they contain Barium Sulphate in their composition with a specific migration limit according to the Regulation. All pigments used in the colourants comply with Resolution AP (89) 1 of the EC on the "Use of colourants for plastic materials that will come into contact with food".

The stoppers are suitable for food contact according to the simulants mentioned in this report.

They comply with articles 3, 15 and 17 of Regulation (EC) 1935/2004 of the European Parliament of the Council of 27 October 2004 on materials and articles intended to come into contact with food, and with Regulation (EC) No 2023/2006 of the Commission of 22 December 2006 on good manufacturing practice for materials and objects intended to come into contact with food. And with the European Regulation 10/2011 and modifications as of the date of this statement.

1.2 MIGRATION TESTS

Global migration

1. Product analysis on determined global migration levels are carried out in accordance with test methods1 : 10 days at 40 with simulant D1 (Ethanol 50%), with results expressed in mg /dm² (According to UNE EN 1186-3: 2002, UNE EN 1186-1: 2002). Obtaining values below the limit of 10 mg/dm², not detecting global migration. Migration ratio 10,1 dm² /kg.

The tests were carried out according to the current rules of analysis, UNE-EN 1186-3 by AIMPLAS laboratories, according to report AT-0069/13.

2. Product analysis on global migration levels are carried out, determined in accordance with test methods 10 days at 40 with simulant D1 (Ethanol 50%), with results expressed in mg/dm² (According to UNE EN 1186-3: 2002, UNE EN 1186-1: 2002). Obtaining values below the limit of 10 mg/dm², not detecting global migration.

The tests were carried out according to the current rules of analysis, UNE-EN 1186-3: 2002 AIJU laboratories, according to report L/0047476-1.

Specific migration

Product analysis (of white and blue stems) is carried out on specific migration levels of Barium Sulphate, 1-Octene and dual additive Octadecyl 3-(3,5-di-tert-butyl-4-hydroxypehnil) propionate, under the following test conditions: 10 days at 40 ° C with simulant D1 (50% ethanol). Obtaining values below the established limits for each one of them in Regulation 10/2011, not detecting global migration. Migration ratio: 60 cm²/100 ml Given that the test results of the global migration obtained for the rest of stoppers with other colours are well below the allowable limit, it is assumed that 1-Octene and the dual additive Octadecyl 3-(3,5-di-tert-butyl -4-hydroxypehnil) propionate are below their allowable limit.

INTENDED USE: The stoppers are suitable for contact with alcoholic drinks with an alcohol content greater than 20% and for oil in water emulsions.

2. **WOOD PART**

The wooden parts originate from barrels dedicated to the elaboration of oak barrels for wines and liquors. And we declare that these products can be in contact with food products.

In the elaboration, only high quality natural woods have been used without any kind of treatments, softeners, lubricants and dyes. Toasted min 1 hour > 190 °C

3. **HOT MELT ADHESIVE (when used)**

1. **COMPLIANCE WITH EUROPEAN REGULATIONS**

a. The product is manufactured in compliance with the Commission Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food, considering all rules applicable for it.

b. Compliance with Regulation (EC) No 1935/2004 can be confirmed for the requirements of traceability and good manufacturing practice. The risk assessment of the adhesive regarding Article 3 of this Regulation was made by the received information in respect to the composition and compliance with the following provisions below.

c. The components are in compliance with the Commission Regulation (EU) 10/2011 on plastics and/or are in compliance with national regulations for materials and articles intended to come into contact with food.

1.1 Due to supplier information the following substances might occur, for which specific restrictions are defined in the Plastics Regulation (EU) No 10/2011:

- CAS 111-66-0, 1-Octene, SML = 15 mg/kg
- CAS 592-41-6, 1-Hexene, SML= 3 mg/kg
- CAS 2082-79-3, Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate,: SML = 6mg/kg
- CAS 106-99-0 Butadiene: max. 1mg/kg of the material or article or SML: not detectable

1.2. Concerning "Dual used additives" as defined in Commission Regulation (EU) No 10/2011, it is most unlikely that the threshold of an additive in the food is affected by the additives of the adhesive. To the best of our knowledge we can confirm that we do not intentionally add any food additives or flavourings to the production process of the concerned product except possible food additives listed in the SML list above.

2 . **INTERNATIONAL REGULATIONS**

All components are listed in FDA (food drug administration) regulation, in 21CFR §175.105 (adhesives for use as component of articles in packaging, transport or holding food).

Based on the provided information described above, the concerned hot melt adhesive may be used safely for the gluing of food packaging. Packaging manufactured under employment of the hot melt adhesives may stand in direct contact with foodstuffs as far as the hot melt adhesive is concerned.

This food contact status is based on the compositional information provided by the raw material suppliers.



Samuel Soriano Tato CEO
Moraira, 1st February 2019