



NOMACORC®

Advance Your Passion

# Declaration of compliance

**For materials made of synthetic substances  
which come into contact with foodstuffs.**

Name and address of the company that issued the declaration of compliance:

**Nomacorc, ZI Les Plenesses, Chemin de Xhenorie, 7, 4890 Thimister-Clermont, BELGIUM**

Name and address of the manufacturer or the importer:

**Nomacorc, ZI Les Plenesses, Chemin de Xhenorie, 7, 4890 Thimister-Clermont, BELGIUM**

Reference number of the materials or objects intended for the manufacture of the product(s):

**Nomacorc Corks type Select Green 500**  
Olefin-based thermoplastic elastomer, LDPE, food colorants -

The Nomacorc **Select Green 500** cork complies with the requirements:

- European Regulation (EU) 1935/2004 dated 27/10/2004, in particular articles 1, 2, 3, 16 and 17.
- European Regulation (EU) 10/2011 concerning plastic materials and articles intended for food contact and its amendments up to the issue date of this certificate.
- Regulation (EC) No. 2023/2006 concerning good manufacturing practices, in particular articles 3, 4, 5, 6 and 7.

The traceability of the product, in accordance with regulation 1935/2004, is guaranteed by a batch number.

## Overall migration

The migration limits are met under the following test conditions:

Simulant	Type of foodstuff/Condition of contact with food	Test (Time/temperature)
Alcohol/Acetic acid	Wine	10 days/40 °C

Surface area/volume ratio to draw up the declaration of compliance: 6 dm<sup>2</sup> in 1000 mL.

Soaking in a solution of acetic acid (3 %) and ethanol (20 %) for 10 days at 40 °C.

	Overall migration	Requirement
3 % Acetic Acid	6 mg/kg	≤ 60 mg/kg
20 % Ethanol	2 mg/kg	≤ 60 mg/kg

## Specific migration

The Nomacorc cork contains monomers and additives subject to specific migration limits defined in (EU) regulation 10/2011. All the substances affected by a specific migration limit have been checked and comply with the specifications. The identity of these substances can be disclosed upon request.

## Additives

The Nomacorc cork also contains additives defined as "dual-use additives" (EU) 10/2011. They are listed below.

- E553b, E321, E223 and E900; for which there is no limitation.

These additives respect the purity criteria laid down by directives 2008/60/EC, 95/45/EC and 2008/84/EC.

## Sensory test

Soaking of 5 closures in 500 ml white wine during 2 days at ambient temperature. Migration is tested for off-odor and off-taste.

	Odour	Taste
Wine	1.0	1.5

- Rounded to 0,5
- Scale: 1: No difference or very small deviation  
2: low olfactory defect/taste defect  
3: marked olfactory/taste defect  
4: marked olfactory/taste defect

With regard to regulation 1935/2004, organoleptic effects are considered acceptable up to a level of 2,5.

## Specifications of use or specified restrictions:

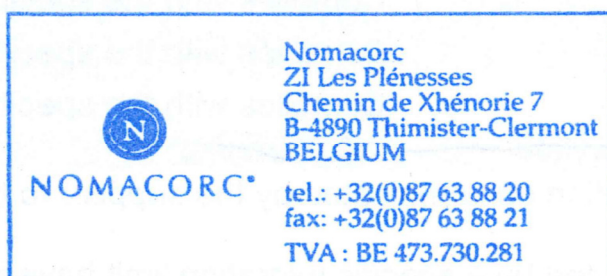
- Food genre/types that should enter in contact with the material:  
**Nomacorc products are expected to come into contact with wine.**
- Food genre/types that should not enter in contact with the material:  
**Nomacorc products are not suitable for contact with fats.**

## Recommendation on the maximum duration and the temperature for contact with food.

**Several years / 40 °C (up to)**

The article placed in contact with food does not contain a functional barrier.

## Company stamp:



Date and Signature  
2<sup>nd</sup> February 2017

Christophe Robert  
QHSE Manager