



VINVENTIONS

DECLARATION OF COMPLIANCE

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

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

Vinventions, ZI Les Plénesses, Chemin de Xhénorie, 7, 4890 Thimister-Clermont, BELGIUM

Name and address of the manufacturer or the importer :

Vinventions, ZI Les Plénesses, Chemin de Xhénorie 7, 4890 Thimister-Clermont, BELGIUM

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

Corks type Nomacorc Classic Green 23

Olefin-based thermoplastic elastomer, LDPE, food colorants

The Nomacorc Classic Green 23 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 (EU) 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 / 60°C

Area / volume ratio to draw up the declaration of compliance: 6 dm² in 1000 ml.

Soaking in a solution of acetic acid (3 %) and ethanol (50 %) for 10 days at 60 °C.

	Overall migration	Requirement
3 % Acetic acid	1.30 mg/kg	≤ 60 mg/kg
50% Ethanol	2.22 mg/kg	≤ 60 mg/kg

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Specific migration

The 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.

Additives

The 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.

	Odor	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

Regarding the 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:
The products are expected to come into contact with wine.
- Food genre/types that should not enter in contact with the material:
The 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 :

September 7th of 2017

Christophe Robert
QHSE Manager

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