

DECLARATION OF COMPLIANCE



NHG hereby declares that the below listed products comply with the relevant requirements laid down in the following EU regulations:

- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food.
- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food with further amendments.
- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- European Parliament and and Council Directive 94/62/EC of 20 December 1994 on packaging and packaging waste.

Pigments used in production comply with resolution AP(89)1 .

To ensure the utmost safety of food contact products, NHG works with various accredited laboratories in Europe to determine by testing that neither global nor specific (when applicable) migration limits are exceeded and organoleptic characteristics of food in contact with our products are not changed.

This declaration is based on the available documentation from the raw material suppliers and on the test reports stating compliance of finished products.

It is subject to update should there be any change of raw material or processing that might affect characteristics of our products, as well as in case of change of relevant regulations.

11.04.2022

NHG

J. Żmuda-Trzebiatowska

Joanna Żmuda-Trzebiatowska
Quality Manager
NHG sp. z o.o.
ul. Kilińskiego 47
PL 76-200 Słupsk

Product Name	Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance
		aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Microwave containers	Micro Top Box	1542					≤2hrs	≤70°C		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0.05 mg/kg III; SML(T) = 1mg/kg	3,6 dm²/ 0,6 L
		1544											
		1545											
		1546											
		1547					≤15 min	≤100°C					
		3104											
		3105	X	X	X	X			X				
		3106											
		3107					≤30 days	≤25°C					
		3108											
		3109											
		3120											
Freezer boxes	Helsinki	1510								PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0.05 mg/kg III; SML(T) = 1mg/kg	2,2 dm²/ 367 ml
		1501					≤2hrs	≤70°C					
		1502											
		1503											
		1504											
		1506											
		1507											
		1508					≤15 min	≤100°C					
		1509											
		1510	X	X	X	X			X*				
		1511											
		1590					≤30 days	≤25°C					
		1591											
		1592											
		1593											
		1594											
		1595											
		1596					unltd.	refrigerated					
		1597											
		1598											

Product Name		Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance				
			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave								
Food storage containers	Polar Box	1670						≤2hrs	≤70°C		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(I) = 1mg/kg	3,8 dm²/ 0,4 L				
		1671																
		1672																
		1673																
		1674																
		1675																
		1676						≤15 min	≤100°C									
		1677																
		1680	X	X	X	X	X											
		1681																
		1683						≤30 days	≤25°C									
		1685																
		1688																
		5674						unltd.	refrigerated min. temp. -20°C									
		5675																
		5676																
		5677																
Food storage containers	Air-Tight Box	2800						≤2 hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(I) = 1mg/kg	5,3 dm²/ 0,45 L				
		2801																
		2802						≤15 min	≤100°C									
		2803																
		2804	X	X	X	X	X											
	2805						≤30 days	≤25°C										
	2806																	
	2928						unltd.	refrigerated		seal: silicone	n/a	n/a	6 dm²/ 1 L					
	2929																	
	Copenhagen	5210						≤2 hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(I) = 1mg/kg	1,8 dm²/ 0,2 L				
		5211																
		5212																
		5213																
		5214						≤15 min	≤100°C									
		5215																
		5216																
		5217	X	X	X	X	X											
		5218						≤30 days	≤25°C									
		5219																
	5221																	
	5222																	
	5223						unltd.	refrigerated		seal: silicone	n/a	n/a	6 dm²/ 1 L					
	5228																	
	5233																	
	5234																	
	Amsterdam	5250						≤2 hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(I) = 1mg/kg	1,8 dm²/ 0,2 L				
		5251																
		5252																
		5253																
		5254						≤15 min	≤100°C									
		5255																
		5256																
		5257	X	X	X	X	X											
		5258						≤30 days	≤25°C									
		5259																
		5260																
		5261																
		5262						unltd.	refrigerated						seal: silicone	n/a	n/a	6 dm²/ 1 L
		5263																
		5264																
5265																		
Top Box	1075						≤2 h	≤70°C		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(I) = 1mg/kg	3,8 dm²/ 0,4 L					
	1076																	
	1077						≤15 min	≤100°C										
	1078																	
	1079	X	X	X	X	X												
	1080						≤30 dni	≤25°C										
	1081																	
	1082																	
	1083						unltd.	refrigerated										
	5150																	
Margerit Box	1751						≤2hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(I) = 1mg/kg	3,8 dm²/ 0,4 L					
	1752																	
	1753																	
	1754																	
	1755																	
	1759																	
	3610																	
	3611						≤15 min	≤100°C										
	3612	X	X	X	X	X												
	3613																	
	3614																	
	3626																	
	3627						≤30 days	≤25°C										
	3628																	
	3629																	
	3630						unltd.	refrigerated						Lid: PE	x***	none	5,3 dm²/ 0,45 L	
	3631																	

Product Name		Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance
			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Freezer Box sets	3600 3601 3602 3603 3604 1090 1092 1093 1094 1095	X	X	X	X	X	≤2hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°C refrigerated		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	5,3 dm²/ 0,45 L	
	Junior, Senior	1722 1723 1731 1732	X	X	X	X	≤2 hrs ≤15 min ≤10 days unltd.	≤70°C ≤100°C ≤40°C refrigerated		Box:PP Lid: PE	X*** x***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg IV; SML = 6 mg/kg V; SML = 25mg/kg	6 dm²/ 1 L 6 dm²/ 1 L	
		Tiny boxes	5012 5015	X	X	X	X	≤2 h ≤15 min ≤10 days unltd.	≤70°C ≤100°C ≤40°C refrigerated	X*	Box:PP Lid: PE	none none	n/a n/a	2,1 dm²/ 0,35 L 1,2 dm²/ 0,2 L
			"Dinosaur"	1770	X	X	X	X	≤2 h ≤15 min ≤10 days unltd.	≤70°C ≤100°C ≤40°C refrigerated		Box:PP Seal: silicone	x*** n/a	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg n/a
		Fruit container "Apple Box"		1725					≤2 hrs ≤15 min ≤10 days unltd.	≤70°C ≤100°C ≤40°C refrigerated		PP	x***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg
	"Katrine" "Clickbox Smart"	1720 1730 1724 1734 2036	X	X	X	X	X	≤15 min ≤10 days unltd.	≤100°C ≤40°C refrigerated					
HILO		1780 1781 1782 1783 1784 1785 1786 1787 1194	X	X	X	X	X	≤2 h ≤15 min ≤10 days unltd.	≤70°C ≤100°C ≤40°C refrigerated		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	5,02 dm²/ 0,837 L
	Bottle	1195	X	X	X			≤24 h	≤25°C	bottle:PP cap:PP gasket:silicone	x***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	3,46 dm²/ 0,4 L	
Ice lolly maker	1813	X	X	X	X		≤10 days	≤40°C	PP	x***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	1,57 dm²/ 0,26 L		
Ice cube trays	1808 1809						unltd.	refrigerated	Lid:PE	X***	none			
	0180													
Dispenser Boxes	1123 1124 1125 1126 3560 7223	X	X	X	X	X	≤2 hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°C refrigerated		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	3 dm²/ 0,5 L	
	1178								box: NAS	none	VI; SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L		
					X		≤30 days	≤25°C		Lid:PP	x***	II; SML(T) = 0,05 mg/kg III; SML(T) = 1 mg/kg	0,5 dm²/ 0,1 L	
Mary Canisters	1850 1851 1852 1853 1855				X		≤30 days	≤25°C		Box:NAS Lid: PP	none x***	VI; SML=6 mg/kg VII:SML=5 mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	1,9 dm²/ 0,3 L 1,8 dm²/ 0,3 L	

Product Name		Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance
			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Dry food storage canisters	Vacuum canisters	1170								Box:NAS	none	VI: SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L	
		1171								Lid:PP	x***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg IV: SML = 6 mg/kg V: SML = 25mg/kg	1,8 dm²/ 0,3 L	
		1172				X	≤30 days	≤25°C		Seal:PE				
		1173												
	Oslo Canisters	1801								Box: NAS	none	VI: SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L	
		1802				X	≤30 days	≤25°C		Lid: NAS				
		1803								Seal: silicone				
		1804												
	Hamburg	5170								Box:NAS	none	VI: SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L	
		5171												
	5172													
	5173													
Zurich	5850					X	≤30 days	≤25°C		Lid: PP	x***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	1,8 dm²/ 0,3 L	
	5851													
	5852													
	5853													
	5855								Seal: silicone	n/a	n/a	6 dm²/ 1 L		
Stockholm	5315									Box:NAS Lid: NAS	none	VI: SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L	
	5316													
	5317													
	5318					x	≤30 days	≤25°C						
	5319													
	5320													
Stockholm Mini	5311								Seal: silicone	n/a	n/a	6 dm²/ 1 L		
Measuring cups	Measuring cups	3010	X	X	X	X	X	≤2 hrs	≤40°C	Cup:SAN Handle overmoulding: TPE	none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L	
		3011												
		3012												
		3013												
		3019												
		3020												
		3021	X	X	X	X	X	≤2 hrs	≤40°C	SAN				
		3022												
		3023												
		3004												
Measuring spoons	3905													
	3906	X	X	X	X	X	≤2 h	≤40°C	SAN	x***	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L		
	3907													
	3908													
Measuring spoons	1382	X	X	X	X		≤15 min	≤100°C	PP	x***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L		
	1165													
	4125													
Cutlery	1435	X	X	X	X		≤15 min	70°C – 100°C	PP	x***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L		
	3469						≤24 hrs	≤40°C						
Champagne glass	2951	X	X	X	X	X	≤2 hrs	≤40°C	SAN	none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L		
	2953													
	2955													
	Display with glasses													
	0501													
HOLTE wine glass	2931													
Champagne glass	2932	X	X	X	X	X	≤2 hrs	≤40°C	SAN	none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L		
Cocktail glass	2933													
Water glass	2934													
Shot glass	2935													
SKAGEN large bowl	2830									SAN	none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L	
	small bowl	2831												
	large plate	2832												
	small plate	2833	X	X	X	X	X	≤2 hrs	≤40°C					
	cutlery	2834												
	large glass	2835												
	small glass	2836												
	hexagonal tray	2837												

Product Name		Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance
			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
	Mugs	1620 1621 1625 1430 2925 2950	X	X	X		X	≤15 min ≤24 hrs	70°C – 100°C ≤40°C		PP	X***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	1,5 dm²/ 0,25 L
	cutting boards	SKIVE	2811 2812 2813 2814	X	X	X	X	X	≤15 min	70°C – 100°C		PP	none	none
		1040 1140 1144 1143	≤24 hrs						≤40°C	PE		X***	none	1,2dm²/0,3 L
thick line		1111 1114 1149												
slim line		1109 1112 1148												
Drink bottles		Drink bottles,	1560 1746 1198 1775 1776 1761 1762						X	X		X		X
	Coolers	1438 1439	X	X	X		X	≤24 hrs unltd.	≤40°C refrigerated	PE	x***	none	1,8 dm²/ 0,4 L	
Tableware	Tableware and sets	1234 1662 1377 1378 2960 2970 2971 2972 2975 2980 1376 1456 5820	X	X	X	X		≤2 hrs	≤70°C		PP	X***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L
		≤15 min						≤100°C						
		≤30 days						≤25°C						
		Unltd.						refrigerated						
Tableware	Jugs, tray	1120 1122 1575 1385 2215	X	X	X	X		≤24 hrs	≤40°C		PP	X***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L
	Jug, tray (OPCO)	2854 2855												
	Jugs	1121 1127 1580												
Funnels		1388 1389 1390 1202 4120	X	X	X	X	X	≤15 min	70°C – 100°C		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3.6 dm²/ 0,6 L
Colanders		3550 1048 3230 3131 1860	X	X	X			≤15 min	70°C – 100°C		PP	X***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3.6 dm²/ 0,6 L
Cake boxes		1865 1866	X	X	X	X	X	≤30 days	≤25°C					

Product Name		Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance									
			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave													
Bowls	Mixing bowls	2169	X	X	X	X	X	≤15 min	≤100°C		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3,6 dm²/ 0,6 L									
		2700						≤2 hrs	≤70°C														
		2702																					
		2704																					
		2450						≤30 days	≤25°C														
		2451																					
	2452	≤10 days						≤40°C															
	2453																						
	2454																						
	1360																						
	1361																						
	1362																						
	2707																						
2940																							
Bowls S, M, L (OPCO)	2857 2858 2859							unltd.	refrigerated		small Lid for art.1360: PE	5	IV: SML = 6 mg/kg V: SML=25 g/kg	2,8 dm²/ 0,467 L									
Mixing bowls with lid	2500	X	X	X	X	X	≤15 min	≤100°C		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	2,5 dm²/ 0,417 L										
	2501																						
	2502																						
	2503																						
	2504						≤2 hrs	≤70°C															
	2510																						
	2511																						
	2512																						
2513	≤30 days						≤25°C																
2514																							
2515																							
2516	≤10 days	≤40°C																					
2517																							
2518																							
2519																							
egg cups	2506 3503							unltd.	refrigerated		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3,6 dm²/ 0,6 L									
Salad bowls	1375	X	X	X		X	≤30 days	≤25°C		SAN	none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L										
Salat spinner	5125	x	x	x			≤30 min	≤40°C		PP	X***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	5,3 dm²/ 0,45 L										
Mixing lid "SANTOS"	3330	x	x	x			≤15 min ≤2 hrs	≤100°C ≤70°C		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L										
Spatula	3510	x	x	x	x	x	≤15 min	≤70°C		Handle: PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L										
										spatula: TPE	none		6 dm²/ 1 L										
Nylon (polyamide) kitchen utensils "Gilleleje"	2901 2902 2903 2904 2905 2906 2907 2908 2909 2910 2911	x	x	x	x	x	≤2 hrs	≤175°C		PA	none	sum PAA: SML = ND at 0,01mg/kg	0,88 dm²/ 90 ml										
Nylon (polyamide) kitchen utensils "Caracas"	4211 4213 4214 4216 4217																						
Mixers	1050 1051 1052 1053						X	X						X	X	X	≤48 hrs	≤25°C		Body: PP Lid overmoulding: TPE	X***	I: SML = 0.6 mg/kg II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3,6 dm²/ 0,6 L

Product Name	Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance
		aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Other products used in the household	Buckets	1058 1059 2005 2006 2059 2258 2259 6078 6079											
	Soap-powder bucket	5058 5060											
	Seoul organizers	5021 5022 5023 5024					≤2hrs	≤70°C					
	Baskets	6023 6024 6025 6026 1020 1025 1027 1028 1029											
	Bowls	1002 1003 1004 2002 2003 1064 1066 1065 1137 1138 1153 2260 2265 1970 2065 2066 2067	X	X	X	X	≤15 min	≤100°C		PP	X***	I; SML = 0.6 mg/kg II; SML(I) = 0.05 mg/kg III; SML(I) = 1 mg/kg	2,1 dm²/ 0,3 L
	BASIC boxes	2291 2292 2293 2294 2295 2296 2297 2298 2299 2289 2288					≤30 days	≤25°C					
	Home Box	2232 2234 2235 2238 2241 2242											
	Euro Box	2203 2204 2206											
	Bed roller	2245											
	Probox	2770 2771 2772 2773 2784 2776 2777 2778 2779 2780 2781 2775 2774 2782 2783 2787 2785 2786					unfld.	refrigerated					

Product Name		Art. No.	Type of food					Food contact conditions			material	Substances restricted in foods (dual use additives)	Substances that are subject to restrictions/specifications	Ratio of food contact surface area to volume used to establish the compliance
			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Lyngby Glass Food Storage	5330						only glass part suitable for use in traditional domestic ovens ≤230°C		X**	Box-Glass	none	none	6 dm²/ 1 L	
	5333	X	X	X	X									
	5334					unltd.	refrigerated	Lid-PP						
						≤15 min	≤100°C							
Lyon To-Go Round Box	1763						≤2 hrs	≤70°C	Box, lid: Tritan Gasket:Silicone Clips, inserts:PP	none	SML = 5 mg/kg	6 dm²/ 1 L		
Lyon To-Go lunch Square Box	1764	X	X	X	X		≤15 min	≤100°C						
Lyon To-Go lunch Dip Box	1765						≤10 days	≤40°C					PP	
Lyon To-Go Bottle	1777	X	X	X		X	≤24 hours	≤40°C	bottle: Tritan Cap: PP	none	SML = 5 mg/kg	6 dm²/ 1 L		
							≤2 hrs	≤70°C						

SML - specific migration limit

ND - not detectable

DL - detection limit

PP - polypropylene

SAN - styrene acrylonitrile

NAS - MMA - Styrene/Methyl Methacrylate Copolymer

PE - polyethylene

TPE - thermoplastic elastomer

PA - polyamide (nylon)

I,II, III,IV, V,VI,VII,VIII - SML substances whose identity has been disclosed by raw material supplier under secrecy agreement

There is no functional barrier present in the above mentioned products.

* The product is approved for microwave oven use. Note that the lid must be removed from the bottom of the box when being used in the microwave oven.

** The product is approved for microwave oven use, can be heated for 10 minutes (800 watts power rating) or 8 minutes (1000 watts power rating).

*** The raw material suppliers considers the compositional information to be proprietary.