

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.

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NHG

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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											
		3121					unltd.	refrigerated					
		3115											
		3123											
Freezer boxes	Helsinki	1500					≤2hrs	≤70°C		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											
		1502											
		1503											
		1504											
		1506											
		1507											
		1508					≤15 min	≤100°C					
		1509											
		1510	X	X	X	X			X*				
		1511											
		1590											
		1591					≤30 days	≤25°C					
		1592											
		1593											
		1594											
		1595											
		1596					unltd.	refrigerated					
		1597											
		1598											

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			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Food storage containers	Polar Box	1670 1671 1672 1673 1674 1675 1676 1677 1680 1681 1683 1685 1688 5674 5675 5676 5677	X	X	X	X	X	≤2hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°C refrigerated min. temp. -20°C		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	3,8 dm²/ 0,4 L
		2800 2801 2802 2803 2804 2805 2806 2928 2929	X	X	X	X	X	≤2 hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°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	5,3 dm²/ 0,45 L 6 dm²/ 1 L
		5210 5211 5212 5213 5214 5215 5216 5217 5218 5219 5221 5222 5223 5228 5233 5234	X	X	X	X	X	≤2 hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°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	1,8 dm²/ 0,2 L 6 dm²/ 1 L
		5250 5251 5252 5253 5254 5255 5256 5257 5258 5259 5260 5261 5262 5263 5264 5265	X	X	X	X	X	≤2 hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°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	1,8 dm²/ 0,2 L 6 dm²/ 1 L
		1075 1076 1077 1078 1079 1080 1081 1082 1083 5150	X	X	X	X	X	≤2 h ≤15 min ≤30 dni 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	3,8 dm²/ 0,4 L
		1751 1752 1753 1754 1755 1759 3610 3611 3612 3613 3614 3626 3627 3628 3629 3630 3631	X	X	X	X	X	≤2hrs ≤15 min ≤30 days unltd.	≤70°C ≤100°C ≤25°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 none	3,8 dm²/ 0,4 L 5,3 dm²/ 0,45 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				
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	≤15 min ≤10 days unltd.	≤100°C ≤40°C refrigerated					
HILO		1780 1781 1782 1783 1784 1785 1786 1787 1194	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 unltd.	≤25°C refrigerated		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 unltd.	≤40°C refrigerated		PP Lid:PE	X*** X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg none	1,57 dm²/ 0,26 L	
	1808													
Ice cube trays	1809													
	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						≤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) = 1 mg/kg	1,9 dm²/ 0,3 L 0,5 dm²/ 0,1 L	
		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	

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			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				X	≤30 days	≤25°C		Lid:PP Seal:PE	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													
		1173													
	Oslo Canisters	1801						≤30 days	≤25°C	Box: NAS Lid: NAS Seal: silicone	none	VI: SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L		
		1802				X									
		1803													
		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														
Stockholm	5315									Seal: silicone	n/a	n/a	6 dm²/ 1 L		
	5316														
	5317														
	5318					X	≤30 days	≤25°C	Box:NAS Lid: NAS	none	VI: SML=6 mg/kg VII:SML=5 mg/kg	1,9 dm²/ 0,3 L			
Stockholm Mini	5319														
	5320														
Measuring cups	Measuring cups	3010								Cup:SAN Handle overmoulding: TPE	none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L		
		3011	X	X	X	X	X	≤2 hrs	≤40°C						
		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														
	1165	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			
	4125														
Cutlery	1435						≤15 min	70°C – 100°C							
	3469	X	X	X	X		≤24 hrs	≤40°C	PP	x***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L			
Glassware	Champagne glass Wine glass Beer glass Display with glasses	2951									none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L		
		2953													
		2955	X	X	X	X	X	≤2 hrs	≤40°C	SAN					
		0501													
	HOLTE wine glass Champagne glass Cocktail glass Water glass Shot glass	2931										none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L	
		2932													
		2933	X	X	X	X	X	≤2 hrs	≤40°C	SAN					
		2934													
		2935													
	SKAGEN large bowl small bowl large plate small plate cutlery large glass small glass hexagonal tray	2830										none	VIII: SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L	
		2831													
		2832													
2833		X	X	X	X	X	≤2 hrs	≤40°C	SAN						
2834															
2835															
2836															
2837															

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			aqueous	acidic	fatty	dry	alcoholic	time	temperature	microwave				
Mugs	1620 1621 1625 1430 2925 2950	X	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							≤15 min	70°C – 100°C		PP	none	none	6 dm²/ 1 L
	1040 1140 1144 1143	X	X	X	X	X	X				PE	X***	none	1,2dm²/0,3 L
	thick line 1111 1114 1149							≤24 hrs	≤40°C					
	slim line 1109 1112 1148													
Drink bottles	1560 1746 1198 1775 1776 1761 1762	X	X	X	X		X	≤24 hrs	≤40°C		Bottle: PE Cap: PP	X***	I; SML = 0.6 mg/kg II; SML(T) = 0.05 mg/kg III; SML(T) = 1 mg/kg IV; SML = 6 mg/kg V; SML = 25mg/kg	6 dm²/ 1 L
Coolers	1438 1439	X	X	X	X		X	≤24 hrs unitd. refrigerated	≤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					
								Unitd. refrigerated						
Tableware	Jugs, tray 1120 1122 1575 1385 2215	X	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	X	X	X	X		X	≤24 hrs	≤40°C		SAN	none	VIII; SML=ND DL = 0,01 mg/kg	3,8 dm²/ 0,55 L
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					

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			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																	
		2702																	
		2704																	
		2450																	
		2451																	
		2452																	
	2453	≤30 days	≤25°C	small Lid for art.1360: PE	5	IV: SML = 6 mg/kg V: SML=25 g/kg	2,8 dm²/ 0,467 L												
	2454																		
	1360																		
	1361																		
	1362																		
	2707																		
	2940																		
	Bowls S, M, L (OPCO)	2857							unltd.	refrigerated									
2858																			
	2859																		
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																		
	2510																		
	2511																		
2512	≤2 hrs	≤70°C	Lid: PE	X***	IV: SML = 6 mg/kg V: SML=25 g/kg	2,8 dm²/ 0,467 L													
2513																			
2514																			
2515																			
2516																			
2517																			
2518																			
2519	≤30 days	≤25°C	unltd.	refrigerated		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3,6 dm²/ 0,6 L										
	≤10 days	≤40°C																	
egg cups	2506																		
	3503																		
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	≤100°C		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L						
							≤2 hrs	≤70°C											
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	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						
	1051																		
	1052																		
	1053																		

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Other products used in the household	Buckets	1058	X	X	X	X		≤2hrs	≤70°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
		1059												
		2005												
		2006												
		2059												
		2258												
		2259												
	6078													
	6079													
	Soap-powder bucket	5058												
	5060													
	Seoul organizers	5021												
	5022													
	5023													
	5024													
	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														
BASIC boxes	2291													
	2292													
	2293													
	2294													
	2295													
	2296													
	2297													
	2298													
	2299													
	2289													
2288														
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														

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			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	X								
	5334							unltd.		refrigerated				Lid-PP
								≤15 min unltd.		≤100°C refrigerated				
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	X	≤15 min	≤100°C						
Lyon To-Go lunch Dip Box	1765						≤10 days	≤40°C						
							unltd.	refrigerated		PP				
Lyon To-Go Bottle	1777	X	X	X		X	≤24 hours ≤2 hrs	≤40°C ≤70°C		bottle: Tritan Cap: PP	none	SML = 5 mg/kg	6 dm²/ 1 L	

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.