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 decalaration 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

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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 1544 1545 1546 1547 3104 3105 3106 3107 3108 3109 3120 3121 3115 3123	X	X	X	X	X	≤2hrs	≤70°C	X	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
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated					
Freezer boxes	Helsinki	1500 1501 1502 1503 1504 1506 1507 1508 1509 1510 1511 1590 1591 1592 1593 1594 1595 1596 1597 1598	X	X	X	X	X	≤2hrs	≤70°C	X*	PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	2,2 dm²/ 367 ml
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	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				
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	≤70°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
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated min. temp. -20°C					
Food storage containers	Air-Tight Box	2800 2801 2802 2803 2804 2805 2806 2928 2929	X	X	X	X	X	≤2 hrs	≤70°C		Box: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
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated		seal: silicone	n/a	n/a	6 dm²/ 1 L
	Copenhagen	5210 5211 5212 5213 5214 5215 5216 5217 5218 5219 5221 5222 5223 5228 5233 5234	X	X	X	X	X	≤2 hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	1,8 dm²/ 0,2 L
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated		seal: silicone	n/a	n/a	6 dm²/ 1 L
	Amsterdam	5250 5251 5252 5253 5254 5255 5256 5257 5258 5259 5260 5261 5262 5263 5264 5265	X	X	X	X	X	≤2 hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	1,8 dm²/ 0,2 L
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated		seal: silicone	n/a	n/a	6 dm²/ 1 L
	Top Box	1075 1076 1077 1078 1079 1080 1081 1082 1083 5150	X	X	X	X	X	≤2 h	≤70°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
								≤15 min	≤100°C					
								≤30 dni	≤25°C					
								unltd.	refrigerated					
	Margerit Box	1751 1752 1753 1754 1755 1759 3610 3611 3612 3613 3614 3626 3627 3628 3629 3630 3631	X	X	X	X	X	≤2hrs	≤70°C		Box: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
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated		Lid: PE	x***	none	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				
Lunch boxes	Freezer Box sets	3600 3601 3602 3603 3604 1090 1092 1093 1094 1095	X	X	X	X	X	≤2hrs	≤70°C		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
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated					
	Junior, Senior	1722 1723	X	X	X	X		≤2 hrs	≤70°C		Box:PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	6 dm²/ 1 L
								≤15 min	≤100°C					
		1731						≤10 days	≤40°C					
		1732						unltd.	refrigerated		Lid: PE	x***	IV; SML = 6 mg/kg V; SML = 25mg/kg	6 dm²/ 1 L
	Tiny boxes	5012 5015	X	X	X	X	X	≤2 h	≤70°C	X*	Box:PP	none	n/a	2,1 dm²/ 0,35 L
								≤15 min	≤100°C					
								≤10 days	≤40°C		Lid: PE	none	n/a	1,2 dm²/ 0,2 L
								unltd.	refrigerated					
	"Dinosaur"	1770	X	X	X	X		≤2 h	≤70°C		Box:PP	x***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	6 dm²/ 1 L
								≤15 min	≤100°C					
								≤10 days	≤40°C					
								unltd.	refrigerated		Seal: silicone	n/a	n/a	6 dm²/ 1 L
	Fruit container "Apple Box"	1725	X	X	X	X	X	≤2 hrs	≤70°C		PP	x***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	6 dm²/ 1 L
	"Katrine" "Clickbox Smart"	1720 1730 1724 1734 2036						≤15 min	≤100°C					
								≤10 days	≤40°C					
								unltd.	refrigerated					
	HILO	1780 1781 1782 1783 1784 1785 1786 1787	X	X	X	X	X	≤2 h	≤70°C		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
								≤15 min	≤100°C					
								≤10 days	≤40°C					
								unltd.	refrigerated					
	Bottle	1194 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 0180						unltd.	refrigerated					
											Lid:PE	X***	none	
	Dispenser Boxes	1123 1124 1125 1126 3560 7223	X	X	X	X	X	≤2 hrs	≤70°C		PP	X***	I; SML = 0.6mg/kg II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	3 dm²/ 0,5 L
								≤15 min	≤100°C					
								≤30 days	≤25°C					
								unltd.	refrigerated					
								≤30 days	≤25°C		box: NAS	none	VI; SML=6 mg/kg VII;SML=5 mg/kg	1,9 dm²/ 0,3 L
		1178				X					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	none	VI; SML=6 mg/kg VII;SML=5 mg/kg	1,9 dm²/ 0,3 L
											Lid: PP	x***	II; SML(T) = 0,05 mg/kg III; SML(T) = 1mg/kg	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				X		≤30 days	≤25°C		Box:NAS	none	VI; SML=6 mg/kg VII;SML=5 mg/kg	1,9 dm²/ 0,3 L
		1171 1172 1173									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
	Oslo Canisters	1801 1802 1803 1804				X		≤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
	Hamburg	5170 5171 5172 5173				X		≤30 days	≤25°C		Box:NAS	none	VI; SML=6 mg/kg VII;SML=5 mg/kg	1,9 dm²/ 0,3 L
	Zurich	5850 5851 5852 5853									Lid: PP	x***	II; SML(T) = 0.05 mg/kg III; SML(T) = 1 mg/kg	1,8 dm²/ 0,3 L
		5855									Seal: silicone	n/a	n/a	6 dm²/ 1 L
	Stockholm	5315 5316 5317 5318 5319 5320				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	5311									Seal: silicone	n/a	n/a	6 dm²/ 1 L
Measuring cups	Measuring cups	3010 3011 3012 3013	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
		3019 3020 3021 3022 3023 3004	X	X	X	X	X	≤2 hrs	≤40°C		SAN			
		3905 3906 3907 3908	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
	Measuring spoons	1382 1165 4125	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
	Cutlery	1435 3469	X	X	X	X		≤15 min ≤24 hrs	70°C – 100°C ≤40°C		PP	x***	II; SML(T) = 0.05 mg/kg III; SML(T) = 1 mg/kg	6 dm²/ 1 L
	Champagne glass Wine glass Beer glass Display with glassses	2951 2953 2955 0501	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
	HOLTE wine glass Champagne glass Cocktail glass Water glass Shot glass	2931 2932 2933 2934 2935	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
	SKAGEN large bowl small bowl large plate small plate cutlery large glass small glass hexagonal tray	2830 2831 2832 2833 2834 2835 2836 2837	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

	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	6 dm²/ 1 L
cutting boards		1040 1140 1144 1143						≤24 hrs	≤40°C		PE	X***	none	1,2dm²/0,3 L
cutting boards	thick line	1111 1114 1149												
cutting boards	slim line	1109 1112 1148												
Drink bottles	Drink bottles,	1560 1746 1198 1775 1776 1761 1762	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	≤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 ≤15 min ≤30 days Unltd.	≤70°C ≤100°C ≤25°C refrigerated		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
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
Tableware	Jug, tray (OPCO)	2854 2855												
Tableware	Jugs	1121 1127 1580	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 2700 2702 2704 2450 2451 2452 2453 2454 1360 1361 1362 2707 2940	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
								≤2 hrs	≤70°C					
								≤30 days	≤25°C					
								≤10 days	≤40°C		small Lid for art.1360: PE	5	IV; SML = 6 mg/kg V; SML=25 g/kg	2,8 dm²/ 0,467 L
	Bowls S, M, L (OPCO)	2857 2858 2859						unltd.	refrigerated					
	Mixing bowls with lid	2500 2501 2502 2503 2504 2510 2511 2512 2513 2514 2515 2516 2517 2518 2519	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
								≤2 hrs	≤70°C					
								≤30 days	≤25°C		Lid: PE	X***	IV; SML = 6 mg/kg V; SML=25 g/kg	2,8 dm²/ 0,467 L
								≤10 days	≤40°C					
	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	≤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 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	X	X	X	X		≤2hrs	≤70°C		PP	X***	I; SML = 0.6 mg/kg II; SML(T) = 0.05 mg/kg III; SML(T) = 1 mg/kg	2,1 dm²/ 0,3 L
	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						≤15 min	≤100°C					
	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						unltd.	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 5333 5334	X	X	X	X	X	only glass part suitable for use in traditional domestic ovens ≤230°C		X**	Box-Glass	none	none	6 dm²/ 1 L
							unltd.	refrigerated					
							≤15 min	≤100°C		Lid-PP			
							unltd.	refrigerated					
Lyon To-Go Round Box	1763	X	X	X	X	X	≤2 hrs	≤70°C		Box, lid: Tritan Gasket:Silicone Clips, inserts:PP	none	SML = 5 mg/kg	6 dm²/ 1 L
							≤15 min	≤100°C					
Lyon To-Go lunch Square Box	1764						≤10 days	≤40°C					
Lyon To-Go lunch Dip Box	1765						unltd.	refrigerated		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 - SMMA - 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.