

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

J. Żmuda-Trzebiatowska

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

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 dm ² / 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 dm ² / 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						≤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	X	X	X	X	X							
		2804						≤30 days	≤25°C					
	Copenhagen	2805									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
		2806												
		2928						unltd.	refrigerated					
		2929												
		5210						≤2 hrs	≤70°C					
		5211												
		5212						≤15 min	≤100°C					
		5213												
		5214												
		5215						≤30 days	≤25°C					
		5216	X	X	X	X	X							
		5217												
		5218												
		5219						unltd.	refrigerated					
		5221									seal: silicone	n/a	n/a	6 dm²/ 1 L
		5222												
		5223												
		5228												
		5233												
		5234												
		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
	Amsterdam	5251												
		5252						≤15 min	≤100°C					
		5253												
		5254						≤30 days	≤25°C					
		5255	X	X	X	X	X							
		5256												
		5257												
		5258						unltd.	refrigerated			n/a	n/a	6 dm²/ 1 L
		5259												
		5260												
		5261												
	Top Box	5262									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
		5263						≤2 h	≤70°C					
		5264						≤15 min	≤100°C					
		5265						≤30 dni	≤25°C					
		1075	X	X	X	X	X							
		1076												
		1077						unltd.	refrigerated					
		1078												
	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						≤15 min	≤100°C					
		1755												
		1759												
		3610												
		3611	X	X	X	X	X							
		3612						≤30 days	≤25°C					
		3613												
		3614												
		3626												
		3627												
		3628						unltd.	refrigerated		Lid: PE	X***	none	5,3 dm²/ 0,45 L
		3629												
		3630												
		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	≤15 min ≤10 days unltd.	≤100°C ≤40°C refrigerated					
Lunch boxes	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	≤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 1808	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
		Ice cube trays		1809 0180										
	Dispenser Boxes		1123 1124 1125 1126 3560 7223	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				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) = 1 mg/kg	1,9 dm²/ 0,3 L 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

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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				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	
		1802 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 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 5319 5320				x	≤30 days	≤25°C							
Stockholm Mini	5311								Seal: silicone	n/a	n/a	6 dm²/ 1 L		
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		PP	x***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	6 dm²/ 1 L	
	3469	X	X	X	X		≤24 hrs	≤40°C						
Glass	Champagne glass Wine glass Beer glass Display with glasses	2951												
		2953	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
		2955												
		0501												
	HOLTE wine glass Champagne glass Cocktail glass Water glass Shot glass	2931												
		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
		2933												
		2934												
	2935													
	SKAGEN large bowl small bowl large plate small plate cutlery large glass small glass hexagonal tray	2830												
2831														
2832		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	
2833														
2834														
2835														
2836														
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		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 ≤15 min ≤30 days Unitd.	≤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
	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											
	2454	≤10 days	≤40°C											
	1360	unltd.	refrigerated											
	1361													
	1362													
	2707													
	2940													
	Bowls S, M, L (OPCO)	2857										5	IV: SML = 6 mg/kg V: SML=25 g/kg	2,8 dm²/ 0,467 L
	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												
2513	≤30 days	≤25°C												
2514														
2515														
2516														
2517	≤10 days	≤40°C												
2518														
2519														
egg cups	2506						unltd.	refrigerated		PP	X***	II: SML(T) = 0.05 mg/kg III: SML(T) = 1 mg/kg	3,6 dm²/ 0,6 L	
	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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		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					

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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		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.