



NORMPACK CERTIFICATE

Registration number: 256 06 100 4443 38



Valid until: 2024-06-23

DESCRIPTION	Company / address	Cellcomb AB Åmålsvägen 13, 661 32 Säffle
	Trade Name (type and/or art.no)	Cellsorb ECO
	All layers in the material, starting with food contact layer	PE-film / Pulp / Tissue / NW + Adhesive
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	Whole construction: (EC) No 1935/2004 Framework regulation, Plastic components: (EU) No 10/2011 Plastics regulation, as amended Cellulose components: BfR XXXVI, BfR XXXVI/3
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SUITABILITY	Evaluated and suitable for food types:	Dry moist and fatty
	Evaluated and suitable for time and temperature:	Storage < 30 days in temperatures < 20°C
	Single use / Repeated use	Single use
	Other restrictions and specifications	The absorbent pad must be used only under conditions in which the absorption capacity is not exceeded

TESTS / CALCULATIONS	Overall migration	Overall migration has been performed on plastic components to food simulants A:10% Ethanol, B:3% Acetic acid, 95% EtOH and Isooctane at conditions OM2 10 days 20°C (isooctane 1 day 20°C).
	Specific substances	Specific migration has been evaluated by worst case calculation and analysis. Specific migration analysis has been performed to food simulants 95% EtOH and B:3% Acetic acid, (metals) at conditions 10 days 20°C.
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm ² per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated

VERIFICATION	Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se.	2022-06-21
		  Susanna Andersson

NORMPACK

THE NORMPACK NORM
amended 2021-11-05

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

Swedish regulations	EU-regulations - all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EC) 282/2008 (Recycled plastic)
		(EU) 2018/213 (Plast-BPA)

- § 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

Warenwet	BfR	FDA
The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland	Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175,

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

- § 4. The transfer of constituents from the food contact material to food shall be assessed. If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- Worst case calculations
- Migration modelling
- Laboratory measurements

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se



NORMPACK CERTIFICATE

Registration number: 256 06 100 4455 38

Valid until: 2024-06-23

DESCRIPTION	Company / address	Cellcomb AB Åmålsvägen 13, 661 32 Säffle
	Trade Name (type and/or art.no)	Cellsorb MAX
	All layers in the material, starting with food contact layer	PE-film / Pulp / SAP / Tissue / NW + Adhesive
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	Whole construction: (EC) No 1935/2004 Framework regulation, Plastic components: (EU) No 10/2011 Plastics regulation, as amended Cellulose components: BfR XXXVI Absorbing core: (EC) No 450/2009
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SUITABILITY	Evaluated and suitable for food types:	Dry moist and fatty
	Evaluated and suitable for time and temperature:	Storage < 30 days in temperatures < 20°C
	Single use / Repeated use	Single use
	Other restrictions and specifications	The absorbent pad must be used only under conditions in which the absorption capacity is not exceeded

TESTS / CALCULATIONS	Overall migration	Overall migration has been performed on plastic components to food simulants A:10% Ethanol, B:3% Acetic acid, 95% EtOH and Isooctane at conditions OM2 10 days 20°C (isooctane 1 day 20°C).
	Specific substances	Specific migration has been evaluated by worst case calculation and analysis on a representative sample. Specific migration analysis has been performed to food simulants 95% EtOH and B:3% Acetic acid, (metals) at conditions 10 days 20°C.
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm ² per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated

VERIFICATION

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2022-06-21

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- Worst case calculations
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- Laboratory measurements

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Contact: normpack@ri.se www.normpack.se



NORMPACK CERTIFICATE

Registration number: 256 06 100 4513 38

Valid until: 2024-06-23

DESCRIPTION	Company / address	Cellcomb AB Åmålsvägen 13, 661 32 Säffle
	Trade Name (type and/or art.no)	Cellsorb ACT
	All layers in the material, starting with food contact layer	PE-film / Pulp / CO ₂ -emitter / Tissue / NW + Adhesive
	Substances with restrictions / SML	At request
	Dual use substances	At request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	Whole construction: (EC) No 1935/2004 Framework regulation, Plastic components: (EU) No 10/2011 Plastics regulation, as amended Cellulose components: BfR XXXVI Absorbing core: (EC) No 450/2009
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SUITABILITY	Evaluated and suitable for food types:	Dry moist and fatty
	Evaluated and suitable for time and temperature:	Storage < 30 days in temperatures < 20°C
	Single use / Repeated use	Single use
	Other restrictions and specifications	The absorbent pad must be used only under conditions in which the absorption capacity is not exceeded

TESTS / CALCULATIONS	Overall migration	Overall migration has been performed on plastic components to food simulants A:10% Ethanol, B:3% Acetic acid, 95% EtOH and Isooctane at conditions OM2 10 days 20°C (isooctane 1 day 20°C).
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	Surface to volume	Surface to volume ratio applied 6 dm ² per kg of food
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NORMPACK CERTIFICATE

Registration number: 256 07 100 4861 38

Valid until: 2024-07-14

DESCRIPTION	Company / address	Cellcomb AB Åmålsvägen 13, 661 32 Säffle
	Trade Name (type and/or art.no)	Cellsorb Circular (coffee filter)
	All layers in the material, starting with food contact layer	Filter paper / Pulp / Tissue / Filter paper + Adhesive
	Substances with restrictions / SML	On request
	Dual use substances	On request
Functional barrier according to (EU) No 10/2011	No	

Assessed according to:	Whole construction: (EC) No 1935/2004 Framework regulation, Cellulose components: BfR XXXVI, XXXVI/1, XXXVI/3
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SUITABILITY	Evaluated and suitable for food types:	Dry moist and fatty
	Evaluated and suitable for time and temperature:	Storage < 30 days in temperatures < 20°C
	Single use / Repeated use	Single use
	Other restrictions and specifications	The absorbent pad must be used only under conditions in which the absorption capacity is not exceeded

TESTS / CALCULATIONS	Specific substances	Specific migration has been evaluated by worst case calculation and analysis. Specific migration analysis has been performed to food simulants 95% EtOH and B:3% Acetic acid, (metals) at conditions 10 days 20°C.
	Set off	Not applicable
	Surface to volume	Surface to volume ratio applied 6 dm ² per kg of food
	Organoleptic properties	Organoleptic properties have not been evaluated

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2022-07-14

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SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
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