

## Declaration of Compliance

### Siliconised baking paper

#### Trade name and code

Silidor® BP115, Silidor® Parchment BP116, Silidor® Parchment TOP BP199, Eco-Bake® BP118, Eco-Bake® WS BP207, Silidor® 1 BP114, SingleProof® FC172, Silidor® Golden BP188, Silidor® Golden Parchment BP117, Silidor® Golden Parchment Top BP299, Eco-Bake® Golden 213, Silidor® 1 Golden BP110, SingleProof® Golden FC211, Golden 1FC FC212.

#### Product description

Environmentally friendly bleached and unbleached one or two side silicone treated (solvent free) natural greaseproof paper with excellent heat stability. For typical end-use, see technical specification (TDS) for each grade.

#### Raw materials

Only virgin fibre is used in paper making process. Bleached paper pulps are Total Chlorine Free or Elemental Chlorine Free (TCF or ECF). Only food contact approved chemicals are used for unique paper properties.

Nordic Paper (NP) achieves a grease barrier by mechanically processing the fibers using beaters, a process that allows fibers to bond closer together. This dense structure of cellulose fibers prevents grease from penetrating the paper and is what we refer to as "Natural Greaseproof".

Nordic Paper is certificated against FSC® (FSC-C102767) and PEFC (PEFC/05-33-213), for sustainability and socially acceptable harvesting practice. Re-planting of the forest is also required and regulated by the Swedish Forestry Act (Swedish Authorities). At NP, we are devoted to being fully compliant with EU Deforestation Regulation (EUDR) December 2025.

Please see NP website for Policies, Code of Conduct, Sustainability Report etc.

#### Production site

Nordic Paper AS, Greåkerveien 129, NO-1718 Greåker, Norway

Nordic Paper Seffle, Forskningsvägen 2 SE-66129 Säffle, Sweden

#### Website

[www.Nordic-Paper.com](http://www.Nordic-Paper.com)

**Signed**



Aleksander Andersen / Technical Support

**Date**

14.07.2025

Valid 1 year

## Direct food contact legislation and recommended use

Please see table last in the document for detailed information.

To Germany Recommendations (BfR) our paper grade may safely be used in packages or other products intended for direct contact with foodstuffs, as well as for baking purposes in conventional ovens up to a temperature of 220°C and storage at, or below room temperature down to -20°C.

To French food contact legislation, silicone treated paper grades is considered as "non uniform coated", according to the classification of uncoated papers of the DGCCRF Fiche MCDA No.4 for papers in contact with foodstuffs.

### Overall migration.

Reference to European Directorate for the Quality of Medicines & Healthcare (EDQM) – Paper and board used in food contact materials and articles (2021).

Simulant EN1186-13:2002 method B	Test Condition EN 1186-1:2002	Permissible limit mg/dm <sup>2</sup>	Result, mg/dm <sup>2</sup> , report limit 3
MPPO	10 days, 40°C	10	<3
MPPO	2h, 175°C	10	<3

Ref SGS No. 354\_400000242\_2025\_TR\_REV1

### Estimate of ignition (reference RISE 0388-24RTF, RISE Fire Research AS)

The paper product ignited when exposed to 30 kW/m<sup>2</sup>, heat flux ignition. The estimated ignition temperature on the surface will be in interval 360- 530°C. Please note, paper product can ignition in direct contact with heat/grill element in the oven.

## Environmentally friendly, recovery

- Material recycling (EN13430). Tests performed by Ecol Studio, Italy

Test according to standard UNI 11743:2019. Results assessed in accordance with the Aticelca Evaluation Method 501:2019". Reference 22LD00446/816.

Test according to test method CEPI, version 2 (2022). Reference 24LD06212/213.

### Results

Method	Without wet strength additive	With wet strength additive
Aticelca evaluation	B	C
CEPI, version 2	Suitable standard mill recycling 35,1/100	Not suitable standard mill recycling

- Energy recovery (EN13431)
- Biodegradable/Compostable (EN 13432, AS5810)

	Test program	gsm	Cert. no
OK compost INDUSTRIAL	OK 01 edition F, TÜV	35-80	TA8012206781
OK compost HOME	OK 2 edition D, TÜV	35-80	TA8022206783

Certificate issued by TÜV Austria cert GMBH (valid July 2030)

## REACH, (EC)1907/2006.

Registration, Evaluation, Authorisation and restriction of Chemicals.

Include (EC)2024/2462 amending Annex XVII regards undecafluorohexanoic acid (PFHxA), its salts and PFHxA-related substances.

We monitor ECHA's Candidate List (Substances of Very High Concern). This also includes Endocrine disruptors. Regarding Chemsec SIN list, none of these specific substances are used as ingredients in the production of our products.

## Kosher and comments about Halal

The product is certified by Star-K and is Pareve with Passover.

Based on our knowledge and information from our suppliers, we hereby confirm that we do not use any ingredients of animal origin or alcohol in the manufacturing process of our products. This means it meets the criteria for Halal

## Substances

Based on information from our suppliers we do not add any of the substances below during the manufacturing process of our products.

- NIAS (Non-Intentionally Added Substances). Virgin fibre and control on process chemicals lower potential risk of any NIAS.
- GMO (Genetically modified substances).
- Phtalates (some of them, included in SVHC and in REACH Candidate list).
- Optical Brighteners
- Bisphenols. We follow Regulation (EU) 2024/3190 on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives with harmonized classification for specific hazardous properties in certain materials and articles intended to come into contact with food, amending Regulation (EU) No 10/2011 and repealing Regulation (EU) 2018/213.
- MOSH (mineral oil saturated hydrocarbons) or MOAH (mineral oil aromatic hydrocarbons), according to our knowledge, we do not add any MOSH/MOAH to our products.  
EFSA has re-evaluate the risk with MOSH, not pose any risk to public health (September 2023). EU member states agreement (April 2022), limit of MOAH in food, <0,5 mg/kg food.

MOAH, migration result, not detected (reference 2024-0022 RISE).

## Food Allergens EU no. 1169/2011, Annex II

Based on information from our suppliers, none of the allergens listed are used in our manufacturing process.

## Guideline for storage and handling

To have the optimized conditions for our paper, we recommend these guidelines for storage.

Warehouse:

- Stored in a dry location with the packaging.
- No exposure to sunlight.
- Storage at room temperature to reduce conditioning time.
- Reels to be stored vertically.
- Recommendation, max. 3 years.

Before use:

- Storage time in production area prior to production depends on the difference between storage temperature and humidity in warehouse and production area. It is important the reels have the same temperature and humidity as the production area. Minimum 24 hours prior to production.
- With packaging until it is used.
- For hygiene purposes we recommend removing 2 layers of paper product.

Our experience is that a moist climate works better when converting, and that it should be controlled over the seasons.

## Traceability

To ensure traceability from the customer back to our raw materials used in production all reels has a label on the core with relevant information.



Explanation of Reel ID

PGR = Production site  
 04 = Paper machine  
 20250102 = YYYYMMDD  
 0006 = Jumbo reel  
 2 = Set (length)  
 1 = Position CD (cross machine direction)

## Additionell information.

### Mutual recognition (EU) 2019/515

Mutual recognition is based on the idea that once a product has been tested and lawfully manufactured according to regulations it is presumed to be approved in European countries.

**Silicone Treatment**

The silicone treatment is not considered as a plastic according to the Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come in contact with food, which excludes silicone materials from its application field.

Based on documentation from the supplier, silicone treatment used for the products in this DoC could be considered as non-plastic and outside the scope of the directive (EU) 2019/904 on the reduction of the impact of certain plastic products on the environment.

Claim period, one year from delivery date.

Reference to main food contact regulations.	Yes	Yes Certified	Yes Analytical
<b>Regulation (EC) 2023/2006</b> on good manufacturing practise (GMP) for materials and articles intended to come into contact with food.	X		
<b>Regulation (EC) No. 1935/2004</b> on materials and articles intended to come into contact with food		X*	
<b>General requirements specified EDQM Guideline 2021</b> "Paper and Board in food contact materials and articles" (a supplementary guide to Resolution CM/Res (2020)9 on the safety and quality of materials and articles for contact with food)		X*	
<b>Packaging Directive 94/62/EC</b> The sum Pb, Cd, Hg and Cr <sup>6+</sup> < 100 ppm (EN13428). Hazardous substances to the environment < 0,1% (EN13428).		X*	
<b>Regulation (EC) 2019/1021</b> and its amendments regarding PFOS, its salts and related compounds, PFOA, its salts and PFOA-related compounds and PFHxS, its salts and PFHxS-related compounds and Regulation (EC) 1907/2006 and its amendments regarding C9-C14 PFCA, their salts and C9-C14 PFCA-related substances and PFHxA, its salts and PFHxA-related compounds.		X*	
<b>Danish Veterinary and Food Administration</b> - Guided indicator value for total organic fluorine (TOF) (<20 µg/g fluorine per gram of paper).		X*	
<b>BfR recommendations</b> for Food contact materials provided by the German Federal Institute for Risk Assessment and general requirements of LFGB (Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch) <ul style="list-style-type: none"> <li>• <b>BfRXXXVI</b> Paper and board for food contact</li> <li>• <b>BfRXXXVI/2</b> Paper and board for baking purposes, analytical requirements</li> </ul>		X*	
<b>French decrees 2008-1469 &amp; 2007-766</b> implementing the consumer code with regard to materials and objects intended to come into contact with foodstuffs and DGCCRF Fiche MCDA n°4		X*	
<b>Decreto Ministeriale</b> 21 marzo 1973, consolidated by Decreto 25 settembre 2007, n. 217, last amended by Decreto 4 aprile 2012, n. 72, Gazzetta Ufficiale della <b>Repubblica Italiana</b>		X*	
<b>FDA CFR (Code of Federal Regulations) 21</b> – Food and drugs, USA <b>§176.170</b> on Components of paper and paperboard in contact with aqueous and fatty foods <b>§176.180</b> on Components of paper and paperboard in contact with dry food  Condition of use A (High temperature heat-sterilized (eg., over 212 deg.F) and condition D (Hot filled or pasteurized below 150 deg.F) defined in section C Table 2.		X*	
<b>China GB 4806-8 – 2022</b> , National Safety Standard, Food contact paper and board material and their products. According to information from our suppliers, some additives used in our manufacturing process are not recognized at the positive list, GB 9685-2016 National Food Safety Standard: Standard for use of additives in food contact materials and articles.			X**

\*Statement on food contact compliance, SGS No. 354\_400000242\_2025\_TR\_REV1

\*\*Test report SGS No. SHAHL24027186801