



Certificate

Product: **PROBARRIER greaseproof paper**
PROBARRIER greaseproof paper unbleached

Customer: DREWSEN SPEZIALPAPIERE GmbH & Co. KG
Georg-Drewsen-Weg 2, 29331 Lachendorf

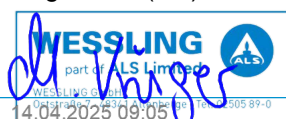
The above-mentioned products are intended for use as food contact materials and were tested for sensory behavior, inhibitors, colour fastness optical brighteners and mineral oils and a heat stability tests (2 h at 220 °C) were carried out. Furthermore, the product was tested for glyoxal, formaldehyde, isothiazolinones, bronopol, primary aromatic amines, ethanolamines, dialkyl ketones and metals in the hot water extract, as well as 3-MCPD and DCP in the cold water extract. Mineral oils were analyzed in Tenax Migrat. In addition, GC-MS overview analyses of Tenax migrates of the present samples (test conditions: 2 h, 175 °C) and solvent extracts (test conditions: 24 h, 20°C) were examined. The materials were also analyzed in accordance with FDA 21 CFR 176.170 and perfluorinated and polyfluorinated alkyl substances (PFAS) were determined. The material has also been tested in accordance with Ministerial Decree 21/03/73 for all types of food and meets all requirements (WESSLING test report CAL25-016634-2 dated 31.03.2025). The products may be in direct contact with dry, moist and fatty foodstuffs and are suitable for baking purposes.

With regard to manner and extent of the performed examinations and considering the intended use described above, the tested present sample is in compliance with the following regulations, each in their current version:

- 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 and repealing Directives 80/590/EEC and 89/109/EEC
- Foodstuffs, Consumer Goods and Animal Feed Code ("Foodstuffs and Animal Feed Code" – LFGB) of 1st September 2005
- Recommendation of the BfR No. XXXVI for Paper and board for food contact
- Recommendation of the BfR No. XXXVI/2 for paper and paperboard for baking purposes for the contact with or affects foodstuffs during baking
- Code of Federal Regulation, Food and Drugs (FDA) 21 CFR 176.170
- Ministerial Decree 21/03/73

The physical/technological applicability of the article has to be verified and ensured by the respective user himself. The traceability according to Regulation (EC) No. 1935/2004 as well as good manufacturing practice in terms of Regulation (EC) No. 2023/2006 has to be guaranteed by the company mentioned above.

p.p.

Ceylan Demir
Food Chemist

CAL25-016634-3_CER

14th April 2025The certificate is valid until 9th October 2026.

WESSLING GmbH, Consumer Products, Oststraße 7, 48341 Altenberge, Germany