

Brangs + Heinrich GmbH
Felder Straße 79-81
42651 Solingen
Telefon +49 (0)212 2403-0
Telefax +49 (0)212 2403-106
E-Mail solingen@brangs-heinrich.de
Internet www.brangs-heinrich.com



Brangs + Heinrich
Verpacken. Schützen. Sichern.

Declaration of Compliance

Baking Paper, 39 g/m²

Product description:

Greaseproof baking and cooking papers, surface sized with silicone (one or both sides).

Special treatments:

Backing Paper is treated with wet strength agents.

Grammage(s):

39 g/m²

Fiber source:

100% virgin fibers from controlled wood, PEFC or FSC managed forests.

Bleaching:

ECF (elemental- chlorine free) or TCF (totally chlorine free) - bleached or unbleached grades (U).

Certified Management Systems and certificates:

- ISO 9001
- ISO 14001
- ISO 50001
- ISO 22000
- OHSAS 18001
- BRC-CP
- IFS-HPC
- PEFC/FSC (COC standards)

Products fulfil criteria of:

- Halal
- Nordic Swan

Food contact compliance:

- Regulation (EG) 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, Official Journal of European Union L 338/4 of 13.11.2004, modified by app. No. 5.17 of the regulation (EC) No 596/2009 of 18 June 2009, Official Journal of the European Union L 188 of 18 July 2009, article 3
- Regulation (EG) No. 2023/2006 of 22. December 2006 on good manufacturing practice for materials and articles intended to come into contact with food

- Foodstuffs, Consumer Goods and Animal Feed Code (Foodstuffs, and Animal Feed Code – LFGB) in version of the notification of 22 August 2011 (BGBl. I p. 1770), last amendment by article 1 of the Decree of 3 August 2012 (BGBl. P. 1708), §§ 30 and 31)
- German Recommendation XXXVI for the health related evaluation of materials and objects for the contact with foodstuffs in the frame of the Foodstuffs and Animal Feed Code. 34th memorandum, Bundesgesundheitsblatt 10, 14 (1967), including the 214th memorandum, Bundesgesundheitsblatt 55, 291-294 (2012)
- German Recommendation XXXVI/2 for the health –related evaluation of materials and objects for the contact with foodstuffs in the frame of the Foodstuffs and Animal Feed Code, 181st memorandum, Bundesgesundheitsblatt 32, 80 (1989), including the 214th memorandum, Bundesgesundheitsblatt 55, 291-294 (2012)
- French Decree no. 2007-766 of 10 May 2007 regarding the application of the consumer law, which concerns materials and articles intended for food contact, last amendment by decree no. 2009-1083 of 1 September 2009, supersedes Decree no. 92-631 of 8 July 1992 on materials and articles intended for contact with foodstuffs, products and drinks for men’s or animals’ food.
- Austrian Federal Law on safety and further requirements on food, consumption products and cosmetics for the protection of consumers (Food Safety and Consumer Protection Law – LMSVG) in the version of the promulgation of 20 January 2006 (BGBl. II No. 13/2006), last amendment by the 296th Decree of 9 October 2013 (BGBl. II No. 296/2013), § 16
- Italian Decreto Ministeriale 21 marzo 1973, Gazzetta Ufficiale della Repubblica Italiana 20.4.1973, last modification of 18 May 2010
- Code of Federal Regulations, Food and Drugs (FDA), 21 CFR Ch. I (1 April 2012 edition), §§ 176.170 and 176.180.
- DGCCRF Information Note n°2006-156 of 20/07/2006 on materials intended to come into contact with foodstuffs – paper and boards

Typical Applications:

Baking and Cooking paper is intended to be used for applications in traditional ovens (at temperature not exceeding 220°C), microwave ovens and frying pans (one time use). Additionally the paper is suitable for food preservation in refrigerators at 4°C up to 2 months and freezers with temperatures between 0°C and -30°C up to 12 months. It can be used up to 10 minutes at 300°C in frying pans, contact grills, turbo and merry chefs if the paper area is covered with food by minimum 80%. Paper can stay in contact with dry food for minimum 12 months under room temperatures.

Storage recommendations:

Baking & cooking papers should be generally stored in their original packaging under following conditions:

- Protected against wind, rain, frost and direct sunlight
- Dry and free from any humidity
- Storage temperature between min 0°C and max 40°C
- Protected against any kind of pollution or damages
- Storage time: 3 years

For base paper reels use a maximum clamp pressure of 130 bar in order to avoid any damages or deviations.

Disposal:

Baking and cooking papers can be recycled when still unused. Used or dirty papers could be composted; paper is compostable according EN 13432.

Migration test according to DIN EN 14338 (Tenax method):

Condition	Result
10 days at 40°C	Not determinable <0,05 mg/dm²
2 hours at 220°C	Not determinable <0,05 mg/dm²

Migration & purity test according to Italian Decreto Ministeriale 21/03/73; DPR 777/82, French legislation DGCCRF N. 2004-64, Regulation 1935/2004/EC GUCE L 338 dated 13/11/04, Regulation (EU) 2016/1416 dated 24/08/16

simulant	conditions	result
Water with 3% acetic acid	100°C/ 4 hours	<= 10 mg/dm ²
Water with 50% ethanol	At reflux/4 hours	<= 10 mg/dm ²
Oil	225°C/ 2 hours	<= 10 mg/dm ²

Reusability

Baking papers are basically constructed for a one-time use, so it is within our responsibility to ensure this. Nevertheless it can be generally used several times depending on a variety of parameters, like e.g. baking temperature, baking time, humidity of baking food, coverage area.

As a producer, we are not able to influence the further handling of the paper. Fat, food remains and other soiling have a considerable influence on the reusability (on the heat resistance as well as the release functionality). As we have no knowledge of these factors and cannot influence them, the reusability of the papers is under the customers' responsibility.

Particularly with regard to hygienic aspects we generally advise not to re-use the paper. HACCP-certified enterprises, which are producing according to a defined hygienic standard, are principally just using baking paper once. Herewith they avoid for example cross-contamination and offer a maximum of product safety.

Heat resistance/ignition

For best product safety the European laws are following the German recommendation BFR XXVI/2. It prescribes a temperature of 220°C for 30minutes duration time. It is not legal to market baking papers with higher temperatures. To comply with valid food regulations maximum temperature of 220°C is printed on cases.

Knowing that many baking processes are carried out at higher temperatures of 280°C or even 300°C we have initiated further tests at an independent institute. As a result we got the confirmation that our baking and cooking papers can stand baking processes up to 300°C for 10 minutes under following condition: baking paper must be covered at least with 90% baking goods. Uncovered (plain) paper on tin tends to get brown under high temperatures. It is getting brittle as well but it does not start burning.

Brangs + Heinrich has also initiated two studies (2006 and 2015) about ignition of baking papers. According to this study the paper starts getting brown and brittle very rapidly at a temperature around 250-280°C. However, the actual ignition point, at which the paper catches fire is above 440°C. The difference between the recommended maximum temperature of 220°C and the actual ignition point of >440°C is therefore ≈220 °C, which to our understanding allows a sufficient safety margin.

Burning paper in household or professional ovens is based on faulty application from user`s side (dirty oven, contact with heating elements). Please avoid therefore any contact of the paper with the heating elements and side walls. And care about a clean device (free from greasy residues).

We are NOT using following materials in our paper production:

- Recycled fibers
- 4-Methyl-benzophenone (4-mbp)
- Allergens à egg and egg products / milk, milk products and milk protein / peanuts/ soybean and soybean based products / canola oil / sesame seeds / seeds / fish, shell fish / Tree nuts: almond, brazil-nut, cashew-nut, chestnut, hazelnut, macadamia nut, pecan, pine nuts, pistachio-nut, walnut / carrot / natural rubber latex
- Bisphenol A and S or epoxy resin
- Epoxy derivates (BFDGE, NOGE, BADGE)
- Fluoro-organic compounds, perfluorocarbons (PFC)

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- Formaldehyde
 - Gluten
 - Heavy metals, like lead, nickel, chromium, cadmium, barium, arsenic, antimony, aluminum
 - Hydrocarbons obtained from petrol
 - ITX Isopropil, ThioXantone
 - Mono and diglycerides of fatty acids
 - Nanoparticles
 - Optical brighteners
 - Phthalates
 - Polycarbonate
 - Polychlorinated biphenyls (PCBs)
 - softening agents
 - Styrene
 - Genetically modified organism (GMO)

We hereby warrant that substances or products causing allergies or intolerances listed in Regulation (EU) No 1169/2011 Annex II and in the Food Allergen Labelling and Consumer Protection Act of 2004 (FALCPA, U.S.A.) are not used as raw materials in the manufacturing process of this product. This includes for example cereals, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts, celery, mustard, sesame seeds, lupin and molluscs. However, one of the raw materials may contain traces of wheat or barley. According to our risk assessment and analysis, the gluten content of the final product does not exceed 20 mg/kg. Gluten free labelling for food can be used if the gluten content does not exceed 20 ppm (= 20 mg/kg) according to "Commission Regulation (EC) No 41/2009 concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten" and "Food Labeling; Gluten-Free Labeling of Foods - A Rule by the Food and Drug Administration on 08/05/2013 USA FDA".

Within all production processes of baking- & cooking papers, Brangs + Heinrich exclusively uses raw materials and additives (e.g. silicone, chemicals, cellulose) which are on the positive list of approved materials and correspond to the above listed relevant laws and regulations.

Our papers are tested by an independent institute, named ISEGA, every 2 years according these relevant regulations.

All baking- and cooking papers are physiologically non-hazardous when used in an appropriate way. We only accept and use chemicals which comply with the REACH requirements.

Disclaimer

With reference to the present declaration, 'absence' means that the final product may contain substances that were in the incoming raw materials as traces or impurities and were not intentionally added during the pulp and papermaking process.

Brangs + Heinrich shall not be liable for any damage or injury resulting from misuse of products. This declaration of compliance shall not be regarded as a warranty of fitness for particular end use, but it is end users responsibility to verify the suitability of the product for food application.

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