

Declaration of Conformity for the New CamView® Products

1. Names and addresses

Seller and Manufacturer

Cambro Bg Ltd.
 Industrial Park-Shumen 9700
 Str.5 No:12 Shumen/Bulgaria

2. General requirements

We, CAMBRO BG Ltd. (seller and manufacturer company) confirm the materials and articles listed below;

We hereby declare that the New CamView® Products Food Pan, Drain and Lid' and other listed products described in the test report, which were tested in Intertek laboratory (Test Reports N° FS10301443, 251012962, 251012960, 251012963, 251012959, 251012949, FS10301329, 251012948, 251012950, 251012951, 251012947). The Gastronom Pans, Gastronom Pan Lids and Gastronom Pan Drains listed in the table below with different dimensions are manufactured using the same raw materials and the same production processes. Therefore, based on the risk assessment and the representative test sample selected, no significant variation in migration results is expected among the products covered by this declaration, provided that they are manufactured from the same material, under the same process conditions, and used under the same declared food contact conditions.

Item Description	Item Number	Item Description	Item Number
Camview® Gastronorm Pans GN 1/1	12CV	Camview® Gastronom Pans GN 1/4	42CV
	14CV		44CV
	16CV		46CV
	18CV		40CVCH
	10CVCH		40CVD
	10CVD		
Camview® Gastronorm Pans GN 1/2	22CV	Camview® Gastronom Pans GN 1/6	62CV
	24CV		64CV
	26CV		66CV
	28CV		60CVCH
	20CVCH		60CVD
	20CVD		
Camview® Gastronorm Pans GN 1/3	32CV	Camview® Gastronom Pans GN 1/9	92CV
	34CV		94CV
	36CV		90CVC
	38CV		90CVD
	30CVCH		
	30CVD		
Color		Color Code	
Transparent		135	
Black		110	

The product complies, under the declared conditions of use, with the legal requirements of Regulation (EC) No 1935/2004, Commission Regulation (EU) No 10/2011 (20th Amendment) on plastic materials and articles intended to come into contact with food, including its subsequent amendments and corrections applicable at the time this Declaration was issued. In addition, this product is manufactured in accordance with the relevant requirements of Good Manufacturing Practice (GMP) Commission Regulation (EC) No 2023/2006, as amended where applicable.

Where applicable, the product also complies with the relevant Italian national legislation, including Ministerial Decree of 21/03/1973 and its subsequent amendments, Decree of the President of the Republic No 777 of 23/08/1982, and Legislative Decree No 29 of 10/02/2017.

The substances intentionally used in the manufacture of the product have been assessed on the basis of the applicable food contact legislation, supplier declarations, formulation information and, where relevant, migration test results.

The substances assessed as a result of the conducted test studies and supplier assessment are substances that are authorized for use in food contact materials or have been evaluated from a toxicological point of view by a recognized institution in Europe, such as the European Food Safety Authority (EFSA), the Federal Institute for Risk Assessment (BfR), or comparable institutions. They are therefore considered suitable for use in materials and articles intended to come into contact with food, within the scope of Regulation (EC) No 1935/2004 and subject to compliance with Article 3 thereof. The restrictions associated with their use, e.g., application quantity limits, migration restrictions, compositional restrictions, purity requirements and other specifications, must be observed.

Where substances are not specifically listed, or where non-intentionally added substances, impurities, reaction products or degradation products may be present in the final material or article, these substances are assessed in accordance with the applicable risk assessment requirements and the high degree of purity requirements under Regulation (EU) No 10/2011, as amended.

We only carry out changes in composition after consultation with, and written approval by, the customer, where such changes may affect the compliance status of the product. In such cases, an updated Declaration of Compliance shall be issued where required.

We carefully follow new publications and updates to the relevant laws and standards and will inform the customer about significant changes that are relevant to the production, compliance status or intended use of the product.

3. Migration and Residual Contents

The following substances with restrictions and/or specifications are used in the above-mentioned products and have been assessed under the specified conditions of use, including the declared contact time, temperature and surface-to-volume ratio (S/V), for all food types covered by this Declaration.

Product Color	Substance name	Content
Transparent	Copolyester	100 %
Black	Copolyester + Copolyester Masterbatch	98% + 2%

Migration testing was carried out in accordance with Annex V of Regulation (EU) No 10/2011, as amended where applicable, under the worst foreseeable conditions of use. For repeated-use articles, three successive contacts with the food simulants were performed and compliance was assessed on the basis of the third contact. Where a single food simulant was used, its selection was scientifically justified as the most severe simulant for the tested material or article. S/V Ratio= 6 dm²/kg L .

Test Conditions:

Aqueous Food, Food Simulant A, Ethanol (10%) 40°C, 10 days, Filling Method,
Acidic Food, Food Simulant B, Acetic Acid (3 %), 40°C, 10 days, Filling Method
Fatty Food, Simulant for Simulant D2, Vegetable Oil, 40°C, 10 days, Immersion Method
%95 Ethanol 40°C, 10 days, Filling Method for Specific Migration for Table in 3.2 part

3.1. Overall Migration (OML)

Overall migration testing was carried out in accordance with Regulation (EU) No 10/2011, including Annex V and its subsequent amendments, under the specified conditions of use given below. The results obtained in all tested food simulants were below the applicable legal limit of 10 mg/dm². For repeated-use articles, three successive contacts with fresh food simulant were performed, and compliance was assessed on the basis of the third contact.

3.2. Specific Migration (SML) and Substance Restriction under (EU) No 10/2011

This product contains substances which have either Specific Migration Limit (SML) and/or Total Specific Migration Limit (SML(T)) and/or QM (residual content) and/or QMA (residual content per food contact surface area) defined in Tables 1-3 of Annex I of (EU) No 10/2011.

The table below provides the components of the product that are restricted under Regulation (EU) No 10/2011 (20th Amendments)

FCM substance	Name	Cas No	Restriction	Evaluation Notes
364	1,4:3,6 Dianhydrosorbitol	652-67-5	5 mg/kg	ND (LOQ:0,5 mg/kg)**
210	1,4bis(hydroxymethyl)cyclohexane	105-08-8	-	ND (LOQ:0,5 mg/kg)**
227	Mono Ethylene Glycol	107-21-1	SML (T) ₂₈ : 30 mg/kg	ND (LOQ:1 mg/kg)
263	Diethylen Glycol	111-46-6		ND (LOQ:1 mg/kg)
288	Terephthalic acid, dimethyl ester	120-61-6	-	ND (LOQ:10 mg/kg)
785	Terephthalic Acid	100-21-0	SML (T) ₂₈ : 7,5 mg/kg	ND (LOQ:0,75 mg/kg)
881	2,2,4,4-tetramethylcyclobutane1,3-dio	3010-96-6	5 mg/kg	ND (LOQ:0,02 mg/kg)
411	Carbon Black	1333-86-4	-	(Only for Black Color Products) Benzo(a)pyrene ND (LOQ:0,2 mg/kg)

****Polyesters made using dianhydrosorbitol together with 1,4-bis(hydroxymethyl)cyclohexane are not intended for contact with foods containing more than 15% alcohol, in line with the restriction specified in Regulation (EU) No 10/2011, Annex I, Table 1, Column 10. Repeated-use migration testing in 95% ethanol was additionally performed for three contacts as a risk-based verification; no detectable migration of the relevant monitored substance(s) was observed. This does not modify the above regulatory use restriction.**

The substances listed above were subjected to specific migration testing for repeated-use assessment. Three successive contacts were performed where applicable, and the test report confirmed compliance with the applicable legal limits and restrictions.

For Colorants, based on supplier documentation, the pigments used have been assessed with reference to the applicable pigment purity requirements, including, where relevant Council of Europe Resolution AP (89) 1. Based on the conducted testing and supporting documentation, no unacceptable color migration was identified under the applied test conditions. The colour migration/colour fastness result was >95%T, compared with the applicable criterion of >95%T which is referred to DM 21/03/73 and Carbon black is used only in black-coloured articles. In accordance with the relevant specification for carbon black under Regulation (EU) No 10/2011, the risk for presence of Benzo(a)pyrene was controlled. Benzo(a)pyrene was not detected, with a reported LOQ of 0.2 mg/kg.

3.3. Dual-Use-Additives

This product does not contain any substances authorized as food additives under Regulation (EC) No 1333/2008 and (EC) No 1334/2008 based on the available supplier declarations and formulation information.

3.4. Primary Aromatic Amines (PAA) and Metals

The substances listed in Table 1, together with the relevant metals and primary aromatic amines (PAA), were tested in accordance with Commission Regulation (EU) No 10/2011, including Annex II, as amended by Commission Regulation (EU) 2020/1245.

No migration risk of the tested metals or primary aromatic amines (PAA) was detected under the declared conditions of use. For PAAs subject to the non-detectability requirement, each individual PAA was not detected at a detection limit of 0.001 mg/kg food simulant, which is below the regulatory detection limit of 0.002 mg/kg food or food simulant where relevant, applicable restrictions under Annex XVII of REACH are also taken into account.

3.5. Bisphenol A (BPA), Other Bisphenols and Bisphenol Derivatives

In accordance with Commission Regulation (EU) 2024/3190, we confirm that Bisphenol A (BPA), other bisphenols and bisphenol derivatives. (BPA, BPS, BPB, BPF, BPAF, TBBPA & 4,4'-isobutylethylidenediphenol Phenolphthalein and etc)

The possible non-intentional presence of BPA, other bisphenols and bisphenol derivatives has been assessed on the basis of the risk assessment, supplier documentation and conducted analytical testing. Based on the conducted assessment and test results, no relevant non-intentional presence was identified above the applicable internal risk-assessment threshold. The BPA, BPS, BPA, BPB, TBBPA, Phenolphthalein residual content was not detected (LOQ 0.001 mg/kg) requirement limit and migration was not detected above 0.001 mg/kg food simulant under the declared conditions of use.

On this basis, the product complies with the applicable requirements of (EU) No 10/2011 EU 2025/351 3a with the high degree of purity principles applicable to plastic food contact materials and Commission Regulation (EU) 2024/3190.

3.6. Content of PFAS (Per- and Polyfluoroalkyl Substances)

Based on formulation information and supplier documentation, no PFAS substances are intentionally added or used in the manufacture of this reusable food contact article.

Targeted analytical content testing was performed for the PFAS substances listed in the test report. All tested PFAS (Such as PFOS, PFOA, PFHxA, PFHxS) substances were below the reporting limit of 0.01 mg/kg (10 ppb) in the product.

The PFAS assessment was carried out with reference to the general safety requirements of Regulation (EC) No 1935/2004 and the applicable requirements of Regulation (EU) No 10/2011 for plastic food contact materials. Regulation (EU) 2025/40 on packaging and packaging waste is not considered directly applicable to the product itself, unless the product is supplied or used as packaging for the containment, delivery or presentation of food. Based on the conducted assessment and analytical testing, no relevant PFAS content was identified in the product under the declared conditions of use.

3.7. Content of Phthalate

According to supplier declarations and formulation information, phthalate plasticizers are not intentionally added or used in the manufacture of the product. Analytical content testing was performed on the finished product for the phthalates listed in the test report, including BBP, DBP, DEHP, DINP and DIDP under EU No 10/2011. The results of all tested phthalates were reported as not detected at the respective LOQs, as supporting evidence for the absence of detectable levels of the listed phthalate plasticizers.

3.8. Content of Polycyclic Aromatic Hydrocarbons (PAH)

PAH content analysis was performed on the finished product as a supporting control for potential GMP-related contamination and raw material impurity risks. The tested PAHs, including Benzo(a)pyrene and the other PAHs listed in the test report, were reported as not detected at a reported LOQ of 0.2 mg/kg.

4. Organoleptic Test / Sensory Analysis

Organoleptic testing was performed in accordance with DIN 10955:2024. Based on the conducted odor and taste tests, no unacceptable sensory change was observed under the applied test conditions.

The results support compliance with Article 3(1)(c) of Regulation (EC) No 1935/2004 regarding the organoleptic suitability of food contact materials and articles.

Taste: 0.0, Odor: 0.0 (Water, 40 °C, 10 days)

5. NIAS (Not intentionally added substances) and High Degree of Purity:

The possible presence of non-intentionally added substances (NIAS), including volatile, semi-volatile and non-volatile substances, has been assessed through screening analyses, supplier documentation, raw material information, processing conditions and the intended conditions of use.

Identified substances were evaluated by risk assessment and, where applicable, by specific migration testing. Results were interpreted against the applicable limits under Regulation (EU) No 10/2011 or, where no specific limit exists, against recognized toxicological approaches such as TDI/TWI or the Threshold of Toxicological Concern (TTC), including Cramer classification where relevant.

Based on the conducted NIAS screening (LOQ=0,01 mg/kg), migration testing and toxicological assessment, including SML comparison and TTC-based assessment according to Cramer classification where no SML is available, the identified substances are not expected to compromise compliance with Article 3 of Regulation (EC) No 1935/2004 under the declared conditions of use.

Based on the conducted NIAS screening, under the test conditions applied, the results of the screening tests did not show the presence of substances at concentrations exceeding their respective Specific Migration Limits (SMLs). Substances for which no regulatory reference establishing an SML is available were assessed using the TTC approach, with classification according to Cramer as described in the Introduction section, and their concentrations were found to be below the corresponding TTC values. Therefore, no issues of particular toxicological concern were identified, and no additional indepth investigations are considered necessary according to the laboratory assessment.

Based on the supplier declarations, supporting documentation and conducted assessment, the product is considered to meet the applicable high degree of purity requirements under Regulation (EU) No 10/2011, as amended by Commission Regulation (EU) 2025/351.

6. Mineral Oil Hydrocarbon (MOH)

Based on formulation information and supplier declarations, mineral oil hydrocarbons (MOH), including mineral oil saturated hydrocarbons (MOSH) and mineral oil aromatic hydrocarbons (MOAH), are not intentionally added or used in the manufacture of this product.

The possible non-intentional presence of MOH has been considered as part of the NIAS and high degree of purity assessment, taking into account raw material information, supplier declarations, processing conditions, and the intended conditions of use. In addition, the available NIAS screening studies, covering volatile, semi-volatile and non-volatile substances, did not indicate suspicious residual traces or signals attributable to mineral oil hydrocarbons within the scope of the screening methods applied.

7. Specification of Intended Use and Restrictions

This product is designed and tested as a repeated-use food contact article. The product is suitable for storage of all cold and warm food types under the declared conditions of use. It is suitable for long-term storage at refrigerated or room temperature conditions, and for short-term contact with warm food up to -40°C/+90 °C..The product is not intended for hot-fill applications and shall not be used above 90 °C, in ovens, grills or under direct heating unless specifically indicated by the manufacturer.

The Product shall not be used in contact with foods containing more than 15 % alcohol.

No plastic functional barrier is used in the above-mentioned product.

7. Substances of Very High Concern

The product has been assessed with regard to Regulation (EC) No 1907/2006 (REACH). Based on supplier declarations and the information available at the date of issue of this Declaration, the product does not contain substances included in the ECHA Candidate List of Substances of Very High Concern (SVHC) above 0.1% w/w per article/component.

Where relevant, applicable restrictions under Annex XVII of REACH are also taken into account.

8. Final Statement and Conditions of Validity

Based on the applicable legal requirements, supplier declarations, supporting documentation, risk assessments and conducted test results referred to in this Declaration, the product complies, under the declared conditions of use, with the applicable requirements of Regulation (EC) No 1935/2004, Commission Regulation (EU) No 10/2011, including its subsequent amendments and corrections applicable at the time this Declaration was issued, and Commission Regulation (EC) No 2023/2006, as amended where applicable. Where applicable, the product also complies with the relevant Italian national food contact legislation, including Ministerial Decree of 21/03/1973 and its subsequent amendments, Decree of the President of the Republic No 777 of 23/08/1982, and Legislative Decree No 29 of 10/02/2017.

The compliance conclusions stated herein apply only when the product is used in accordance with the declared conditions and restrictions. Any use outside these conditions, including misuse, inappropriate handling, exposure to conditions exceeding the specified limits, or failure to follow the user instructions, is outside the scope of this Declaration and remains the responsibility of the user.

Shumen, 18.05.2026, Rev01
Place, date



Esin AKAL
Director of Quality, Quality Development and Sustainability for Europe

Valid: Until revoked by reissue