Vital·Plast
Your Trusted Partner

ТОВ СПЕЦТЕХОСНАСТКА
Your Trusted Partner

DECLARATION OF COMPLIANCE № 01/2026-FC

revision 02 dd. 10.09.2026

1. Information about the market operator that manufactures the articles intended to come into contact with food and issue this Declaration of Compliance:

Дані виробника		
Name and legal address of the Manufacturer	*Spetztekhosnatka Ltd., 122 Vasylievska Street, Kamianske, 51900, Ukraine*	
Address of the manufacturing site	*10, Tretii Travnevyi Lane, Kamianske, 51900, Ukraine*	
EDRPOU identification code	*13429839*	
Contact phone number	*+380569588710*	*+380504168630*
E-mail	*dsto@d-sto.com*	*vitalplast@vitalplast.com*
Company website	*https://d-sto.com/*	*https://vitalplast.com/*
CEO Name	*Volodymyr LEMPERT*	
Name of the Plastic Parts Production Director	*Viktor ZIABREV*	
Place of issuance of the Declaration	*Kamianske*	

2. Name and other details enabling identification of the articles intended to come into contact with food:

Rigid plastic packaging (containers, lids) of various shapes (round, oval, triangular, rectangular, etc.), and sizes and capacity (from 25 ml to 18 litres) is manufactured by Spetztekhosnastka Ltd., Vital Plast TM, in accordance with TU U 22.2-13429839-002:2018 and is intended for packaging of all and any food products (hereinafter - the articles).

This Declaration applies to all groups of injection-molded articles made of polypropylene, with the possibility of adding colorants and/or IML, which are manufactured and supplied by Spetztekhosnastka Ltd., Vital Plast TM, and does not apply to a specific article

We confirm that our articles are made from primary raw materials only that are permitted for contact with food and ensure the stability of the functional characteristics of the articles and are subject to recycling, as evidenced by the appropriate marking. No recycled raw materials (PCR) are used in production of these articles.

According to the results of the tests and evaluation of the materials used, the articles, under normal and foreseeable conditions of use, do not deteriorate the organoleptic characteristics of food products.

Traceability in conformity with Article 17 of Regulation (EC) № 1935/2004 is ensured for each article in terms of raw materials, internal and external packaging (at the level of batch numbers, labels, product inscriptions, etc.), as well as by issuing a Quality Certificate for each batch of products.

3. Compliance of the articles intended to come into contact with food with the following requirements :

- Law of Ukraine № 2718-IX of 03.11.2022 "On materials and articles intended to come into contact with food", including the requirements of good manufacturing practice (GMP);
- Law of Ukraine № 771/97- BP of 23.12.1997 "On basic principles and requirements for the safety and quality of food products";
- Order of the Ministry of Health № 2104 of 11.12.2023 "On approval of special requirements for plastic materials and articles intended to come into contact with food";
- Order of the Ministry of Health № 1858 of 10.12.2025 "On approval of the Rules for studying the migration of constituent elements of plastic materials and articles intended for contact with food, and the list of model environments that should be used to study the migration of constituent elements of plastic materials and articles intended for contact with food";
- Regulation (EC) № 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, including Articles 3, 11(5), 15 and 17;
- Regulation (EU) № 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food, as last amended and supplemented by: Commission Regulation (EU) 2020/1245 of 2 September 2020 and Commission Regulation (EU) 2025/351 of 21 February 2025;
- Regulation (EC) № 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food;
- Regulation (EU) № 2025/40 of the European Parliament and of the Council of 19 December 2024 on packaging and packaging waste, amending Regulation (EU) 2019/1020 and Directive (EU) 2019/904, and repealing Directive 94/62/EC;
- TU U 22.2-13429839-002:2018 "Disposable containers and household articles made of plastic".

4. Specification of the articles intended to come into contact with food :

1) Category of the food products the relevant article is intended to contact with.	For all food products .
2) Food safety marking.	✓ name of the manufacturing company or its mark for goods and services ; ✓ graphic symbol for products that do not come into contact with food at the time of sale in accordance with Annex II of Regulation (EC) № 1935/2004 Article 19 and Appendix № 1 of the Law of Ukraine; ✓ abbreviated name or code of the material from which the product is made, and a recycling symbol.
3) Duration, conditions and temperature regime of processing and/or storage in case of contact with food products.	✓ long-term storage at room temperature or below ; ✓ short-term contact under hot pouring conditions and/or heating to a temperature of 70°C for 2 hours or 100°C for 15 minutes, calculated by the formula: t = 120/2^((T-70)/10) minutes, where T is the filling temperature. Taking into account the physical and mechanical properties of polymeric materials, which at elevated temperatures acquire plasticity, which can lead to deformation of articles during filling and capping, following is recommended: ✓ recommended temperature of the food product during filling - from 1°C to 70 °C; ✓ maximum temperature of an article when capping the lid - no higher than 35 °C; ✓ filling an article according to its nominal capacity; ✓ before filling, keep the products (at least 24 hours) in a room with a temperature of (21±2)°C; ✓ use of the articles in the conditions other than those listed in this declaration, requires a separate feasibility study.

4) Ratio of the surface area of an article in contact with food to its volume for which compliance with the established migration limits has been checked	To determine the ratio of food contact surface area to volume used to establish product compliance, a standard value of 6 dm2/1 kg of food was used for all products, based on the worst-case principle, or the actual surface area to volume (S/V) ratio for products whose geometry requires a different approach.
5) Packaging and recommended storage conditions for products intended for contact with food.	✓ the articles are packed in plastic bags and corrugated cardboard boxes using adhesive tape, placed on pallets and wrapped with stretch film; ✓ the articles must be stored at a temperature of +1°C to +35°C in dry, clean, covered warehouses at a distance of at least 1 m from heating devices, protected from sunlight; ✓ during storage, it is necessary to take into account all manipulation signs on product boxes, such as: "Top", "Fragile", "Keep out of rain", "Keep out of sunlight"; ✓ take into account additional recommendations listed on the website https://vitalplast.com

5. Information on substances or their degradation products used for the production of plastic articles for which restrictions and/or specifications are provided for by legal requirements, in order to comply with the established restrictions by market operators engaged in further processing and/or production of materials and objects.

5.1. Overall migration limits (OML)

Based on testing of finished products carried out by an accredited laboratory in food simulants A (10% ethanol), B (3% acetic acid) and D2 (olive oil) at 40°C for 10 days, it was confirmed that the overall migration limits (OML) do not exceed 10 mg/dm^2 according to the requirements of the Order of the Ministry of Health of Ukraine № 2104 and Regulation (EU) № 10/2011.

5.2. Specific migration limits (SML)

a) The specific migration of substances listed in Annex I to Order of the Ministry of Health № 2104 and Regulation (EU) № 10/2011 is controlled on the basis of documentation from the raw material suppliers and the results of migration tests and does not exceed the established limits.

b) The specific migration of the elements listed in Annex II to Order of the Ministry of Health № 2104 and Regulation (EU) № 10/2011 does not exceed the established limits, which has been confirmed by the tests of the finished products in an accredited laboratory in food simulant B (3% acetic acid) at 60 °C for 10 days.

5.3. Based on the documentation from the suppliers of the materials used, it has been confirmed that:
- the sum of primary aromatic amines (PAA) does not exceed the detection limit of 0.01 mg/kg;
- unintentionally added substances (NIAS) are assessed in accordance with Article 19 of Regulation (EU) № 10/2011;
- bisphenols (S, F, A, B) are not used during the production of the raw materials used.

5.4. REACH

Based on information from material suppliers, the articles:
- do not contain substances included in the Candidate List of the European Chemicals Agency (ECHA) valid on the date of issuance of the Declaration, in a concentration exceeding 0.1% by weight;
- comply with the restrictions applicable to them set out in Annex XVII of Regulation (EC) № 1907/2006 (REACH).

5.5. Genotoxic substances

In accordance with the requirements of Annex IV (part 6) of Regulation (EU) № 10/2011, the raw materials used do not contain genotoxic substances that could migrate to food products or food imitators in a concentration of more than **0.15 µg/kg** (0.15 ppb).

5.6. PFAS

Based on the supplier documentation, it has been confirmed that no intentionally added per- and polyfluoroalkyl substances (PFAS) are used in the production of the raw materials used.

No processing materials or auxiliary agents are used in the production of the finished articles that could be a source of PFAS transfer to the finished products.

Laboratory tests of representative samples of finished products confirmed that the content of each of the tested PFAS is <0.01 mg/kg (10 ppb) at a limit value of 25 ppb; the total content of the tested PFAS is not detected at a limit value of 250 ppb; the content of total fluorine (TF) is <20 mg/kg at a limit value of 50 mg/kg.

The articles comply with the applicable requirements of Article 5(5) of Regulation (EU) 2025/40 on PFAS.

5.7. Heavy metals

The results of laboratory tests on representative samples of finished products have confirmed that the total concentration of lead (Pb), cadmium (Cd), mercury (Hg) and hexavalent chromium (Cr(VI)) is below the limit of quantification and does not exceed the established limit value of 100 mg/kg, which complies with the requirements of Article 5(4) of Regulation (EU) 2025/40.

5.8. Nanomaterials

Nanomaterials as defined in Regulation (EU) № 10/2011 are **not used** in the production of the raw materials and finished products.

6. Information relative to the substances which are subject to restrictions in food, obtained by experimental data or theoretical calculation about the level of their specific migration .

According to the information provided by the suppliers, dual-use additives that meet the purity criteria set out in Annex I to Regulation (EU) № 10/2011 may be used in the production.

Based on the results of testing the finished products manufactured with the addition of colorants, in an accredited laboratory, we confirm that the overall migration limits (OML) in model media A, B and D2 at 40°C for 10 days and the specific migration limits (SML) of metals in model media B at 60°C for 10 days do not exceed the established limits.

7. Confirmation that in case of use of functional barrier in multilayer plastic materials and articles such materials or articles meet the requirements of the legislation.

Some of our products are manufactured using In-Mold Labeling (IML) technology, integrated into the outer layer and separated from the food product by a polymer layer, which performs the function of a functional barrier in accordance with the Law of Ukraine № 2718-IX and Regulation (EU) № 10/2011.

We confirm that according to the documentation from the raw material suppliers, risk analysis (including NIAS), as well as the results of testing of finished products with IML in an accredited laboratory, in model media A, B and D2 the overall migration limits (OML) at a temperature of 40°C for 10 days and the specific migration limits (SML) at a temperature of 60°C for 10 days do not exceed the established limits.

8. Conditions of validity of the declaration and user responsibility .

Production is carried out within the framework of a food safety management system certified under the FSSC 22000 scheme.

The above-mentioned polymer articles (packaging/ containers with lids of various shapes) are suitable for contact with food and meet the requirements of the current legislation of Ukraine and the EU. The tests for general and specific migration confirm that the products are safe for use with all types of food products.

To prevent the migration of potentially migrating substances, the manufacturer of the final filling product (the product packed in a container) bears full responsibility for the stability of the substances in

the filled package and must confirm the safety of the packaging for the specific type of food product for which it is intended.

This Declaration is valid only if the articles are used in accordance with the requirements of good manufacturing practice (GMP), as well as in accordance with the filling conditions specified in paragraph 4 of this Declaration. The articles must not undergo changes or additional processes that may adversely affect their safety or quality.

Director
Of the Plastic Products Production **Viktor ZIABREV**