

perfectly pleasing tomato-y pasta with lots of veggies

	EK051	EK237
Front of pack name	perfectly pleasing tomato-y pasta with lots of veggies	NL: pasta met een he-le-boel groente FR-BE: 'pâtes à la tomate avec beaucoup de légumes
Pack size	190g e	190g e
Product description	hello, I'm an organic pasta, tomato + veg meal. I'm perfectly balanced for growing babies.	NL: hallo, Ik ben een biologisch babyvoedings-maaltijdje met pasta, tomaat + groente. Ik ben perfect in balans voor groeiende baby's zodat ze verder kunnen met hun leuke foodie-avonturen. FR-BE: coucou, Je suis un plat biologique à base de pâtes, tomate + légumes. Je suis parfaitement équilibré pour aider les bébés en pleine croissance. DE: Hallo, ich bin eine organische Mahlzeit aus Nudeln, Tomaten und Gemüse.
Age suitability	My ingredients + texture are suitable for babies from 10 months. I'm an everyday family favourite meal with flavours that are easy to eat and with soft chunks to help your baby chew.	NL: Mijn flinke, zachte stukken zijn geschikt voor baby's vanaf 8 maanden en helpen je kleintje om te beginnen met kauwen. FR-BE: Mes gros morceaux tendres conviennent aux bébés âgés de 8 mois et plus et aident votre bout de chou à commencer à mastiquer. DE: Meine dicken Klößchen schmecken Babys ab 10 Monaten und helfen den Kleinen, das Kauen zu lernen.
Product category (Puree/Snack/Mix)	Meal	
Classification (Food/Complimentary)	Food	
Country of origin	France	
Range	Everyday faves	NL: Toekomstige kleine foodies FR-BE: Futurs petits gourmands
Ingredients (Allergens highlighted in blue)	Organic tomatoes 41% Organic cooked pasta 25% (water, organic durum wheat , organic dried egg whites) Organic carrots 9% Organic onions 9% Organic red peppers 7% Organic vegetable stock 4% (water and organic vegetables: carrots, onions, courgettes) Organic courgettes 3% Organic extra virgin olive oil 1% Organic oregano <1% Other stuff 0%	NL 41% tomaten* 25% gekookte pasta (water, durum tarwe *, gedroogd eiwit *) 9% wortelen* 9% uien* 7% rode paprika's* 4% groentebouillon (water en groenten*: wortelen*, uien*, courgettes*) 3% courgettes* 1% extra vergine olijfolie* <1% oregano* *= biologisch FR-BE 41% tomates* 25% pâtes cuites (eau, blé dur*, poudre de blanc d' œuf *) 9% carottes* 9% oignons* 7% poivrons rouges* 4% bouillon de légumes (eau et légumes*: carottes*, oignons*, courgettes*) 3% courgettes* 1% huile d'olive extra vierge*

		<p><1% origan*</p> <p>*= biologique</p> <p>DE: 41 % Tomaten*, 25 % gekochte Nudeln* (Wasser, Hartweizen*, getrocknetes Eiweiß*), 9 % Karotten*, 9 % Zwiebeln*, 7 % rote Paprika*, 4 % Gemüsebrühe (Wasser und Gemüse*: Karotten*, Zwiebeln*, Zucchini*), 3 % Zucchini*, 1 % natives Olivenöl extra*, < 1 % Oregano*</p> <p>* = Biologisch</p>
Allergen warning	I may contain soya + mustard	<p>NL: Kan mosterd en soja bevatten</p> <p>FR-BE: Peut contenir des traces de soja et moutarde</p> <p>DE: Kann Send und Soja enthaleten</p>
Product claims - specific to pack format	<p>5 different veggies</p> <p>Source of protein</p> <p>No added salt</p> <p>Just good stuff</p>	N/A
Storage instructions	Keep me in a cupboard. Once opened, I can be kept in the fridge for up to 24 hours. Do not reheat or freeze me.	<p>NL: Bewaar mij in een kast. Na opening kun je me 24 uur in de koelkast (max 7°C) bewaren. Niet invriezen.</p> <p>FR-BE: Conservez-moi dans un placard. Après ouverture, je peux être conservé au réfrigérateur jusqu'à 24 heures. Ne me congelez pas.</p> <p>DE: Bewahre mich im Speiseschrank auf. Nach dem Öffnen bleibe ich im Kühlschrank bis zu 24 Stunden frisch (max. 7 °C). Bitte nicht einfrieren.</p>
Suitable for freezing	No	
Directions for use	I'm super tasty cold or warmed up! To warm me simply tear off my top + stand me in hot water or squeeze me into a saucepan to gently heat. I can also be microwaved! Just tear off my top, stand me up and whizz me round for 1 minute. Always be careful, hot food can burn so always test my temperature before feeding me to your baby.	<p>NL: Ik kan zowel koud als warm gegeten worden! Om me op te warmen scheur je de bovenkant af + zet je me in heet water of knijp je mijn inhoud uit in een pannetje. Ik kan ook in de magnetron! Scheur de bovenkant af en warm mij 1 minuut op. Test altijd mijn temperatuur voordat je me aan je baby geeft.</p> <p>FR-BE: Je suis aussi délicieux froid que réchauffé ! Pour me réchauffer, il suffit de déchirer ma partie supérieure et de me mettre au bain-marie ou de me verser dans une casserole. Je peux également être passé au micro-ondes ! Il suffit de déchirer ma partie supérieure et de me faire chauffer pendant 1 minute. Vérifiez toujours ma température avant de me donner à manger à votre bébé.</p> <p>DE: Ich schmecke super, kalt oder aufgewärmt! Zum Aufwärmen reißt du einfach den Rand oben ab und stellst mich in heißes Wasser oder du drückst meinen Inhalt in einen Topf. Ich kann auch in der Mikrowelle aufgewärmt werden! Reiß einfach den Rand oben ab und wärme mich eine Minute lang auf. Teste immer meine Temperatur, bevor du dein Baby mit mir fütterst.</p>



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Nutrition information	Typical values	per 100g	per pack
	Energy	255kJ/61kcal	485kJ/115kcal
	Fat	1.3g	2.5g
	- of which saturates	0.2g	0.4g
	Carbohydrate	9.2g	17.5g
	- of which sugars	3.5g	6.7g
	Fibre	1.6g	3.0g
	Protein	2.3g	4.3g
	Salt	0.06g	0.12g

Process

1. Receipt of raw materials
2. Transfer to mixing vessel and mixing of raw materials
3. Cooking
4. Fill
5. Sealing of Doy
6. Retort
7. Pack and store at ambient temperature

Suitable for/Free from information

Suitable for			
Vegetarian	✓	Halal	
Vegan		Kosher	

Free from			
Celery	✓	Molluscs (such as mussels and oysters)	✓
Cereals containing gluten (such as wheat, rye, barley and oats)		Mustard	
Crustaceans (such as prawns, crabs and lobsters)	✓	Peanuts	✓
Eggs		Sesame	✓
Fish	✓	Soybeans	
Lupin	✓	Sulphur dioxide and sulphites (at a concentration of more than ten parts per million)	✓
Milk	✓	Tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts)	✓

Packaging



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Packaging Item	Level	Material Substrate (description only)	Target weight (g)	Food contact?
Doybag	Primary	PET - GV PETHB - PPWHITE	4.6	yes
SRP	Secondary	TESTLINER COATED - E FLUTE - TESTLINER	87	no

Under EU PPWR we confirm;		Enforcement	Information provided
1	A valid Declaration of Conformity (DoC) is available for the packaging supplied. Technical documentation supporting the conformity assessment is maintained and available upon request.	12.08.26	✓
2	Packaging materials can be traced fully through our supply chain via production Lot Codes printed on all consumption units (in the Best Before area on packs)	12.08.26	✓
3	All packaging complies with applicable PPWR substance restrictions	12.08.26	✓
4	Packaging complies with PPWR labelling requirements including producer identification requirements and the prohibition on misleading environmental claims.	Jan 2028	
5	Packaging has been designed in accordance with PPWR packaging minimisation requirements, ensuring weight and volume are limited to the minimum necessary to maintain functionality, product protection and consumer acceptance.	Jan 2030	

See Appendix for evidence files

Ella's Kitchen products conform to UK (The Packaging (Essential Requirements) Regulations 2015) & EU regulation for packaging and packaging waste 2025/40.

Specification Approval

Name:	Zoe Fox-Mills
Signature:	
Position held:	Head of Making Things Right
Date:	Aug 2026

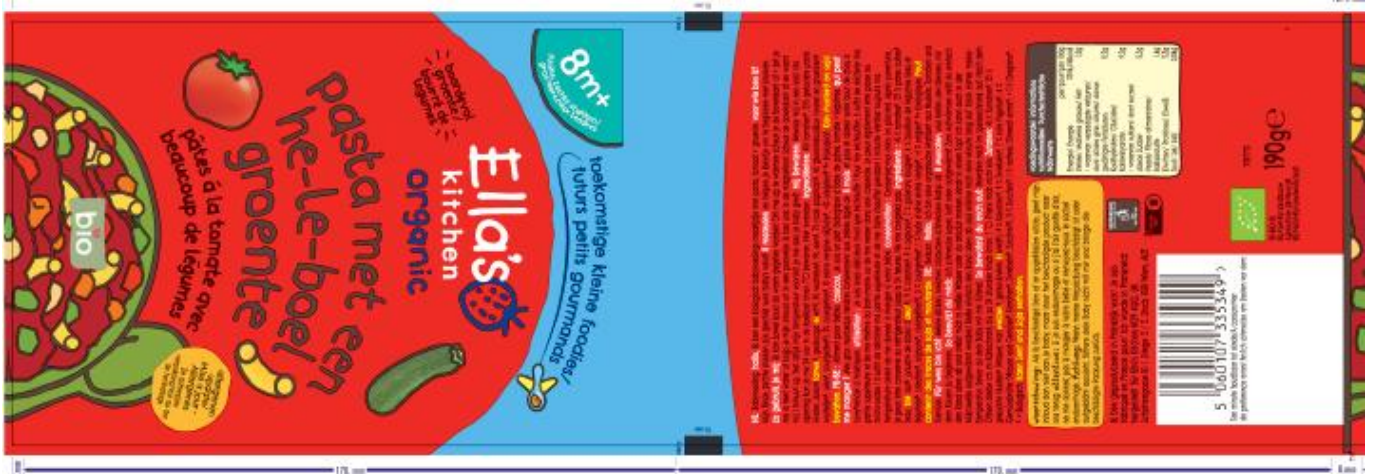
This specification has been approved on behalf of Ella's Kitchen (Brands) Ltd by

Ella's Kitchen (Brands) Ltd, 22 Greys Green Farm, Rotherfield Greys, Henley-on-Thames, RG9 4QG

Appendix 1 - Evidence 1 – artwork file – lot code is in the BBE area
EK051



EK237



Appendix 2 – DoC - Doybag

DECLARATION OF COMPLIANCE

Product reference: **PRODUCT PET/PETHB/PPW**

as supplied by: [REDACTED]

to customer: Yabon

for application: Ready meals

This product is composed of the following components:

table 1 – product composition (from the external layer to the internal layer).

μ	polyester film
μ	printing inks
μ	adhesive
μ	high barrier polyester film
μ	adhesive
μ	white polypropylene film

μ	matte varnish
μ	polyester film
μ	printing inks
μ	adhesive
μ	high barrier polyester film
μ	adhesive
μ	white polypropylene film

The exact nature of the components used is [REDACTED] proprietary information. Details of the formulation could be supplied to an independent third party under secrecy agreement.

1. Compliance with food contact legislation.

This product complies with Regulation (EC) No 1935/2004. In particular, it is manufactured under good manufacturing practices, from components and ingredients which are declared suitable for food contact use, and is therefore considered to comply with the general safety requirements (Art. 3). We also comply with Art. 11(5), the provisions on labelling (Art. 15), declaration of compliance (Art. 16) and traceability (Art. 17). See below for details on the conditions of use.

Our good manufacturing practices meet the requirements of Regulation (EC) No 2023/2006 and follow relevant sections of the "Code for Good Manufacturing Practices for Flexible and Fibre-Based Packaging for Food" issued by Flexible Packaging Europe (<http://www.flexpack-europe.org/>).

The following table lists the regulatory status of the components used in manufacturing our product:

table 2 – regulatory status of product components.

Component	Legal Reference	Status (**)
plastics	Regulation (EU) No 10/2011 (*)	monomers & additives listed; see below for further compliance aspects.
plastics	FDA 21 CFR sections 177.1630 section (f), (g), (h)(1),(2) and (i), (j); 177.1520.	compositional compliance.

Bisphenol A and other bisphenols	Regulation (EU) 2024/3190	See the statement below this table.
nanomaterials	Recommendation 2022/C229/01	nanomaterials used are: ink pigments and silica (which are non-migratory).
PFAS	Regulation (EU) 2025/40, "PPWR"	PFAS are not used; based on testing of relevant samples our product is in compliance with the limit of Article 5 point 5(c); a method to test for the limits in points 5 (a) and (b) does not yet exist.
PFAS	Connecticut (SB837) Minnesota (Statute 325F.075) Rhode Island (S2044/H7438) Vermont (S20/2021)	PFAS are not used, therefore our product complies.
adhesives	Regulation (EU) No 10/2011 (*) BfR XXVIII FDA 21 CFR 175.105	compositional compliance with at least one of these legal references.
printing inks	n.a.	comply with EuPIA exclusion policy. comply with LFGB §§ 30-31.

(*) Regulation (EU) No 10/2011 was amended by Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 2015/174, 2016/1416, 2017/752, 2018/79, 2018/213, 2018/831, 2019/37, 2019/1338, 2020/1245, 2023/1442, 2023/1627, 2024/3190, 2025/351, 2025/2240 and 2026/245. Reference to Regulation 10/2011 in this document includes these amendments unless noted otherwise.

(**) The term "used" refers to intentional presence in our raw materials or added during manufacturing. We cannot exclude trace impurities or incidental contaminants.

Regulation (EU) 2024/3190 as amended by Regulation (EU) 2026/250, on the use of bisphenol A (BPA) and other bisphenols and bisphenol derivatives in materials and articles intended to come into contact with food.

This Regulation entered into force on 20 Jan. 2025 and bans the use of BPA and certain other bisphenols in the manufacturing of food contact materials from 20 July 2026 (20 Jan. 2028 if used on the outside of a metal layer). Based on information currently available from our raw material suppliers, we can confirm that the product referred to above:

- is not manufactured using BPA or its salts;
- is not manufactured using other bisphenols or bisphenol derivatives.

This confirmation is to the best of our knowledge and not based on testing. Should different information come through the supply chain during the ongoing transition period, we will inform you.

2. Further details on EU food contact compliance.

2a. Conditions of use

Taking into account the relevant legal provisions as well as the formulation of our raw materials and the OML and SML compliance information reported below, we can give clearance for the use of our product in contact with food in the following conditions of use:

- single use applications only
- intended food contact side (see layer sequence in Table 1): internal side only.
- food types: all foods.
- packed food storage conditions: indefinite storage time, up to room temperature.
- in-pack processing: heating up to 125°C for up to 30 minutes.

These conditions of use may include microwave re-heating on provision that the conditions inside the package, to be verified by the customer, do not exceed the time and temperature listed.

The highest surface to volume ratio for which the compliance of this product has been assessed, is 6 dm²/kg.

2b. Overall Migration Limit

Our product is a plastic as defined in the scope of Regulation (EU) No 10/2011, and therefore subject to an Overall Migration Limit (OML) as laid down in Article 12 of the Regulation.

In testing for verification of the OML we follow the methods that have been laid down in the EN 1186 series of standards by CEN.

2c. OML test conditions

The overall migration, when tested on relevant samples, was found to comply with the OML in the following test conditions:

- OM6 (4 hours at 100°C or at reflux) in simulants A and B
- 1 hour at 130°C in simulant D2

The test results, obtained on a relevant sample (this product or one of similar composition) in the conditions listed, are as follows:

table 3 – OML test results.

simulant	test condition	result (mg/dm ²)
simulant A (10% ethanol)	OM6 (4 hours at reflux)	< 2
simulant B (3% acetic acid)	OM6 (4 hours at 100°C)	< 2
simulant D2 (vegetable oil)	1 hour at 130°C	< 3

Notes:

- According to section 4 of Annex III of the Regulation, for OML testing the combination of simulants A, B and D2 allows to conclude on compliance for all types of foods.

These OML test results have been taken into account in the conditions of use reported in section 2a.

2d. Specific restrictions on substances in plastics.

Our product contains one or more plastic components regulated by Regulation (EU) No 10/2011. This Regulation provides specific restrictions on monomers, starting substances and additives used in the manufacturing of plastics.

Some or all of the restricted substances listed in table 4 may be present in the finished material:

table 4 – specific restrictions on substances in Annex I of Regulation (EU) No 10/2011.

No.	PM ref.	Substance name	CAS Nr.	Restriction (**)	Status (table 5)
00019	39090	N,N-bis(2-hydroxyethyl)alkyl (C8-C18) amine	-	SML(T) = 1.2 mg/kg	5
00799	77708	polyethylene glycol ethers of linear and branched primary (C8-C22) alcohols	-	SML = 1.8 mg/kg	5
00475	19110	1-isocyanato-3-isocyanato methyl-3,5,5-trimethyl cyclohexane	4098-71-9	SML(T) = ND; DL = 0.01 mg/kg QM = 1 mg/kg (free NCO)	10
00141	25600	1,1,1-trimethylol propane	77-99-6	SML = 6 mg/kg	5
00361	18700	1,6-hexanediol	629-11-8	SML = 0.05 mg/kg	5
00532	88640	epoxidised soybean oil	8013-07-8	SML(T) = 60 mg/kg	5
00444	61440	2-(2'-hydroxy-5'-methylphenyl)benzotriazole	2440-22-4	SML(T) = 30 mg/kg	5
00263	15760	diethylene glycol	111-46-6	SML(T) = 30 mg/kg	5
00227	16990	ethylene glycol	107-21-1	SML(T) = 30 mg/kg	7
00372	18640	hexamethylene diisocyanate	822-06-0	SML(T) = ND; DL = 0.01 mg/kg QM = 1 mg/kg (free NCO)	10

00209	17050	2-ethyl-1-hexanol	104-76-7	SML = 30 mg/kg	5
00128	10060	acetaldehyde	75-07-0	SML(T) = 6 mg/kg	5
00291	19150	isophthalic acid	121-91-5	SML(T) = 5 mg/kg	7
00785	24910	terephthalic acid	100-21-0	SML(T) = 7.5 mg/kg	5
00398	35760	antimony trioxide	1309-64-4	SML = 0.04 mg/kg (Antimony)	5
00231	10120	acetic acid, vinyl ester	108-05-4	SML = 12 mg/kg	5
00098	17260	formaldehyde	50-00-0	SML(T) = 15 mg/kg	5
00239	19975	melamine	108-78-1	SML = 2.5 mg/kg	5
00484	13395	2,2-bis(hydroxymethyl)propionic acid	4767-03-7	SML = 0.05 mg/kg	5
00254	13720	1,4-butanediol	110-63-4	SML (T) = 5 mg/kg	5
00779	39815	9,9-bis(methoxymethyl)fluorene	182121-12-6	SML = 0.05 mg/kg	5
00315	46640	2,6-di-tert-butyl-p-cresol = 3,5-di-tert-butyl-4-hydroxytoluene	128-37-0	SML = 3 mg/kg	5
00988	—	1,3-bis(isocyanatomethyl)benzene	3634-83-1	SML = 0.05 mg/kg (as 1,3-benzenedimethanamine)	10
		undisclosed aluminium compound(s)		SML(T) = 1 mg/kg (Aluminium)	5
		primary aromatic amines		SML(T) = ND; DL = 0.002 mg/kg	10

(**) Restrictions can be a specific migration limit (SML), a maximum concentration (QM) in the plastic, a maximum quantity per surface area (QMA), or a 'no detectable migration' (ND) requirement at a certain detection limit (DL). Suffix (T) indicates a combined restriction for 2 or more substances.

The above list of restricted substances is complete to the extent that accurate information was received from our raw material suppliers. The status with regard to the latest amendments of Regulation 10/2011 is as follows:

- Amendments up to 2024/3190 : fully covered by Table 4.
- Amendment 2025/351: fully covered by Table 4. Note that a transition period until 16 Sep. 2026 applies.
- Amendment 2025/2240 : fully covered by Table 4.
- Amendment 2026/245 : fully covered by Table 4.

2e. Compliance with specific restrictions on substances in Table 4

The specific restrictions on substances listed in Table 4, apply to our product and/or its plastic components. Our compliance assessment as summarized below is carried out on the basis of the surface/volume ratio reported in section 2a above. The results of this compliance assessment have been taken into account in the conditions of use reported in section 2a.

table 5 – compliance assessment for substances listed in table 4.

Status (table 4)	compliance status
5	compliance is confirmed by our supplier
7	GC-MS / GC-FID screening shows substance migration is not detected/identified at 10 ppb, or it is well below the limit
10	finished product complies when the curing is complete

Contact us for more details on this compliance assessment if needed.

2f. Compliance with Annex II of Regulation 10/2011

On the basis of information currently available to us, the compliance of our product with the substances listed in Table 1 of Annex II is ensured as follows:

- Substances of Annex II.1 that are disclosed by our suppliers as being used in our raw materials, are addressed in table 4 of this document.
- Substances of Annex II.1 that arise from impurities in our raw materials are covered by our suppliers' statements of compliance with Article 19 of Regulation 10/2011 and/or Article 3 of Framework Regulation 1935/2004, or a specific supplier statement of compliance with Annex II.1.

The compliance of our product with the provisions on Primary Aromatic Amines (PAA), if relevant for our product, is addressed in tables 4 and 5 of this document. In accordance with the recommendations of FEICA, we use a detection limit of 0.002 mg/kg food or food simulant for all PAA species.

2g. Dual Use Additives

As required by Regulation (EU) No 10/2011 the following table identifies additives used in plastics which are also authorised as food additives by Regulation (EC) No 1333/2008 or as flavourings by Regulation (EC) No 1334/2008. In absence of a Union reference list of these substances, or a marking in the Regulation, there remains some uncertainty over precisely which additives are to be considered as dual use additives. Therefore the following information received from our suppliers could be considered preliminary:

table 6 – dual use additives.

food additive	substance
E171	titanium dioxide
E173	aluminium
E321	3,5-di-tert-butyl-4-hydroxytoluene
E338	phosphoric acid
E 355	adipic acid
E462	ethyl cellulose
E470a	calcium stearate
E470b	magnesium stearate
E507	chloridic acid
E551	silicon dioxide
E559	kaolin
E570	fatty acids
E905	microcrystalline wax
FL 08.026	Adipic acid

3. Additional information on substances.

The information in this section is to the best of our knowledge and is based on information received from our raw material suppliers, which may be incomplete, or on spot testing. As such, incomplete or inaccurate information given here cannot be the cause of any claim or rejection or other liability inferred upon us.

3a. High degree of purity

Amendment 2025/351 introduces the concept of "high degree of purity". This applies to the selection of starting substances used to manufacture the polymer / plastic raw material. It is not a requirement on the manufacturing of our plastic intermediate and final articles as we don't use substances but instead various intermediate plastic materials and articles. The high degree of purity is also not a requirement on the migration of substances from our product.

Annex IV of Regulation 10/2011 as amended by Regulation 2025/351 requires confirmation of high degree of purity for substances obtained from chemical recycling through processes not covered by Regulation 2022/1616 (i.e. pyrolysis). In case such recycled plastics are used in our product, Table 2 of this DoC covers this requirement.

For other plastic raw materials, Regulation 2025/351 does not foresee any communication down the supply chain related to the high degree of purity of the starting substances used. Such confirmation is therefore only implicit in the compliance statements of our plastic raw material suppliers with Regulation 10/2011 as amended; consequently we cannot give any explicit confirmation on this topic.

3b. Substances for which genotoxicity has not been ruled out

Amendment 2020/1245 requires a flow of information in the supply chain on the potential presence of substances for which genotoxicity has not been ruled out according to the rules of the EFSA risk assessment methodology.

Should any of our suppliers disclose the presence of such substances for which genotoxicity has not been ruled out, this paragraph will be updated with any information that may be needed for a final risk assessment when this hasn't already been conclusive at our stage or upstream.

3c. Non-Intentionally Added Substances (NIAS)

Our suppliers have either explicitly confirmed that a risk assessment according to Article 19 of Regulation 10/2011 has been carried out, or have implicitly done so by confirming compliance with Regulation 1935/2004.

4. Environmental Compliance

The combined total amount of Lead, Cadmium, Mercury and hexavalent Chromium in above-mentioned material does not exceed 100 ppm; consequently this product complies with the heavy metals limit of:

- Directive 94/62/EC on Packaging and Packaging Waste, as amended [applicable until 12 Aug. 2026]
- Regulation (EU) 2025/40 on Packaging and Packaging Waste ("PPWR") [applicable from 12 Aug. 2026]
- the US Model Toxics in Packaging Legislation (formerly CONEG) and its state-level implementations

Regulation 2025/40 also prohibits the presence of PFAS in food packaging from 12 Aug. 2026. This is addressed in Table 2 above. The following requirements of Regulation 2025/40 require the publication in coming years of additional rules, guidance documents, national and/or EU legislation before compliance can be assessed, therefore these cannot be confirmed yet:

- minimisation of substances of concern other than heavy metals and PFAS (Art. 5)
- recyclability of packaging (Art. 6)
- minimum recycled content of plastic packaging (Art. 7)
- minimisation of packaging (Art. 10)
- labelling of packaging (Art. 12)

Note that the compliance of packaging with the requirements of Regulation 2025/40 is the legal obligation of the brand owner placing packed products on the market.

The Essential Requirements of Directive 94/62/EC remain in place until the Directive has been repealed by Regulation 2025/40. In this regard, we can declare the following:

Our product is made of plastics, which, according to Annex B of EN standard 13431:2004 provide a positive calorific gain upon incineration.

With regard to the requirement on source reduction we point to Table 2 of EN 13427:2004 where it is explained that this assessment needs to be made at the level of the complete packaging system i.e. primary + secondary + tertiary packaging; consequently it is out of our control.

5. BSE/TSE

Throughout the plastics converting industry, certain low-level additives which are based on fatty acids, fatty acid esters or glycerol that are derived from animal fats (tallow) are in widespread use; the use of these additives is generally considered to be unavoidable in many different types of plastics. Tallow itself is not used in our products.

However, it has to be pointed out that:

- these substances are approved for food-contact use.
- Regulation (EC) No 999/2001 and its amendments assure that Specified Risk Materials (SRM) are removed prior to production of the materials of animal origin from which the above-mentioned substances are derived.
- the production of these additives is subject to very severe processing conditions that meet or exceed the recommendations for complete inactivation of TSE agents.

We therefore are certain that no danger for human health can result from the use of the above-mentioned additives and, by extension, our product.

6. Absence of chemical substances

Based on the information available to us, the following substances are not intentionally used in our raw materials nor added during manufacturing. Therefore our product is not expected to contain:

- allergens listed in Annex II of Regulation (EU) No 1169/2011 as amended
- post-consumer recycled waste
- mineral oil solvents not listed in Reg. 10/2011, other mineral oil saturated hydrocarbons (MOSH), mineral oil aromatic hydrocarbons (MOAH)
- phthalate plasticizers

The absence of these substances has not been confirmed by testing. We cannot exclude trace impurities at insignificant levels resulting from incidental contamination or from impurities in precursors to our raw materials.

7. Disclaimer

This declaration is given in good faith and to the best of our current knowledge. It only covers the food contact compliance status of our product as it leaves our premises and does not imply any conclusions regarding technical aspects of the use of our product nor any unforeseen interactions of our product with the packaging process or the filling good.

This declaration replaces all previous declarations for the same specification/product. It remains valid until a change in the legislation or new scientific information change the legal status. At such time we will inform our customers accordingly.

*Prepared: Carolina Gomes
Reviewed: Andreia Rego
19 May 2026*



Ella's Kitchen (Brands) Ltd
Standard Retail Specification