

To: CO.P.T GROUP SRL  
VIA FERRARI 27  
44100, FERRARA (FE)

## Declaration of Conformity

We,

**Bormioli Luigi S.p.A.**  
**Viale Europa, 72/A**  
**43122 Parma - Italy**

declare under our sole responsibility that, based on our knowledge and on the information provided by our suppliers, the articles

### *GLASS CONTAINERS AND TABLEWARE*

Ref. n°:

895053ST6021990	QUATTRO STAG.CAP 86 S/BPA'18	STRIP2K48 NG18
895052ST4021990	QUATTRO STAG.CAP.70 S/BPA'18	STRIP2K54 NG13
357750FSA121990	QUATTRO STAG. VASO 0,25	F 6 NG18
349750FSA121990	QUATTRO STAG. VASO 0,5	F 6 NG18
365160FSA121990	QUATTRO STAG. VASO 1,0	F 6 NG18
359920FSA121990	QUATTRO STAG. VASO 1,5	F 6 NG18

containing all or some of the following items.

357766 Quattro Stagioni Mini Jar 8 cl	357767 Quattro Stagioni Mini Jar 4 cl
357760 Quattro Stagioni Heritage Jar 15 cl	357750 Quattro Stagioni Heritage Jar 25 cl
349750 Quattro Stagioni Heritage Jar 50 cl	349760 Quattro Stagioni Heritage Jar 70 cl
365160 Quattro Stagioni Heritage Jar 100 cl	359920 Quattro Stagioni Heritage Jar 150 cl
354756 Quattro Stagioni Conical Jar 32 cl	354757 Quattro Stagioni Conical Jar 20 cl
365641 Quattro Stagioni Bottle 20 cl	365642 Quattro Stagioni Bottle 40 cl
365600 Quattro Stagioni Bottle 100 cl	365610 Quattro Stagioni Amphora Jar 30cl
365630 Quattro Stagioni Amphora Jar 50 cl	357764 Quattro Stagioni Maxi Jar 200 cl
357763 Quattro Stagioni Maxi Jar 300 cl	357765 Quattro Stagioni Maxi Jar 378 cl
895051 Quattro Stagioni Clousures $\phi$ 56mm	895052 Quattro Stagioni Clousures $\phi$ 70mm
895053 Quattro Stagioni Clousures $\phi$ 86mm	895162 Quattro Stagioni Clousures $\phi$ 110mm
357762 Quattro Stagioni Juice Bottle 100 cl	359920 Quattro Stagioni Heritage Jar 100 cl

Composed of:

<input checked="" type="checkbox"/> Soda lime glass	<input type="checkbox"/> Crystal Glass Ultra-Clear	<input type="checkbox"/> Rubber Accessories
<input type="checkbox"/> Plastic Accessories	<input type="checkbox"/> Silicone Accessories	<input checked="" type="checkbox"/> Metal + Internal Coating

supplied by our Company, **comply with the current standards concerning materials and articles in contact with foodstuffs:**

European Regulation:

- Reg. (CE) N., 1935/2004

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- Reg. (CE) N. 2023/2006
- Dir. 84/500/CE, 2005/31/CE and following amendments

Italian Regulation:

- DPR 777/82 and following updates and amendments
- DM 21/03/1973 and following updates and amendments

French Regulation:

- French décret 2007-766
- Law 2012-1442
- DGCCRF 2004\_64 dated 01/05/2016 (French Regulation on glass)

Other:

- US FDA CFR21 177.1210 (closures with sealing gasket for food containers)
- US FDA CFR21 175.300 (Resinous and polymeric coatings)
- US FDA CPG 7117.06; US FDA CPG 7117.07 (Glass)

We also declare that:

- Final destination / end use

Annealed soda lime containers and home canning closures lined with PVC based compound forming the sealing gasket.

Domestic Use

Food Industry Use

Size [cl]	Temp. Range [°C]	Boiling at 100°C	Thermal Shock [ΔT]	Oven	Microware	Dishwasher	Electric Plate	Other
4 cl -150 cl	0-100	YES	42°C	NO	Only glass – ΔT = 42°C	Only Glass – Closures: wash by hand without detergents	NO	Wash before use
200 cl -378 cl	0-70	NO	42°C	NO	Only glass – ΔT = 42°C	Only Glass – Closures: wash by hand without detergents	NO	Wash before use

The 4 cl, 8 cl, 20 cl and 32 cl sizes are suitable for freezer storage (Freezer-safe).

The closures are intended for single use only.

- Glass Components

Our food grade glass composition\*, expressed as oxide percentage, is the following:

Soda – Lime Glass	
Oxide	%
SiO <sub>2</sub>	69 – 73
Al <sub>2</sub> O <sub>3</sub>	1 – 3
CaO + MgO	9 – 13
Na <sub>2</sub> O + K <sub>2</sub> O	13 – 15
BaO	0 – 2
*the composition can be modified also outside the indicated range for technical reason	

Glass containers we supply comply with what foreseen for glass items belonging to Italian DM 21/03/1973 category A (suitable to the contact with all food types under all temperature conditions up to and including sterilization), Annex II Sect. 5, D.M 21/03/1973 and art. 2 section 1, a) b) c) D.Lgs. n° 108/92.

Leaching of Lead (Pb), Cadmium (Cd), Aluminium (Al), Cobalt (Co), Arsenic (As) from the food contact surface of above-mentioned articles comply with limits and acceptance criteria described in ISO 7086 -1,2, ISO 6486 – 1,2 and DGCCRF 2004-64 (France).

Glass containers and tableware that we supply, do not contain any of the dangerous substances listed into Reg. (CE) N. 1907/2006 and following amendments.

Heavy metals are not intentionally added in the glass formulation.

- Closures

Quattro Stagioni closures have the following composition:

Electrolytic Tin Plate – <b>90%</b>	Al [%]	0.06	N [%]	0.08
	C [%]	0.006	Ni [%]	0.08
	Cr [%]	0.08	P [%]	0.02
	Cu [%]	0.06	S [%]	0.02
	Fe [%]	99.3	Si [%]	0.02
	Mn [%]	0.3	Sn [%]	0.02
	Mo [%]	0.01		
Dispersion of PVC particles in plasticizer matrix – <b>9%</b>				
polyester and organosol internal coating and polyester varnish external coating – <b>1%</b>				

Quattro Stagioni closures are suitable for the storage of following foods

watery, acid       fatty       alcoholic <50%, milky (for USA FDA max 3%)

at the following conditions:

Long term storage at room temperature or below

High temperature applications (hot fill and pasteurization) up to 100°C for 1 hour (only for indicated sizes)

**Limitation of Use:**

Code	Capacity	Watery acid	fatty	alcoholic <50%, milky (for USA FDA max 3%)
354756	32cl capacity with 86 mm closure	yes	See note 1	yes
354757	20cl capacity with 86 mm closure	yes	See note 1	yes
357766	8 cl capacity with 56 mm closure	yes	no	no
357767	4 cl capacity with 56 mm closure	yes	no	no

Note 1: items are suitable for all above mentioned foods except with foods and sauces preserved in oily liquids and with foods consisting completely of fats and animal or vegetable oils (suitable for fatty food products with a simulant D2 reduction factor [DRF] of 2 or above listed in the Annex III of the Commission Regulation (EU) No. 10/2011 as amended).

The sealing gasket contains constituents (monomers and additive) subject and not subject to specific migration limits (SML) and restrictions or specifications according to the above-mentioned regulation. The identity of these constituent is a confidential information that can be

disclosed upon specific request. The product contains one or more substances defined as 'dual use additives'. The product does not contain BPA (Bisphenol A) as intentionally added ingredient. More information are available upon specific request.

The material complies with the global migration limits according to the above-mentioned regulation at the following testing conditions:

Simulants	Time and Temperature
Acetic Acid 3% (p/v) in Water	1h at 100°C + 10day at 40°C
Rectified Olive Oil	1h at 100°C + 10day at 40°C
Ethanol 50%	1h at 100°C + 10day at 40°C

The total migration limits, together with the other specific restrictions which the monomers and/or additives are subject to, are respected at the using condition described above. The statement is supported by analytical tests carried out in compliance with Reg. (CE) N. 10/2011 as amended and associated directives 82/711/EEC as amended and 85/572/EEC as amended and with Italian DM 21/03/1973. Overall and specific migration data have been expressed in mg/cap and then used to evaluate the compliance with limits by expressing them in mg/Kg or mg/dm<sup>2</sup> on the basis of the pack size (Kg or dm<sup>2</sup>) according to Reg. (UE) 2016/1416.

For Quattro Stagioni spare closures (not sold mounted on Quattro Stagioni jars) the content of this Declaration is only applicable when spare closures are used on Bormioli Rocco glasses. Bormioli Luigi S.p.A. is not responsible in case of different use of spare closures.

#### Restrictions / other information

Allergens (Dir. 2007/68/EC, Rec. (UE) 1169/2011) are not intentionally used in the manufacture of our products. Our manufacturing process doesn't foresee the use of genetically modified substances, which cannot be found in the finished products, nor the use of sources of irradiation which can compromise the integrity of our products. Raw materials are accurately selected, and our suppliers are audited in compliance with our requirements.

The validity of this statement starts from the signature date. It will be revised only following substantial changes in the manufacturing of the material which could modify the essential requirements, or in case of regulation amendments.

Parma, 04/07/2023

**Roberto Ghizzoni**  
Quality Assurance Manager



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