



Winnington Hall
Winnington · Northwich · Cheshire · CW8 4DU

Certificate of Conformity

BRC Site Code
1211715

Certificate Reference
9224(R2)

Audit Date
22 & 23 August 2016

Re-audit due date
from 31 July 2017
to 28 August 2017

Certificate Issue Date
30 September 2016

Certification Period
12 Months

Certificate Expiry Date
9 October 2017

BRC Auditor Number
205032

Awarded to:-

Mpact Versapak

Relevant to the requirements of the scope of this certificate and in accordance with the:-

BRC Global Standard for
Packaging and Packaging Materials (Issue 5, July 2015)

Address to which the audit and certificate applies:-

Corner Borssenberg & Jan Van Riebeeck Street, Dal Josafat, Paarl,
South Africa, 7630,

Scope of certification:-

The extrusion of PVC film, polystyrene and rigid plastics, followed by the conversion into a range of thermoformed packaging products for food and non-food applications.

Exclusion from scope:-

None

Product category
Rigid plastics forming
Flexible plastics manufacture
Print processes

Hygiene risk:-
High Hygiene Risk

Achieved grade:-

A



Signed on behalf of NSF Knight Limited


Phillip Knight Managing Director



182

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Winnington Hall

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Certificate of Conformity

Awarded to:-

MPact Versapak

Relevant to the requirements of the scope of this certificate and in accordance with the:-
BRC Global Standard for Packaging and Packaging Materials (Issue 4)

Address to which the audit and certificate applies:-
Corner of Borsenberg & Jan Van Reibeeck Road, DalJosaphat, Paarl, South Africa, 7630.

Scope of certification:-
The extrusion of PVC film, polystyrene and rigid plastics, followed by the conversion into a range of thermoformed packaging products for food and non-food applications.

Exclusion from scope:-
None

Product category
04 – Plastic

Hygiene risk:-
High Hygiene Risk

Achieved grade:-

A

Signed on behalf of NSF Knight Limited


Phillip Knight Managing Director

BRC Site Code
1211715

Certificate Reference
9224

Audit Date
26 & 27 August 2015

Re-audit due date
from 31 July 2016
to 28 August 2016

Certificate Issue Date
8 October 2015

Certification Period
12 Months

Certificate Expiry Date
9 October 2016

BRC Auditor Number
205002



To: Whom it may concern

10 October 2013

SUBJECT

Declaration of Compliance: PVC Cling Film

This document is a Declaration of Compliance for PVC cling film intended to come into direct contact with food. It is manufactured from PVC resin which is plasticised with DEHA and stabilised through the use of ESBO and CaZn heat stabiliser. All of the raw materials used comply with EU directive 10/2011 or FDA standards and is certified for use in direct food contact applications.

Mpact Versapak (Pty) Ltd. situated in Paarl, South Africa, is certified to the BRC Global Standard for Packaging and Packaging materials and we conform to Regulation (EC) No 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food. This compliance to procedures, factory standards and agreed product specifications further ensure the safety and quality of our products.

Additionally:

- Our products comply with the requirements of Regulation(EC) No 1935/2004, Article 15 regarding labelling and Article 17 regarding traceability
- Our products comply with EU Regulation No 10/2011 concerning Vinyl Chloride Monomer contents
- Our products do not contain allergens as stated in EU directive 2003/89 or materials containing genetically modified organisms
- Our products do not contain BPA or heavy metals
- Our products do not contain any post-consumer recycled materials

Intended use:

Short term or long term food storage at room temperature or below (chilled- or frozen conditions) for fruit and vegetables, meat, pastries and baked goods. Product should not be exposed to heat.

Shelf life:

One year - although the product is still safe for use after this period some properties may deteriorate over time.



Karen Louw

Process and QA Manager

AUTHORIZED

To: Whom it may concern

10 October 2013

SUBJECT

Declaration of Compliance: Polystyrene food trays

This document is a Declaration of Compliance for Polystyrene food trays intended to come into direct contact with food. It is manufactured from General Purpose Polystyrene, master batch and a nucleating agent where applicable. Foamed polystyrene is produced entirely from hydrocarbons consisting of 95% air and 5% polystyrene, containing no CFC's. Pentane or butane gas is used as expansion agents. All of the raw materials used comply with EU directive 10/2011 or FDA standards and is certified for use in direct food contact applications.

Mpact Versapak (Pty) Ltd. situated in Paarl, South Africa, is certified to the BRC Global Standard for Packaging and Packaging materials and we conform to Regulation (EC) No 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food. This compliance to procedures, factory standards and agreed product specifications further ensure the safety and quality of our products.

Additionally:

- Our products comply with the requirements of Regulation(EC) No 1935/2004, Article 15 regarding labelling and Article 17 regarding traceability
- Our products do not contain allergens as stated in EU directive 2003/89 or materials containing genetically modified organisms
- Our products do not contain BPA or heavy metals
- Our products do not contain any post-consumer recycled materials

Intended use:

Short term or long term food storage at room temperature, chilled- or frozen conditions for fruit and vegetables, meat, pastries and baked goods. Product should not be exposed to heat.

Shelf life:

Minimum one year, although some physical properties may deteriorate with time.

Storage conditions:

This product is sensitive to heat and should be stored under general room temperature conditions. Do not expose to heat.



Karen Louw

Process and QA Manager

AUTHORIZED

To: Whom it may concern

10 October 2013

SUBJECT

Declaration of Compliance: PVC Cling Film

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