

**Food Contact Plastics**

**Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240**

**Certificate no: 2026/6102**

**Product Name:** 'EE-1801-AAB, EE-1802-AAB, EE-1801-BSB, EE-1802-BSB and EM-2420-AAB LLDPE Grades'

**Date of Issue:** 30 January 2026 **Smithers Reference No:** 25J8512

**Manufacturer/Supplier:** EthydcO The Egyptian Ethylene and Derivatives Company  
 36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011, as amended.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation.

	FCM Number	Name	SML or Dual Use	Comment
1	FCM 433	octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	SML = 6 mg/kg	All Above Products
2	Zinc salt of FCM 106	Zinc Stearate	SML = 5 mg/kg as Zn	All Above Products
3	FCM 19	N,N-bis(2-hydroxyethyl)alkyl(C8-C18)amine	SML =1.2 mg/kg	EE-1801-AAB, EE-1802-AAB, EE-1801-BSB and EE-1802-BSB only

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers have determined that these migration limits will be respected for a typical sample (2 mm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm<sup>2</sup> of packaging per kg of food.

## Certificate no: 2026/6102

Based on a disclosure to Smithers, the formulation of the above resin does not include any multiple function additives. (NB Multiple function additives are defined as those which are also approved for direct addition into foods, and which would therefore be subject to separate food regulations).

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for maximum  $t = 120/2^{((T-70)/10)}$  minutes.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of this resin are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resin are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



Certified by: **Allison Chambers**  
**Principal Chemist, Food Contact Testing**

**Food Contact Plastics**
**Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240**
**Certificate no: 2026/6103**
**Product Name:** 'EE-5001-AAH Monofilament HDPE Grade'

**Date of Issue:** 30 January 2026

**Smithers Reference No:** 25J8512

**Manufacturer/**
**Supplier:**

 Ethydco The Egyptian Ethylene and Derivatives Company  
 36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation and/or classed as dual use additives.

	FCM Number	Name	SML or Dual Use	Comment
1	FCM 356	1-hexene	SML = 3 mg/kg	EE-5001-AAH only
2	Zinc salt of FCM 106	Zinc Stearate	SML = 5 mg/kg as Zn	All Above Products
3	Calcium salt of FCM 106	Calcium Stearate	Dual Use	All Above Products

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers have determined that these migration limits will be respected for a typical sample (2 mm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm<sup>2</sup> of packaging per kg of food.

**Certificate no: 2026/6103**

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for maximum  $t = 120/2^{((T-70)/10)}$  minutes.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of these resins are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resins are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**

**Food Contact Plastics**

**Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240**

**Certificate no: 2026/6104**

**Product Name:** 'EM-3405-UVH Rotomoulding MDPE Grade'

**Date of Issue:** 30 January 2026

**Smithers Reference No:** 25J8512

**Manufacturer/**

**Supplier:**

Ethydco The Egyptian Ethylene and Derivatives Company  
 36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Test Conditions		
Food Simulants	Duration	Temp/°C
Simulants A, B and D2	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation.

FCM Number	Name	SML or Dual Use
1 FCM 356	1-hexene	SML = 3 mg/kg
2 FCM 433	octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	SML = 6 mg/kg
3 Zinc salt of FCM 106	Zinc Stearate	SML = 5 mg/kg as Zn
4 FCM 716	1-(2-hydroxyethyl)-4-hydroxy-2,2,6,6-tetramethyl piperidinesuccinic acid, dimethyl ester, copolymer	SML = 30 mg/kg

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers have determined that these migration limits will be respected for a typical sample (2 mm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm<sup>2</sup> of packaging per kg of food.

Based on a disclosure to Smithers, the formulation of the above resin does not include any multiple function additives. (NB Multiple function additives are defined as those which are also approved for direct addition into foods and which would therefore be subject to separate food regulations).

## Certificate no: 2026/6104

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for maximum  $t = 120/2^{((T-70)/10)}$  minutes.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of this resin are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resin are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**

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**Certificate no: 2026/6105**
**Product Name:** 'EE-3914-AAH, EE-4811-AAH, EE-3916-AAH and EM-4810-AAH MDPE and HDPE Grades'

**Date of Issue:** 30 January 2026 **Smithers Reference No:** 25J8512

**Supplier:** Ethydco The Egyptian Ethylene and Derivatives Company  
 36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011, as amended. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation.

	FCM Number	Name	SML or Dual Use	Comment
1	Zinc salt of FCM 106	Zinc Stearate	SML = 5 mg/kg as Zn	All Above Products
2	-	Chromium	SML = None Detectable	All Above Products

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers have determined that these migration limits will be respected for a typical sample (2 mm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm<sup>2</sup> of packaging per kg of food.

Based on a disclosure to Smithers, the formulation of the EE-3914-AAH, EE-3916-AAH and EM-4810-AAH resins do not include any multiple function additives. (NB Multiple function additives are defined as those which are also approved for direct addition into foods and which would therefore be subject to separate food regulations). The EE-4811-AAH resin contains a single dual use additive; calcium stearate, FCM106, E 572.

## Certificate no: 2026/6105

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for maximum  $t = 120/2^{(T-70)/10}$  minutes.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of these resins are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resins are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**

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**Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240**
**Certificate no: 2026/6106**
**Product Name:** 'bEE-4909-AAH and bEE-4906-AAH HDPE Grades'

**Date of Issue:** 30 January 2026

**Smithers Reference No:** 25J8512

**Manufacturer/**
**Supplier:**

 Ethydco The Egyptian Ethylene and Derivatives Company  
 36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation and/or classed as dual use additives.

FCM Number	Name	SML or Dual Use	Comment
-	Chromium	SML = None Detectable	All Above Products

Based on a disclosure to Smithers, the formulations of these resins contain a single dual use additive; calcium stearate, FCM106, E 572.

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for maximum  $t = 120/2^{(T-70)/10}$  minutes.

**Certificate no: 2026/6106**

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of these resins are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resins are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**



Food Contact Plastics

Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240

Certificate no: 2026/6107

Product Name: 'EM-5525-AAH, EM-5333-AAH and EM-4925-AAH HDPE Blowmolding Grades'

Date of Issue: 30 January 2026

Smithers Reference No: 25J8512

Manufacturer/

Supplier:

Ethydco The Egyptian Ethylene and Derivatives Company
36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Table with 3 columns: Food Simulants, Duration, Temp/°C. Row 1: Simulants A, B and D2, 10 days, 40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation and/or classed as dual use additives.

Table with 4 columns: FCM Number, Name, SML or Dual Use, Comment. Row 1: -, Chromium, SML = None Detectable, All Above Products

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers have determined that these migration limits will be respected for a typical sample (2 mm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm² of packaging per kg of food.

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
(b) Hot-fill conditions and/or heating up to 70°C ≤ T ≤ 100°C for maximum t = 120/2^((T- 70)/10) minutes.

## Certificate no: 2026/6107

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of these resins are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resins are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**

**Food Contact Plastics**

**Certificate of Conformity with the Requirements of EU Regulation 10/2011, as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240**

**Certificate no: 2026/6108**

**Product Name:** 'EM-6308-UV, EM-5204-UVH and EM-5420-AAH Injection Molding HDPE Grades'

**Date of Issue:** 30 January 2026 **Smithers Reference No:** 25J8512

**Manufacturer/Supplier:** EthydcO The Egyptian Ethylene and Derivatives Company  
 36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples manufactured from the above resins or closely related resins have been tested for overall migration with the simulants and test conditions listed below. The food simulants and test conditions are those defined in EU Regulation 10/2011.

Food Simulants	Test Conditions	
	Duration	Temp/°C
Simulants A, B and D2	10 days	40°C

The overall migration results obtained were found to be below the overall migration limits defined in EU Regulation 10/2011. Additionally, based on a disclosure from the manufacturer, Smithers have carried out an audit of the formulation of the above resin. All monomers and additives contained in the formulation are approved for use in food contact plastics without restrictions under EU Regulation 10/2011 as amended by EU Regulations 321/2011, 1282/2011, 1183/2012, 202/2014, 174/2015, 1416/2016, 752/2017, 79/2018, 213/2018, 831/2018, 37/2019, 2019/1338, 1245/2020, 2023/1442, 2023/1627, 2024/3190, 2025/351 and 2025/2240.

The product/s contain/s the following substances which are subject to specific migration limits under this legislation and/or classed as dual use additives.

	FCM Number	Name	SML or Dual Use	Comment
1	FCM 356	1-hexene	SML = 3 mg/kg	EM-5204-UVH and EM-5420-AAH only
2	FCM 433	octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	SML = 6 mg/kg	All Above Products
3	Zinc salt of FCM 106	Zinc Stearate	SML = 5 mg/kg as Zn	All Above Products
4	FCM 716	1-(2-hydroxyethyl)-4-hydroxy-2,2,6,6-tetramethyl piperidinesuccinic acid, dimethyl ester, copolymer	SML = 30 mg/kg	EM-6308-UV and EM-5204-UVH only
5	-	Chromium	SML = None Detectable	All Above Products

Based on measurements and/or calculations using an EU accepted diffusion model, Smithers have determined that these migration limits will be respected for a typical sample (2 mm thick) using exposure conditions of 10 days at 60°C and the conventional EU ratio of 6 dm<sup>2</sup> of packaging per kg of food.

## Certificate no: 2026/6108

Based on a disclosure to Smithers, the formulation of the above resin does not include any multiple function additives. (NB Multiple function additives are defined as those which are also approved for direct addition into foods and which would therefore be subject to separate food regulations).

The above product therefore fully meets the requirements of EU Regulation 10/2011, as amended for use with all classes of foodstuff for;

- (a) Storage above 6 months at room temperature and below, and/or
- (b) Hot-fill conditions and/or heating up to  $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$  for maximum  $t = 120/2^{((T-70)/10)}$  minutes.

The product therefore also meets the safety requirements laid out in Article III of EC Regulation 1935(2004) under the above conditions of use.

Users of these resins are reminded that EU Regulation 10/2011 relates to finished articles/materials manufactured from plastics. Users of the above resins are therefore responsible for ensuring that their finished products comply with all applicable migration limits, by conducting appropriate tests on their finished products. Users should pay particular attention to the food types and temperature conditions under which the finished product will be used and conduct appropriate migration tests using conditions selected with the guidance of EU Regulation 10/2011. Furthermore, users should also ensure that their finished products do not bring about an unacceptable change in the taste or odour of food products, as also required by article III of EC Regulation 1935(2004).



**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**



**Food Contact Plastics**  
**Certificate of Conformity with the Test Requirements of USA**  
**FDA Code of Federal Regulations (CFR21) Section 177.1520**  
**(Olefin Polymers).**

**Certificate no: 2026/6109**

**Product Name:** 'EM-5525-AAH, EM-5333-AAH and EM-4925-AAH HDPE Blowmolding Grades'

**Date of Issue:** 30 January 2026

**Smithers Reference No:** 25J8512

**Manufacturer/**

**Supplier:** EthydcO The Egyptian Ethylene and Derivatives Company  
36K, Alex-Cairo Desert Road, Elnahda - Amerya, Alexandria Egypt

Samples representative of the above products or closely related products have been found to comply with the following requirements, as specified section (c) 3.1a of the USA FDA Code of Federal Regulations CFR21 Section 177.1520 (Olefin Polymers).

- Maximum extractable fraction (expressed as percent by weight) of the polymer in n-hexane shall not exceed 5.5% at 50 °C.
- Maximum extractable fraction (expressed as percent by weight) of the polymer in xylene shall not exceed 30% at 25°C.

Additionally, Smithers have carried out an audit of the formulation of the products and we conclude that all additives used in the formulation of these resins are approved for use under USA FDA Code of Federal Regulations CFR21 Sections 177.1520 and/or other applicable regulations contained in Parts 170 to 189 of these regulations.

**Accordingly, the above resins are in compliance with the requirements specified in the USA FDA Code of Federal Regulations CFR21 Sections 177.1520 (c) 3.1a and are suitable for use in articles that contact food, with the exception of articles that are used for packing or holding food during cooking.**

**Certified by: Allison Chambers**  
**Principal Chemist, Food Contact Testing**