

To Whom it May Concern,

We, Label Press Qld Pty Ltd acknowledge the requirements of the following legislative instruments and national standards, and agree to abide by our responsibilities under both State and Federal laws:

- *Food Standards Australia New Zealand Act 1991 (Cth)*
- *Food Standards Australia New Zealand Regulations 1994 (Cth)*
- *Imported Food Control Act 1992 (Cth)*
- *Food Act 2006 (Qld)*;
- *Food Regulation 2016 (Qld)*;
- *Food Production (Safety) Act 2000 (Qld)*;
- the five principles of the Food Safety Standards (Australia)

There is no federal or state legislative requirement for Label Press (Qld) Pty Ltd to acquire HACCP or Freshcare certification or accreditation.

We hold certification for ISO 9001 for Quality Management with our accreditation provider, SAI Global. A copy of the certificate can be downloaded via our website at www.labelpressaustalia.com.au > About > Quality Assurance.

Please call us on 07 3271 2111 if you have any questions.

Regards,



Arthur Hornbuckle
Director
LABEL PRESS QLD PTY LTD
www.labelpressaustalia.com.au

ADHESIVE

IMPORTANT

Minimum Application Temperature

The recommend minimum temperature of the substrate at the time of application of the label. The substrate must be clean at the time of application.

Service Temperature

The range of temperatures within which the properties of the applied label are substantially unchanged over a prolonged period of time. The actual duration and temperatures extremes depend also on the type of face material used, the substrate and environment.

Note: Most of the adhesives can withstand a higher temperature for a short period of time. Specific information is available upon request.

Critical Substances

Substances such as textiles, plasticized vinyls, apolar and rough substrates require a careful choice of adhesive type: preliminary testing is *always* recommended.

Food Contact Status – FDA

Adhesive complies with FDA standard
(Food and Drug Administration)

- = Indirect contact to food (FDA CFR 175.105)
- = Direct food contact – onto dry or moist non-fatty food (FDA CFR 175.125)

Food Contact Status – BGVV

“Adhesive complies with BgVV standards (German Federal Office for Health, Consumer Protection and Veterinary Medicine)”

- = Indirect contact to food (BgVV14)
- = Direct food contact – onto dry or moist non-fatty food