

# Technical specification sheet

**Ball & Doggett**

ballanddoggett.com.au

**Product:** Baking Paper

**Category:** Packaging - Food Service

**Mill:** Nordic Paper

**Country of Origin:** Sweden

## Technical specifications:

### Product description:

- Silidor is a non opaque, two side silicone treated greaseproof paper with excellent heat stability.
- manufactured from virgin fibre with high chemical purity.

### Approvals:

- All raw materials and additives used in production comply with main food regulations.
- Nordic Paper is certified according to ISO 9001, ISO 22000 and ISO 16001.
- All products are available as FSC Mix.

### Typical end-use:

- An environmental friendly reusable baking paper. Also suitable for cooking and frying.

Property	Test method	Unit	Typical value			
<b>Grammage</b> Tolerance +/- 5%	ISO 536	$g/m^2$	39	40	41	44
<b>Bulking thickness</b>	ISO 534	$\mu m$	44	46	46	49
<b>Brightness</b>	ISO 2470	%	72	72	72	72
<b>Tearing resistance</b>						
<input type="checkbox"/> MD	ISO 1974	$mN$	190	190	190	210
<input type="checkbox"/> CD			210	210	210	230
<b>Tearing resistance after heating</b> (200°C/20 min)						
<input type="checkbox"/> MD	ISO 1974	$mN$	125	125	125	135
<b>Water absorptiveness, Cobb<sub>60</sub></b>						
<input type="checkbox"/> TS	ISO 535	$g/m^2$	11	11	11	11



INNVENTIA

Certificate no. 2016-0148-5

Nordic Paper Seffle AB  
Box 610  
SE-661 29 Säffle  
Sweden

Nordic Paper Greåker  
Greakerveien 129  
NO-1718 Greåker  
Norway

## CERTIFICATE OF CONFORMITY

### Food contact

Product/grade: *Siliconised bleached baking paper*  
(*Eco Bake, Silidor/Parchment/TOP and Single Proof*)

The above product, submitted by Nordic Paper, Säffle and Greåker, was examined in order to establish whether this paper quality is suitable for use in packages or other products intended for contact with foodstuffs.

As an independent party we have judged the suitability in respect to composition and purity referring to the following regulations:

- Recommendations BfR XXXVI and BfR XXXVI/2  
(Issue 88 September 2015) issued by the health authorities  
(Empfehlungen des Bundesinstitutes für Risikobewertung), Germany

FDA, CFR (Code of Federal Regulations) 21- Food and drugs, USA  
(April 2016), § 176.170 "Components of paper and paperboard in contact with aqueous and fatty foods" and § 176.180 "Components of paper and paperboard in contact with dry food"

Condition of use: C. Hot filled or pasteurized above 150°F.

Type of foods: VII. Bakery products other than those included under types VIII or IX:

- A. Moist bakery products with surface containing free fat or oil.
- B. Moist bakery products with surface containing no free fat or oil.



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- Regulation (EC) 1935/2004 on materials and articles to come into contact with food (with regard to raw materials and additives)
- French Decree no 2007-766 with supplement of decree no 2008-1469

Based on the analytical results from testing the paper grade mentioned above, and specifications, supplied by Nordic Paper, Säffle and Greåker this paper grade is judged to meet the requirements of the regulations referred to above for direct contact with dry, moist, and fatty foodstuffs. The specifications cover the raw materials, the production aids and the special paper refining agents used in the production process.

This means that this paper grade may safely be used in packages or other products intended for direct contact with dry, moist, and fatty foodstuffs, as well as for baking purposes in conventional ovens up to a temperature of 220°C.

This certificate has a validity of 2 years.

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