



Covenant K96485/02

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Liquidseal packaging for organic fruits

STATEMENT BY KIWA

With this Covenant, issued in accordance with the Kiwa Regulations for Certification, Kiwa declares that legitimate confidence exists that the products supplied by

Liquidseal Fruits B.V.

as specified in this product certificate and marked with the Kiwa®-mark in the manner as indicated in this product certificate may, on delivery, be relied upon to comply with Kiwa Covenant manual K15013 dated 01-01-2016.

Luc Leroy
Kiwa

Publication of this certificate is allowed.

Advice: consult www.kiwa.nl in order to ensure that this certificate is still valid.

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COVENANT

Liquidseal packaging for organic fruits

1 Scope of the Covenant

1.1 Statement by Kiwa

Kiwa declares that legitimate confidence exists that the product Liquidseal is a food contact material suitable and allowed for the packaging of organic fruits as specified in clause 1.2.

1.2 Description of the product

Liquidseal is a polymeric dispersion in water. The dispersion can be applied on the skin of tropical fruits as a thin polymeric film layer by dipping or spraying. This results after drying in a plastic coating with a thickness of 3 to 5 µm.

The plastic coating has no interaction with the surface of the fruit skin and acts as an easy removable external material.

The plastic coating is a packaging product for extending the marketable lifespan of the fruit.

Liquidseal Fruits B.V. is a supplier of the following packaging products:

- Liquidseal for Avocado
- Liquidseal for Mango
- Liquidseal for Papaya
- Liquidseal for Citrus
- Liquidseal for Pineapple

1.3 Intended use of the product

Liquidseal for Fruits is a packaging product for organic tropical fruits with an inedible skin, such as avocado, mango, papaya and pineapple. Preferably very soon after harvest, each piece of fruit is packed individually with Liquidseal by spraying or dipping, resulting in a liquid film on the fruit; after drying of the liquid film, a plastic coating with semi-barrier properties results on the external fruit peel. The use of Liquidseal provides an extension of the shelf life of the fruits, resulting in a significant reduction of waste in the period from harvest until the moment of use by consumers.

Liquidseal is removed along with the inedible skin before the edible part of the fruit is consumed.

Liquidseal can also completely be removed from the fruit skin, either by hand or with water. The skin of citrus fruit can be safely used for consumption after washing with water.

1.4 Product compositions

The material formulations of Liquidseal for avocado, mango, papaya, citrus and pineapple are laid down in a separate non-disclosed annex to this Covenant. Liquidseal Fruits B.V. is not allowed to change the formulations without prior informing Kiwa.

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2 Fitness for use

2.1 Assessment of 'fitness for use'

'Fitness for (the intended) use' of Liquidseal means that the product has such characteristics that it satisfies the requirements of this Kiwa Covenant and is fit for its intended use.

The relevant characteristics of Liquidseal for its fitness for use (requirements) and the required verification methods to be employed are given in chapter 3, as well as the actual performed assessment of fitness for use and proven conformance to the relevant characteristics of Liquidseal.

3 Relevant characteristics of the product, the required verification and the assessments of fitness for use

3.1 Verification and assessment

Liquidseal is evaluated for compliance to the Regulations of the European Union for food contact materials and organic products and of the FDA regulations for food contact materials.

3.2 Characteristics of the products

Product requirement	Compliance of Liquidseal composition				
	Avocado	Mango	Papaya	Citrus	Pineapple
Framework Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food					
<ul style="list-style-type: none"> Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food <ul style="list-style-type: none"> material formulations and all present substances calculations of the maximum quantities of substances in the Liquidseal coating per fruit migration of substances analysis of residue substances on fruit peels organoleptic performance Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food <ul style="list-style-type: none"> Quality assurance system Quality control system Product traceability Product labelling 	 √ √ √ √ √	 √ √ √ √ √	 √ √ √ √ √	 √ √ √ √ √	 √ √ √ √ √
Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Regulation (EC) No 834/2007 on organic production and labelling of organic products with regard to organic production, labelling and control					
<ul style="list-style-type: none"> Preventing of contamination of organic fruit by products and/or substances not in compliance with the organic production rules 	√	√	√	√	√
FDA Food Contact Suitability (21 CFR Parts 170-199) FDA Good Manufacturing Practice (21 CFR Part 174.5) Generally Regarded As Safe (GRAS) laws Everything Added to Food in the United States (EAFUS)					
<ul style="list-style-type: none"> material formulations and all present substances Quality assurance system Quality control system Product traceability Product labelling 	 √ √ √ √ √	 √ √ √ √ √	 √ √ √ √ √	 √ √ √ √ √	 √ √ √ √ √

Liquidseal packaging for organic fruits

4 Initial inspection and continuous surveillance by Kiwa

During an initial inspection the scheme for Internal Quality Control (IQC-scheme) for quality assurance and quality control, product traceability and product labelling is audited.

Continuous surveillance will be performed two times a year, during which the process and the IQC-scheme is inspected.

5 MARKING

The following marks and indications must be provided on each product packaging in a clear, legible and indelible way:

- the name of manufacturer or the deposited trade mark;
- Kiwa Covenant mark "Packaging for organic fruit" and Kiwa Covenant number;
- the batch number and the expiry date.



6 Recommendations for customers

Check at the time of deliver whether:

- the supplier has delivered in accordance with the agreement;
- the mark and the marking method are correct;
- the products show no visible defects as a result of transport etc.

If you should reject a product on the basis of the above, please contact:

Liquidseal Fruits B.V.

And, if necessary,
Kiwa Nederland B.V.

Consult the suppliers processing guidelines for the proper storage and transport methods.