

Sesto San Giovanni, 01/01/2025

Object: *CHEMICAL AND PHYSICAL ASPECTS*

Hereby the writer VETROBALSAMO SpA, regarding to the properties and performance of its containers made of white and maya glass:

Considering the follow technical aspect:

The glass structure is the result of the fusion at temperatures above 1500°C of a mixture of materials and its rapid cooling; With this process a material is obtained that has an amorphous structure and always the characteristic of compactness such as to be impermeable to both liquids and air.

Glass depending on its composition has variable physical characteristics mainly a different behavior towards light in its different wavelengths. The color that is found is an indicator of the optical properties of the glass.

And the following regulatory aspects:

There are no specific regulations that define filtration limits for light or that fix applicable methods for verifying the barrier effect. Glass, due to its inertness and chemical stability is often used as a container for carrying out safety tests for other materials. Glass containers do not fall within the scope of reg. 10/2011 and subsequent amendments, additions and related provisions

Declares

- > That the glass material with which the bottles are made constitutes a functional barrier against the food.
- > Due to the nature of the raw materials used and the temperatures to which they are subjected during the melting process the glass in contact with the contents does not contain organic substances or components: e.g. there are no food allergens (as identified by Annex II of EU reg./1169/2011), GMO substances, Bisphenol A, Phthalates, PFAS, PVC, Gluten MOSH AND MOAH.
- > The manufacturing process of the containers does not include the application of coatings on the surface in contact with the contents, nor the use of dual-use additives
- > That glass does not emit radiation to a greater extent than that naturally present in raw materials of natural origin
- > The coloring of the glass is obtained through a targeted presence of chemical elements in the glass structure and not through the application of foreign material to the glass
- > Glass can be subjected to numerous heat treatments and washings without risk of loss of its characteristics of suitability for food contact or other performance properties. These treatment methods include: manual washing and dishwasher washing, pasteurization, sterilization depyrogenation, car washing during which it is also possible to reach high temperatures (up to 350°C), as long as the stresses that can derive from the glass are kept under control. rapid changes in temperature, especially when there are strong differences in temperature between the internal and external surfaces.

Sincerely

Responsabile Qualità

*Pasquale Minotto*