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Food safety statement	1.0	23-10-2020

Corrugated cardboard is an extremely hygienic packaging material. During the production process, the raw materials used to produce boxes and displays repeatedly reach temperatures above 100°C, thus killing any bacteria present. Several studies have demonstrated that immediate contact between foods and corrugated cardboard does not pose any health risks.

SOURCE: CORRUGATED BENELUX ASSOCIATION

Quality, Food Safety & Traceability

The EBC Golfkarton production partners have the certificates required to guarantee that the use of raw and auxiliary materials during production, storage and transport of corrugated board packaging is carried out in compliance with strict hygiene standards and that all packaging is traceable. These certifications and audit reports provide our customers in the (food) industry with certainty in terms of quality, food safety and traceability. In addition to independent audits by various certified bodies, we also carry out regular audits, during which agreements are made to improve production processes and quality.

Certificates by (GFSI) acknowledged standards are available, such as:

FSSC22000 – BRC – IFS – ISO

as well as *Declarations of Conformity* (DOC) attesting suitability for the intended use.



Sustainability

EBC considers passing on the cleanest possible planet to our future generations to be of paramount importance, and hence the topics of CO₂ neutral, FSC, circular, and sustainability are constant points of attention.

Corrugated cardboard is 100% renewable, 100% recyclable and 100% biodegradable, and therefore one of the most environmentally-friendly materials for the production of packaging.

Corrugated board is the future



Edwin Boerlage
Managing Director