

Declaration of Compliance

for products made of plastic intended to come into contact with foodstuffs

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Product: Sustarin C FG blue RAL 5002 (POM-C)

We herewith confirm that the semi-finished product mentioned above, as a product from intermediate stage of manufacture, is in compliance with the requirements of the following regulations:

- (EC) No 1935/2004 of the European Parliament and the Council dated 27th October 2004 applicable for materials and goods destined to come into contact with foodstuffs and for revocation of the directives 80/590/EEC and 89/109/EEC, Gazette of the European Communities L 338/4 dated 13/11/2004, modified by Appendix nr. 5.17 of the regulation (EC) No 596/2009 dated 18th June 2009, Gazette of the European Communities L 188 dated 18/07/2009, article 3,
- Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code – LFBBG) in the version of the notification of 3rd of June 2013 (BGBl. I p. 1426), last amendment by article 1 of the Directive of 30nd of June 2017 (BGBl. P. 2147), §§ 30 and 31.
- Furthermore the product meets the requirements of
- (EC) No 10/2011 of the Commission dated 14th of January 2011 on plastic materials and articles to come into contact with food, Gazette of the European Communities L 21/1 dated 15/01/2011, last amendments by Commission Regulations (EC) No 2020/1245 of 02 February 2020, Official Journal of the European Union L 288/1 of 03.09.2020
- Decree on Consumer Goods in the version of the communication of 23rd of December 1997 (BGBl. 1998 I p.5), last modification by Article 1 of the Decree of 24th of June 2013 (BGBl. I p. 1682).

with regard to the composition and the migration behaviour.

The manufacturing of the product mentioned above is carried out according to the method „Good Manufacturing Practice“ (GMP), corresponding to the regulation (EC) No 2023/2006 of December 2006 applicable for the good manufacturing practice for materials and goods destined to come into contact with foodstuffs.

According to the regulation (EC) No 1935/2004, the traceability of our products is guaranteed at all levels and is carried out by means of the production number inscribed on the product label or the accompanying documents.

Testing conditions for migration tests based on the application

The product was tested according to the methods for “examination of utensils“ by means of several samples, according to the regulation B 80.30, 1 to 3 (EC) of the Official List of testing procedures according to § 64 LFBBG (Germany), as well as the series of standards EN 1186, EN 13130 and CEN/TS 14234 “materials and goods in contact with foodstuffs – plastics“.

According to the general rules for migration tests, the total migration and the specific migrations of individual substances were determined by using food simulants and pre-defined testing conditions (time/temperature). The overall migration as well as the specific migration do not exceed the legal limits set out in directive (EC) No 10/2011 when used as specified in table 1(OML/SML).

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Table 1 - Determination of migration behaviour

Test simulant	Test conditions	Intended food contact
Ethanol 10 vol.%	[OM2] 10 days at 40°C repeated contact	Single and repeated contact up to 30 days at room temperature or below, including a heating up to 100 °C for up to 15 minutes for all kinds of food, as well as contact at 121°C for up to 1 hour with foodstuffs, which have to be tested with simulant D2
Ethanol 95% as a replacement for fat	[OM2] 2 days at 20°C repeated contact	
Isooctane as a replacement for fat	[OM2] 10 days at 40°C repeated contact	
Acetic acid 3%	[OM0] 30 minutes at 40 °C repeated contact	Single and repeated contact at cold or ambient temperature with acidic foodstuffs for a short period of up to 30 minutes

The maximum permissible ratio of plastic surface to quantity of foodstuff is up to
6 dm² / kg

for all non-acidic foods and for acidic foods with a pH value > 4.5.

Information on substances used or their degradation products for which Annexes I and II of Regulation EU 10/2011 contain restrictions and / or specifications:

Substance		PM/Ref.Nr.	CAS-Nr.	Restrictions
1,3,5,-Trioxane	Monomer	25900	110-88-3	SML = 5,0 mg/Kg
1,3-Dioxolane	Monomer	16450	646-06-0	SML = 5,0 mg/Kg
Formaldehyd	Monomer		50-00-0	SML = 15,0 mg/Kg
Melamine (2,4,6-Triamino-1,3,5-triazin)	Monomer	19975 25420 93720	108-78-1	SML = 2,5 mg/Kg
Triethylenglycol-bis[3-(3-tert-butyl-4-hydroxy -5-methylphenyl)propionate]	Additiv	94400	36443-68-2	SML = 9,0 mg/Kg
2,5-Bis-(5tert-butyl-benzo-2-yl-) thiopene	Additiv	38560	7128-64-5	SML = 0,6 mg/Kg

OML = total migration (OML) <10mg / dm²

SML = specific migration limit in food or in food simulant

QMA = max. permitted quantity in the finished material or article expressed as mg per 6 dm² of the surface in contact with foodstuffs.

Dual-use additives

Substances that are restricted in food (dual use additives)	none
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Substances not intentionally added (NIAS), impurities

As part of the evaluation, an analysis was carried out in which no impurities or side reaction and degradation products (NIAS) could be identified.

Use of a functional barrier

Use of a functional barrier acc. Regulation (EU) No 10/2011 Article 3	none
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Conclusion

The quality Sustarin C FG blue RAL 5002 * can be safely used for the manufacture of finished products for companies which are preparing and processing foodstuffs. The finished products may stand in direct contact with all foodstuffs having a pH > 4.5 for 30 days at room temperature or below and at temperatures $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for $t=120/2^{(T-70)/10}$ minutes. Furthermore, direct contact with all types of food at cold or ambient temperature is safe for up to 30 minutes.

The permissible ratio between plastic surface and amount of food is up to 6 dm²/kg.

It is important to ensure that the above-mentioned contact times and temperatures as well as the maximum permissible surface food ratio are not exceeded.

* Note:

The declaration serves as a supporting document for the downstream user. Our semi-finished materials or cuttings from these semi-finished materials are products from intermediate stages of production in accordance with Regulation (EU) 10/2011 Article 15) and are not finished consumer goods in the sense of the Bedarfsgegenständeverordnung (§ 2) and the Lebensmittel- und Futtermittelgesetzbuchs (§ 2 Abs. 6 Satz 1 Nr. 1), as well as Regulation EC/1935/2004, Article 1, Para. 2.

The material is basically suitable for use in contact with food under the above-mentioned conditions. However, proper further processing and proper use are the responsibility of the user or the end user of the material, as these steps are beyond our control. This also includes further obligations according to Regulation (EU) 10/2011 for the downstream processing stage.

To prove that the described material may come into contact with foodstuffs, taking into account the appropriate use, we have solely carried out tests on the semi-finished products, as we are not aware of the conditions of use of the finished articles. Manufacturers of finished articles are requested to arrange their own assessments at their stage.

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General Information

The formulas of the materials listed in the declarations of conformity have been subjected to extensive migration tests with different stimulants by an independent and accredited institute in compliance with EU 10/2011. The tests were carried out on mechanically processed samples of our semi-finished products.

Furthermore, it has been assured that generally only such raw materials are used for the material where the appropriate verifications of suitability (supporting documents) have been provided by the raw material supplier or that can be disclosed to an approved third party (test institute/laboratory) by means of an agreement of confidentiality on the part of the raw material supplier.

It remains the responsibility of the customer to determine the suitability of the plastic articles produced from or with our products for their intended use or rather under the respective conditions of use (contact time, contact temperature for the respective type of foodstuff). In addition to the general suitability for use of the material (e.g. chemical resistance to the cleaning agent used), such responsibility also includes observation of the migration limits in the event the actual contact conditions exceed or deviate from the "intended food contact" laid down in our declaration of conformity.

The products mentioned, are not suitable for medical or dental applications.

Organoleptic Testing:

In the case of coloured grades (all materials not of natural colour), determination of colour fastness was carried out in accordance with the method for testing the colour fastness of articles intended to come into contact with foodstuffs that are made of coloured plastic and other polymers, 24th Communication on the testing of plastics: Bundesgesundheitsblatt 15, 285 (1972). 3% acetic acid, 10% ethanol and 95% ethanol as substitute for fat were used as test stimulants. Result: the colouring is colourfast when in contact with all test stimulants.

Organoleptic (odour, taste) tests were not carried out, as a representative selection of suitable test foodstuffs and their corresponding contact parameters (temperature/time) on our level of the process chain is practically impossible due to the virtually unlimited combination possibilities of foodstuffs and contact conditions.

The above-mentioned information is based on the current state of our knowledge (see date of issue or change in the footer) as well as external laboratory Report no. 5586/33-1, 15586/46, 15586-49-I and COC 42831U16, 49566U19 and 53267U20.

These documents can be submitted to the control authorities on request.

It is the responsibility of the recipient/user of our products to ensure that all existing laws and regulations are observed. This declaration will be reassessed in the event of any changes in laws, regulations and directives, raw materials, formulas, processing procedures or the like.

On request of the customer our semi-finished products can be finished in our in-house cutting department. This declaration covers semi-finished products in the above-mentioned quality that can be cut to the desired size by means of sawing and/or planing (without the use of cooling lubricants). Cooling lubricant is used during grinding. The impact of the cooling lubricant on the migration properties was not tested in our process stage; this should be taken into consideration in the downstream process step. Liability claims against the issuer of this declaration of conformity related to damage of a material, immaterial or ideal nature and caused by the usage or non-usage of the information offered or by the usage of defective and/or incomplete information are excluded on principle.

* This confirmation expires after 24 months after the date of last modification or in case of regulatory changes. It is the responsibility of those to whom we supply our products to ensure that any proprietary rights and existing laws and legislation are observed. Therefore we urgently ask you in your own interest to regularly check the confirmations issued on our website with respect to modifications or changes. In the event of changes new declarations are published on our website www.roechling.com, the former certificates automatically become void earlier.

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