

Declaration of compliance

on plastic materials and articles intended
to come into contact with food

Haug Bürsten KG
Föllstr. 6
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Tested and recommended
by the german association
for the food quality control

Hereby we declare that for the products

**Utility fork
322 x 322 x 952 mm**

Art. Nr. 8919, PP, blue

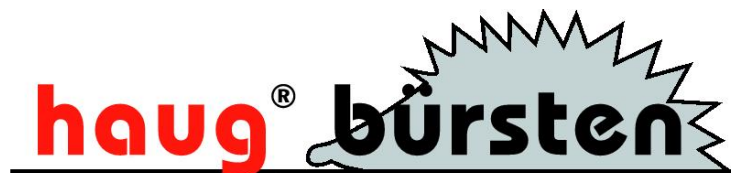
the material was tested in accordance with the requirements of the Plastic Materials and Articles in Contact with Food Commission regulation (EU) No. 10/2011 following 177 The Regulations require that no plastic material shall be capable of transferring its constituents to food with which it may come into contact in quantities exceeding the appropriate limit.
For the material the appropriate limit is 10 mg/dm².

The migration from the material was less than the maximum permitted by the Regulations

Good working practices:

All procedures regarding the manufacturing of these products, including raw material supply, storage, processing, quality control, testing and packing are in accordance, adhere to and are compliant with European Directive EU 2023/2006.

In respect of European Commission regulation# 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food. This particular regulation refers specifically to EC regulation



1935/2004/EC in terms of materials. This is to confirm that the ingredients used to manufacture the products listed below and the way these materials are handled, the processes they are put through are all subject to the Quality Assurance system (ISO9001 :2008) as approved by ISOQAR. As such this means we, and the products listed below meet the European Commission regulation # 2023/2006.

This is to confirm that this master batch is formulated and manufactured using materials of a synthetic origin using good manufacturing practices that meet European Commission regulation # 2023/2006.

There are no ingredients in the formulation of our hygiene PP material that is of animal origin. As such, this material should not pass on any Animal derived disease like BSE (Bovine Spongiform Encephalopathy) or other TSE (Transmissible Spongiform Encephalopathy).

We have to inform you that our hygiene material contains traces (1-10 ppm) of a phthalate, originated from the used catalyst system. These traces fully comply with the EC

Directives 2005/84/EC and Commission Regulation (EU) 10/2011 and amendments.

We can also inform you, that this material is not subject to Annex XIV (Authorisation) of Regulation (EC) No 1907/2006 (also known as REACH), since the possible traces phthalate present in our material are either regarded as an impurity or are far below the threshold of 0.1% (1000 ppm) as mentioned in Article 56(6) (b) of REACH (see also our REACH declaration).

Specifications of use:

Type or types of food with which it is intended to be put in contact;

All types of food

Type of intended use of product;

Repetitive, intermittent use

Time and temperature of treatment and storage in contact with food.

Any long term treatment at room temperature or below, including up to 60°C for up to 2 hours.

Maximum short term operating temperature between -30°C to +80°C.

Optimal long term operating temperature between +5°C to +40°C.

Ratio of food contact surface area to volume used to establish the compliance of the product.

2 dm²/1 dl

Date of issue: 17.04.2018

This information has been computer generated and is therefore valid without signature

General information:

The tests are made on representative product. Our declaration is based on the supporting documents of our suppliers and on third parties carried out tests and migration results.

The indications in the DOC are based on our actual knowledge.