



Kimberly Clark Professional
 40, London Road
 Reigate
 Surrey
 RH2 9QP
 UK

Declaration of Compliance	
Manufacturer	Kimberly-Clark SAS VSE Mill Zac De Villey Saint Etienne 54212 Toul Cedex France
Products, codes - covered by this declaration	<u>WYPALL* L10 EXTRA Wipers (White)</u> 7371,7373,7374,7395,7490,7495 <u>WYPALL* L10 EXTRA+ Wipers</u> 7202,7241,7243,7247,7268,7473,7475,7477,7491 <u>WYPALL* L20 Wipers (White)</u> 7248,7249 <u>WYPALL*L30 ULTRA Wipers (White)</u> 7331
Kimberly Clark Global product Safety Clearance number	C1999-2689 (Tissue Machine) C2004-2200 (Rolled Line 1) C2007-0393 (Rolled Line 2)
Material Reference	3983 / 8 / 0
Date of the declaration	05/09/2017
Revision 02 Date	20/11/2020
Declaration Expiry date	30/04/2021
Declaration of Compliance with	
This product complies with	(EC) No. 1935/2004 (as amended)
This product complies with	(EC) No. 2023/2006 (as amended)
This product complies with	Industry Guideline Issue 2 September 2012 (as amended)
This product complies with	German Recommendation BfR No. XXXVI (as amended)
Based upon the preceding review this paper article intended to come into contact with food has been design only with substances that are permitted for use in paper and board conforming to The Industry Guideline Issue 2 September 2012 (as amended) given in German Recommendation, BfR No. XXXVI. Paper and board for food contact	
This paper article manufactured according to regulation (EC) No. 2023/2006 (as amended) on good manufacturing practice	



All ingredients used in this article do not exceed any legal levels based on intended use of the product. Raw materials used in production of the article are specified safe for food contact and are procured from an approved Kimberly-Clark supplier.

Article Material

The Fiber source of the article, 11 - 90% Recycled paper fiber.

Information about Raw materials and testing

Tests conforming to The Industry Guideline Issue 2 September 2012 (as amended) given in German Recommendation BfR No. XXXVI.

Conditions of use

- Type(s) of food with which it is intended to be put in contact
 - All Foods.
- Time and temperature and storage while in contact with the food
 - Room temperature- up to 20°C (68°F) up to 10 minutes.

Functional Barrier

There is no functional barrier present.

Name: Liz Brigden

Signature: Liz Brigden

Regulatory Affairs Manager