

# Declaration of compliance for semi-finished products intended to come into contact with food

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2021-05

Date of issue:

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H.W. Langballe ApS hereby declare that:

## FCM\*\* Ertecetal C naturel, black, blue round rods & plates (POM C)

Is intended to come into contact with food and:

\* Comply with the requirements of the regulation (EC) No. 1935 /2004 of 27 October 2004

\* Comply with part of the requirements in regulation EU 10/2011 that has replaces the derective 2002/72/EC

as amended up to and including commision regulation (EC) No. 975/2009

\* Are manufactured and handled according to good manufacturing practice (GMP) as set out in the (EC) 2023/2006 of 22. december 2006 of good manufacturing practice for materials and articles intended to come in contact with food.

\*Comly with the requirements of regulation 579/june 1. 2011.

Based on migration tests performed on the products according to the directives 82/711/EEC and 85/572/EEC as amended, the overall migration as well as the specific migration do not exceed the legal limits set out in directive 2002/72/EC when used as specified below. Please be aware that the temperature of treatment and storage are therefore not necessarily the acceptable service temperature. Acceptable service temperature is described in technical ducumetation.

### Specification on the intended use of the products:

Type(S) of food intended to come into repeated contact with the material	Time and temperature of treatment and storage when in contact with food	
Dry foods Aquesous foods (pH >4,5) Acidic foods (pH >_ 4,5) Alcoholic foods (<10% vol)	Temperature <_ 40 de.C Time <_ 24 hours (any condition of time)	Oven: no Microwave oven: no Freezer: yes
Fatty foods Milk products	Temperature <_ 121 de.C Time <_ 1 hour	

### Migration test conditions:

Tested in:

3% acetic acid	simulator B	10 days	40 de.C
10% ethanol	simulator C	10 days	40 de.C
issoctane*	(simulator D sub)	2 hours	60 de.C
95% ethanol*	(simulator D sub)	4 hours	60 de-C

Ratio of food contact surface area to volume (S/V) used to establish the compliance of the material: S/V=6

\*Isooctane and 95% ethanol is udes when it is not technically possible to use olive oil.

\*\*FCM = Food Contact Material (in danish = Fødevare Kontakt Materiale)

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## FCM\*\* Ertecetal C naturel, blue round rods & plates (POM C)

The following substances subject to restrictions under Directive 2002/72/EC as amended are used in the product:

Trioxane (CAS No. 000110-88-3)	SML=5mg/kg
1,4-Butanediol formal (CAS No. 000505-65-7)	QMA=0,05 mg/6 dm <sup>2</sup>
Formaldehyde (CAS No. 00050-00-0)	SML (T)=15 mg/kg
1,4 Butanediol (CAS No. 000110-63-4)	SML (T)= 5 mg/kg
Tetrahydrofuran (CAS No. 000109-99-9)	SML=0,6 mg/kg
1,3 Dioxolane (CAS No. 000646-06-0)	SML=5mg/kg
1-Amino-3-aminomethyl-3,5,5-trimethylcyclohexane (Cas No. 002855-13-2)	SML=6 mg/kg
Triethyleneglycol bis(3-(tertbutyl-4-hydroxy-5-methylphenyl) propionate (CAS No. 036443-68-2)	SML=9 mg/kg
Melamine (CAS No. 000108-78-1)	SML=30mg/kg

It remains the responsibility of the customer putting the plastic article manufactured from the products into the intended use, to assess the final suitability of the plastic material for the intended food contact application; i.e. checking if the physical properties of the plastic material make it suitable for the intended application, checking compliance of the finished plastics article with the relevant migration limits, checking for possible influence of the plastics material on the composition and/or organoleptic properties of the contacting foodstuff etc.

### Notes:

\*In accordance with good manufacturing practice, finished food contact articles shall be thoroughly cleaned prior to their first contact with food.

\*This declaration of compliance is only valid for semi-finished products that are carrying the unique "production order number" that allows traceability.

\*It is the responsibility of the buyer to assure the traceability of the material during any other downstream use up to and including the finished machined part as well as the equipment in which it is assembled.

H.W. Langballe ApS

