

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 our products

**Rubber squeegee, w. bi-injected lip
560 x 43 x 22 mm**

**Art. Nr. 87880, white
Art. Nr. 87881, red
Art. Nr. 878822, blue
Art. Nr. 87883, green
Art. Nr. 87884, yellow
Art. Nr. 87885, black**

comply with the current valid versions of

- REGULATION (EC) No 1935/2004
- COMMISSION REGULATION (EC) No 2023/2006
- COMMISSION REGULATION (EU) No 10/2011

Our products contain substances with a specific migration limit (SML).

They have been tested with respect to overall migration (OM) as well as specific migration (SM) according to COMMISSION REGULATION (EU) No 10/2011.

Thresholds for overall and specific migration have not been exceeded under the tested conditions of use. Further details on request.

Since the European Regulation (EC) No 10/2011 (PIM) provides a positive list of permissible monomers, base materials and additives that are permitted in the manufacture of food contact plastic materials, colorants are excluded from the definition of additives required to be on the positive list. As stated in Article 6, paragraph 2 of the above mentioned regulation colorants are still subject to national law.

Within Germany the LFGB §§ 30 and 31 demands, that human health has not to be affected by the usage of colorants. To ensure this there are purity specifications set by the BfR Recommendations Part IX.

All colorants used for the above-referenced colour code comply with the Recommendations Part IX of the BfR (Bundesinstitut für Risikobewertung) and the Resolution AP (89) 1.

Used Dual Use Additives according the raw material supplier information:

- E 170 Calcium Carbonate
- E 171 Titan Dioxid
- E 172 Iron Oxid
- E 551 Silicon Dioxid
- E 570 Fatty acids

Specifications on the use of the products

- type or types of food with which it is intended to be put in contact:

all, refering to EU No 10/2011, apendix III, table II column A, B, C and E

- time and temperature of treatment and storage in contact with the food:

Any contact conditions that include heating up to 70 °C for up to 2 hours, or up to 100 °C for up to 15 minutes, which are not followed by long term room or refrigerated temperature storage

- ratio of food contact surface area to volume used to establish the compliance of the material or article:

6 dm²/l

The products do not contain any functional barrier.

Please contact us if the conditions of use for your application do not match with the above mentioned specifications on the use of our products.

Date of issue: 23.09.2021

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

General information:

The tests are made on representative products of the material. Furthermore haug bürsten makes sure that only raw materials are used which have relevant documents. 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.

This declaration will be reevaluated in case of amendment in legislation, guidelines, regulations, raw materials, production processes or the like.

In case of modifications, haug bürsten will provide an up to date release.

Former declarations become invalid.