


## Declarations of Compliance

EU-Regulation 1935/2004 states that plastic materials (and other materials as stated in Appendix 1 for use in direct contact with food can only be marketed if they meet the requirements of this regulation. The labelling, advertising and presentation of a material or article shall not mislead the consumers. Products that may be used in contact with food must be labelled with the “**Glass and Fork**” symbol, either on the product itself or on the immediate packaging.

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### Article numbers:

7015-, 7030-, 7033-, 7036-, 7040-, 7310-, 7315-, 7320-, 7400-, 9003-, 9004-, 9005-, 9006-, 9004HD, 9010-, 9012-, 9013-, 9014-, 9023SP-, 9023/50-, 9024SP-, 9024/50-, 9025SP-, 9025/50-, 9026SP-, 9026/50-, 9030-, 9035-, 9039-, 9040-, 9045-, S9023-, S9024-, S9023/50-, S9024/50-

### Materials block

Polypropylene PPN (98%) - master batch (2%) White

### Filaments

Polyester PBT (Polybutyleneterephthalate) 75-90% - PET (Polythylenterephthalate 8-20% - Organic-Inorganic Pigments and Additives 2-5% all colours

### Wire staple

Stainless steel (AISI 304L)  
 No restrictions of specific migration levels

### EU Compliance

#### Regulation (EC) N° 2023/2006

The product is produced according to EU Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

#### Regulation (EC) N° 1935/2004

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC. The product can be marked with th 'glass & fork' symbol on the packaging or by labeling.

#### Regulation (EC) N° 10/2011

Date 14.1.2011 on plastic materials and articles intended to come into contact with food, Annex I, Tabel 1, including subsequent amendments up to EU 2017/752 (applies to all EU-Member States), applicable to intermediate materials (e.g. plastic granules). The product does not contain substances which have QM lilitations (residual quantities) as speciefied by 10/2011/EU.

#### Regulation (EC) N° 1333/2008 and (EC) N° 1334/2008

With reference to Article 11, item 3 of Commission **Regulation (EU) N° 10/2011** (Dual Use Additives) we would like to share with you that one or more substances which are subject to a restriction in food when used as direct food additives (Annex II of Regulation **(EC) N° 1333/2008** and **(EC) N° 1334/2008**, as amended), are present in this product. Upon request, we wil provide this information under secrecy to the parties that require this information for a regulatory compliance assessment.

## US FDA Compliance

All raw materials in this product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR.

Raw materials PBT code of Federal Regulation 177.1660

Raw materials PET code of Federal Regulation 177.1630

The pigments in the masterbatch are listed under FDA 21 CFR 178.3297 „Colorants for Polymers“.

## BFR

### Bundesinstitut für Risikobewertung

Recommendations of the Federal Institute for Risk Assessment on Plastics Intended to Come into Contact with Food Pigments are not affected in Commission Regulation 10/2011. Appropriate framework for this is the German federal authority BfR which have a limitation of heavy metals and aromatic amines in their chapter IX, point 1 and 2.

BFR IX. Colorants for plastics and other polymers used in commodities as af 01.06.194

## Migration analysis plastics

Migration estimates calculated with an EU recognized mathematic migration model or migration experiments with test samples or a comparable grade and carried out under conditions covering long term storage above 6 months at room temperature and below, including heating up to 70 °C for up to 2 hours, or heating up to 100°C for up to 15 minutes in the standard food simulants A,B and D2, have shown that under these conditions migration limits (overall and if relevant specific, see above) were not exceeded: - with non-fatty food (according to tests with water, 3% acetic acid and 10% ethanol as food simulants) and - with all types of fatty food (according to Commission Regulation (EU) No 10/2011).

## Food contact usage time and temperature

Any long term storage at room temperature or below, including heating up to 70 °C for up to 2 hours, or heating up to 100 °C for up to 15 minutes.

## Non-food contact usage time and temperature

Minimum temperature: -20 °C

Maximum temperature: 100 °C

Certified on behalf of Decof Falconbrush Hygienic Cleaning Solutions

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29 april 2024, 11:37



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