

## Overensstemmelseserklæring

RIAS A/S bekræfter hermed at nedenstående produkt POM C natural-sort er i overensstemmelse med de nævnte forordninger.



### Food approval declaration

For materials made out of plastics intended to come into contact with foodstuff. Base of the declaration are the test reports of the external laboratories.

### Material: GEHR POM-C® (natural and black)

We herewith confirm that our products (semi-finished articles as rods and sheets), based to test reports of an accredited laboratory, are in compliance with the requirements of the following regulations:

- (EC) No 1935/2004 of the European Parliament and of the Council of October, 27<sup>th</sup> 2004 of materials and articles, intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC. GMP-Directive 2023/2006/EC is fulfilled based to our quality management system according the actual version of DIN EN ISO 9001 which is installed and in use.
- (EU) No 10/2011 of the Commission of January, 14<sup>th</sup> 2011 on plastic materials and articles intended to come into contact with food, (last change with (EU) No 1282/2011 and 1183/2012).

The products are tested according to the methods for "examination of utensils" by means of several samples, according to the regulation 80.30-1 (EC) up to 80.30-18 (EC) of the Official List of testing procedures according to § 64 LFBG (Germany), as well as the series of standards DIN EN 1186-1 (allowed are substitute media for olive oil and common sunflower oil).

The specimens would be dry machined by GEHR and washed by the test laboratory with distilled water before testing. Due to the fact, that the influence, of any cooling agents used during any wet machining process, to the migration was not tested, this should be done in an additional step. According the general rules for migration tests, the total migration and the specific migrations (SML) of individual substances were determined by using food simulants (distilled water, 10 % ethanol (simulant A), 3 % acetic acid (simulant B) and common sunflower oil (simulant D2) and pre-defined testing conditions (1 - 4 h contact time at 100 °C, or reflow).

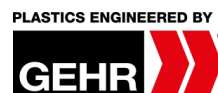
Each test specimen were deposit in 200 ml simulant (for each dm<sup>2</sup> surface) and is tested in a repeated determination. The surface for each specimen was between 0,34 and 0,38 dm<sup>2</sup>. Surface-Volume-Ratio 5:1 according test laboratory.

Due to the fact that the materials are made for applications with multiple use, the migration tests has to be made with each specimen three times. The accordance with the above mentioned food regulation has to be done with the results of the third migration test. The data of the third migration test was the base for abundance of the specific migration limits (SML).

The evaluated data of total migration and specific migration limits are lower than the given critical values.

The test of the influence to the odor and taste of food was done according DIN 10955 (sensory test of packaging materials for food). Test food was mineral water, 10 %

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alcohol (made by weakening from Vodka and drinking water), 0,2 % cider vinegar as well as coconut oil. The contact time was 24 hours at 4 – 8 °C. For the substance-specific test were used accredited methods as well as methods from official collections according § 64 LFGB or DIN regulations. Determinations for substances without any of these methods are made according validate methods of the test laboratories. Dual use substances were not named by the testing laboratory. No functional barrier is used in the product.

#### Note:

Based to the obligation to maintain confidentiality to our raw material suppliers we are not allowed to name the used monomers or additives. Please check further enquiries directly with us.

#### Results:

##### Global Migration

	Test results rods	Upper limiting value (*)
Simulant A (10 % Ethanol) OM6, 3 x 4 h, reflow	6,5 mg/dm <sup>2</sup>	10 mg/dm <sup>2</sup> (12)
Simulant B (3 % acetic acid) OM6, 3 x 4 h, reflow	5,6 mg/dm <sup>2</sup>	10 mg/dm <sup>2</sup> (12)
Simulant D2 (sunflower oil) OM4, 3 x 1 h, 100 °C	12,5 mg/dm <sup>2</sup>	10 mg/dm <sup>2</sup> (13)

(\*) Regulation (EC) No 10/2011 respectively consumer goods ordinance  
 According the method 80.30 (EC) official list of the commonality of the analytical method corresponding § 64 LFGB applies the migration test with olive / sunflower oil or its substitutes a part as directive conform if you pass the global migration with an analysis tolerance of maximum 3 mg/dm<sup>2</sup>. All parts will apply with all other food simulant with the migration test as directive conform if you pass the global migration with an analysis tolerance of maximum 2 mg/dm<sup>2</sup>.

##### Test of the influence to the odor and taste of food with direct contact

	Odor	Taste	Upper limiting value (*)
Mineral water (1•24 h, 4 - 8 °C)	Just noticeable deviation (Intensive scale 1)	Just noticeable deviation (Intensive scale 1)	Intensive scale 2,5
10 Vol.% Alcohol (1•24 h, 4 - 8 °C)	No noticeable deviation (Intensive scale 0)	No noticeable deviation (Intensive scale 0)	Intensive scale 2,5
0,2 % Cider vinegar (1•24 h, 4 - 8 °C)	No noticeable deviation (Intensive scale 0)	No noticeable deviation (Intensive scale 0)	Intensive scale 2,5
Coconut oil (1•24 h, 4 - 8 °C)	No noticeable deviation (Intensive scale 0)	No noticeable deviation (Intensive scale 0)	Intensive scale 2,5

(\*) Regulation (EC) No 1935/2004, Article 3

Intensive scale for odor and gustation test in independence to DIN 10955:

0 = no noticeable deviation  
 1 = Just noticeable deviation  
 2 = Weak noticeable deviation  
 3 = clear noticeable deviation  
 4 = intensive deviation

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## Specific Migration

Monomer/Additiv	Simulant A 10 % Ethanol OM6, 3 x 4 h, reflow	Simulant B 3 % acetic acid OM6, 3 x 4 h, reflow	Simulant D2 sunflower oil OM4, 3 x 1 h, 100 °C	Upper limiting value (*)
1	≤ 0,3 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	9 mg/kg LS 1,5 mg/dm <sup>2</sup>
2	< 0,5 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	5 mg/kg LS 0,83 mg/dm <sup>2</sup>
3	< 0,2 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	6 mg/kg LS 1 mg/dm <sup>2</sup>
4	< 0,1 mg/dm <sup>2</sup>	< 0,5 mg/dm <sup>2</sup>	< 0,1 mg/dm <sup>2</sup>	5 mg/kg LS 0,83 mg/dm <sup>2</sup>
5	< 0,2 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	< 0,2 mg/dm <sup>2</sup>	5 mg/kg LS 0,83 mg/dm <sup>2</sup>
6	< 0,02 mg/dm <sup>2</sup>	< 0,02 mg/dm <sup>2</sup>	< 0,02 mg/dm <sup>2</sup>	0,6 mg/kg LS 0,1 mg/dm <sup>2</sup>
7	< 0,35 mg/dm <sup>2</sup>	< 0,1 mg/dm <sup>2</sup>	< 0,1 mg/dm <sup>2</sup>	2,5 mg/kg LS 0,41 mg/dm <sup>2</sup>

(\*) Regulation (EC) No 10/2011 respectively consumer goods ordinance  
 LS = Food or food simulant

## Additional residual contents in the final article

Monomer/Additives	Results	Upper limiting value (*)
8	< 1 mg/kg plastic	1 mg/kg plastic

(\*) Regulation (EC) No 10/2011, 1282/2011, 1183/2012 respectively consumer goods ordinance

## Migration of a decomposition product

Monomer/Additives	Dest. water	Upper limiting value (*)
9	< 0,25 mg/dm <sup>2</sup>	15 mg/kg LS 2,5 mg/dm <sup>2</sup>

(\*) Regulation (EC) No 10/2011, 1282/2011, 1183/2012 respectively consumer goods ordinance  
 LS = Food or food simulant

## Valuation of results

Based on the test results the semi-finished products of GEHR POM-C® can be safely used with following limits according the Regulation (EC) 10/2011, 1282/2011 and 1183/2012 for manufacture of finished products for companies which are preparing and processing foodstuffs.

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1. The above mentioned POM-C is suitable for production of multiple use products for all food contact terms with all food stuff, were you have to use food simulant A, B, and C according annex III, tab 2 of (EC) 10/2011.
2. The above mentioned POM-C is suitable for production of multiple use products for all food contact terms up to 121 °C with all food stuff, were you have to use food simulant D1 or D2.
3. The above mentioned POM-C is not suitable for production of single use products, due to the fact that it is not tested.

According to these the above mentioned product is in accordance to (EC) No. 1935/2004 as well as with food- and animal feedstuff with above mentioned limits (LFGB).

With all limits 1 to 3 the customer has to be informed. This means that the product has to be marks clearly that nobody will use it accidentally and not in accordance to the intend use.

#### General remark:

The above mentioned Information is based on the current state of our knowledge and does not constitute any guarantee. The information is also based on the data of our raw material suppliers as well as on the information of the external laboratory which made all the tests. We are not liable for completeness and correctness of information contained herein. Existing laws and regulations must be respected by the receivers/users of our products in their own responsibility. The suitability test (e.g. test of the physical properties, test of the migration values, test of the possible influence of the product to the chemical compound and/or organoleptic properties of the foodstuff, ...) of plastic items made out of our products for the intended use has to be done by the receivers/users in their own responsibility. Finished products with food contact should be always machined that the whole exterior extrusion bare layer of the semi-finished product is totally removed. All rights reserved! This declaration is valid up to a change of the formulation, change of processing or maximum up to 18.06.2018. If needed a new declaration of compliance has to be ordered.

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