

Søndersø, d.31. marts 2023

Declaration of conformity

Materials and articles intended to come into contact with food:

- 60300-1-150-UN: IBC 300L. UN Ø150/50mm PE palle(60x80x100cm)
- 60600-2-150-UN: IBC 600L. ny UNY Ø150/50mm plastpalle(EUR) 2" hane
- 60800-2-150-UN: IBC 800L. ny UNY Ø150/50mm PE palle(EURO) 2" hane

We confirm that the above mentioned item complies with the following regulations, directives and laws, including all amendments known on the date of issue:

- Forordning nr. 10/2011 af 14. januar 2011 og efterfølgende tillæg
- Forordning nr. 1935/2004 af 27. oktober 2004
- Forordning nr. 2023/2006 af 22. december 2006
- FDA 21CFR 177.1520
- BEK nr. 681 af 25/05/2020
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Substances used for which restriction and/or specifications are in place under regulation (EC) No. 10/2011.

All substances subject to restriction by a specific migration limit (SML) were compiled (based on the datasheets relevant for food contact of all used raw materials) and the compliance with the respective limit values ascertained by analyses, calculations or any other plausible way.

FCM 325, 433, 147, 356, 106, 150, 715 - plus 6 confidential substances

Absence of substances (tested)

Bisphenol A, Bisphenol F and Phtalate plasticisers (screening)

Degradation Products and Impurities (NIAS)

A screening for non-intentionally added substances (NIAS) was performed and in case substances were found they were subsequently cleared by a risk assessment.

Inertness of the Food Contact Material

A confirmation that the organoleptic properties (smell, taste and colour) of foods are not changes unacceptably was part of the test scope to prove compliance with article 3 of the framework regulation (EC) No. 1935/ 2004 as well as the investigation of overall migration (if legally required for the tested article).

Dual-Use-additives

Substances which are restricted as a direct food additive as well (Dual-use-additives)
E170, E171, E321, E529, E570, E1521

Intended type(s) of food(s)

All kinds of food

- Use of EPDM-, Viton- or PCP-seal
- Viton-sealings are not suitable for acidic foods (pH < 4,5)

Intended contact conditions

Any long term storage at room temperature or below as well as a short heating for up to 2 hrs at 70 degree Celsius or for up to 15 min. at 100 degree Celsius.

Ratio of food contact

Surface area to the volume used in order to establish the compliance of the plastic product:
1 dm² with 100 ml food simulant

If you require any further information or documentation, please do not hesitate to contact us.



Henrik Fagerberg