DECLARATION OF CONFIRMITY
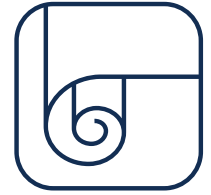
DECLARATION OF CONFIRMITY OF THE MATERIAL 27/3 R

Created by:	Approved by Management:	Version:	Datum:	Ersetzt:
A. Jensen	B.Funke	06	13.12.2022	05

According to the information of the raw material supplier the material 27/3 R is in compliance with the following food contact regulations:

EU
Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food as amended. Specifically, this refers to the relevant Articles 3, 11(5), 15 and 17.

Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food as amended.

This material has been manufactured in accordance with the relevant requirements of that regulation.
Regulation (EU) No 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs as amended.

This product meets the relevant requirements of Regulation (EU) No 10/2011 in the amended current version and is applicable for direct contact with:

- dry and fatty or oily food types according to Annex III, table 2
- up to 30 minutes contact time at up to 80 °C
- not for aqueous, acid and alcoholic food types according to Annex III, table 2

The raw materials used comply with the requirements of this regulation as amended.
This product does not bring about an unacceptable change in the organoleptic properties of food.
This product contains substances with restrictions (SML, SML(T) or QM) and/or specifications as set out in Annexes I and II to this Regulation. All restrictions and specifications are met if the product is used under the conditions specified in this DoC. These substances will be disclosed to the competent authority on request.
Above mentioned product does not contain dual use additive(s) acc. to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings) in their current version.
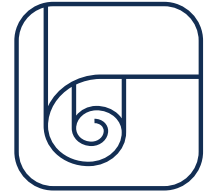
Testing of overall migration, specific migration and other applicable restrictions (maximum permitted quantity, primary aromatic amines, etc.) was performed according to this regulation as amended.

Ratio of food contact surface area to volume used to establish the compliance of the article: 6 dm²/dm³
Food simulants and migration conditions used for migration tests:
- D2 (vegetable oil) 30 min. at 80°C

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DECLARATION OF CONFIRMITY

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MATERIAL 27/3 R

USA

FDA, 21 CFR parts/sections 177.1500 Nylon resins

This product meets the relevant requirements laid down in this regulation and is applicable for
direct contact with:
- dry and fatty/oily (incl. free fat and oil) food as listed in 21 CFR 176.170(c) table 1, food types V, VIII, IX
Conditions of use B (Boiling water sterilized) through G (frozen) as listed in 21CFR 176.170(c) table 2
- not for aqueous and/or alcoholic food

Japan / 日本

The following compatibility is confirmed for this product, which is subject to the positive list system of the revised
Food Sanitation Act:

- the raw materials for synthetic resins shall be those listed in the Appended Table 1 in accordance with item 8 of A.
of Chapter III: Apparatus, Containers and Packaging in the Specifications and Standards for Foods, Food Additives,
etc (Ministry of Health and Welfare Notification No. 370) under the provisions of Article 18 (3) of the Food
Sanitation Act.
- the product shall be in compliance with (1) General standard and relevant part of (2) Individual standard in
accordance with item 2 of D. of Chapter III (Ministry of Health and Welfare Notification No. 370)

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