

## Declaration of Conformity on Food Contact Materials

The manufacturer or his authorized representative established in the European Union:

**Name:** Paardekooper BV (part of the Koninklijke Paardekooper Group BV)  
**Address:** Willem Beukelszstraat 16  
3261 LV Oud-Beijerland  
The Netherlands

Declares that the product described below

| Article nr. | Description article                | Material |
|-------------|------------------------------------|----------|
| 600143      | Reusable koffielepel PP zwart 13cm | PP       |

Is suitable for direct contact with food as listed and complies with:

- Regulation **EC 1935/2004** on materials and items intended to come in contact with food
- Regulation **EC 2023/2006** on Good Manufacturing Practice for materials and articles intended for contact with food
- Regulation **EC 10/2011** on plastic materials and articles intended to come in contact with food with all later amendments

### Intended use / Condition of Use

The materials or articles intended to come into contact with food are intended for use under the following conditions:

- Types of food intended to come into contact with the material: These articles are allowed to be in contact with all types of food; aqueous, acidic and alcoholic.
- Duration and temperature of treatment and storage while in contact with food: These articles are intended to come into contact with food under the following conditions of use: Any food contact conditions that include hot-fill and/or heating up to a temperature T where  $70\text{ °C} \leq T \leq 100\text{ °C}$  for maximum of  $t = 120/2^{((T-70)/10)}$  minutes, which are not followed by long term room temperature or refrigerated storage.
- Ratio of the area of the food contact material to the volume used to determine the compliance of the food contact material or article: 6 dm<sup>2</sup> FCM / 1 kg food.
- Suitable for single or repeated use: These articles are repeated use articles which have been tested and validated as dishwasher safe. The testing method used is the mechanical dishwashing resistance of utensils according to EN 12875-1 and 12875-2

125 testing cycles – testing cycle consist of:

- pre washing:  $5 \pm 0,5$  minutes water circulation,
- washing: heating to 60°C while circulating the water and cleaning agent for 15 - 20 minutes,
- water circulation without heating:  $10 \pm 1$  minutes,
- middle rinsing: water circulation for  $3 \pm 0,5$  minutes,
- final rinsing: heating of the water to  $65\text{ °C} \pm 2\text{ °C}$  with water circulation,
- measuring when a temperature of  $(42 \pm 2)\text{ °C}$  has been reached and adding  $(4 \pm 0,5)$  ml of rinse agent, measuring when a temperature of 65°C has been reached and draining the dishwasher by pump

- drying: for 10 ± 1 minutes by stream of hot air and for 30 ± 1 minutes by stream of air with room temperature.

### **Overall Migration**

| Food simulant      | Tested                              | Test conditions (duration & temperature) | Passed                              |
|--------------------|-------------------------------------|--|-------------------------------------|
| 10% ethanol (A)    | <input checked="" type="checkbox"/> | 2 hours @ 70°C                           | <input checked="" type="checkbox"/> |
| 3% acetic acid (B) | <input checked="" type="checkbox"/> | 2 hours @ 70°C                           | <input checked="" type="checkbox"/> |
| Olive oil (D2)     | <input checked="" type="checkbox"/> | 2 hours @ 70°C                           | <input checked="" type="checkbox"/> |
| Substituten (D2)   |                                     |  |                                     |
| 95% ethanol        | <input checked="" type="checkbox"/> | 4 hours @ 60°C                           | <input checked="" type="checkbox"/> |

It should be noted that the representative samples have been tested for the above mentioned conditions only. It is the responsibility of the legal entity responsible for placing on the market of the article to ensure that the usage of the articles is safe, lawful and technically suitable and can be determined through mutual consultation and agreement.

### **Regulatory status of used substances**

#### **Used monomers and additives.**

The above mentioned articles have been manufactured only with monomers, other starting substances and additives that are authorised under the Plastics Regulation 10/2011/EC (up to and including the amendment (EU) 2020/1245).

#### **Other substances used in the formulation of the above mentioned articles**

Other substances used in the manufacturing of the above mentioned articles are listed in: Dutch Regeling Verpakkingen- en Gebruiksartikelen (Warenwet). Chapter 1 – Kunststoffen. <https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

#### **Pigments and Colorants**

Colorants and/or pigments used in the formulation of the above mentioned articles, that are not regulated by 10/2011/EC (up to and including the amendment (EU) 2020/1245), are in compliance with:

Dutch Regeling Verpakkingen- en Gebruiksartikelen (Warenwet). Chapter XI – Colorants and pigments <https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html> Or: Resolution AP (89) 1 of the Council of Europe "On the use of colorants in plastic materials coming into contact with food", II, 2 (purity).

### **Regulatory status of used substances**

We declare that:

#### **Used substances subject to restrictions in national legislation**

Substances (colorants, polymer production aids, substances on the provisional list) used in the formulation of the above mentioned articles are subjected to restrictions in national legislation.

#### **Presence of substances subject to SML or QM restrictions**

- Aluminium Oxide, FCM No 418, Cas 1344-28-1, SML 1,0 mg/kg
- N-octyl phosphonic acid, FCM No 483, CAS 4724-48-5, SML 0,05 mg/kg
- Carbon black, CAS No. 1333-86-4, FCM Substance No 411, EC 42080, QM 2,5%

#### **Monomers**

Monomer(s) used in the formulation of the above mentioned articles are listed in EU regulation 10/2011/EC (up to and including the amendment (EU) 2019/1338).

**Presence of monomer (s) subject to SML or QM restrictions**

- 9,9-bis(methoxymethyl)-9H-fluorene, FCM No 779, Cas 39815; SML 0,05mg/kg

The article contains one of more confidential substances.

**Additives**

Additives used in the formulation of the above mentioned articles are listed in EU regulation 10/2011/EC (up to and including the amendment (EU) 2019/1338).

**Presence of additives subject to SML or QM restrictions**

The article contains one of more confidential additives.

**Substances listed in Annex II (1), metals**

Substances listed in Annex II (1), to the Plastics Regulation are present. These substances cannot be released above the limit specified.

**Presence of metals subject to SML or QM restrictions**

- Zinc (Zn), restriction 5 mg/kg food or food simulant
- Aluminium (Al), restriction 1 mg/kg food or food simulant

**Restrictions of substances in the above mentioned articles mentioned in points a), b), c), d) are complied with**, based on worst case calculations and migration testing.

**Presence of dual use additives.**

The article contains one of more confidential dual use additives.

**Disclaimer:**

This confirmation is not valid for unintended use of the product that can lead to changes of the composition or organoleptic properties of the product. The specific interaction between the food stuff and the product should be investigated by the user.

This declaration is valid as long as there are no changes in the composition of the above mentioned product and / or no revision of the relevant regulations have taken place, in which case it will be renewed.

We recommend our customers to verify the regulatory status periodically.

**Date;** 2023-02-07

**Issued by;**

S. Jansen  
Quality Coordinator  
Paardekooper BV.