

0309-0130 Pressure sprayer, 1200 ml, food

**Our supplier hereby confirms that the above mentioned plastic product complies with the Regulations, Directives and Laws as described below.**

## 1. General

- Framework Regulation (EC) No. 1935/2004 of the European Parliament and the Council from October 27th 2004 [OJ. L338, 13.11.2004, p.4]
- Regulation (EC) No. 2023/2006 of the Commission from December 22th 2006 [OJ. L384/75, 29.12.2006] incl. amendments
- Plastics Regulation (EU) No. 10/2011, from January 14th 2011 [OJ. L12/I, 15.01.2011] incl. amendments
- German Food and Feed Code of September 1st 2005 [BGBl. 2005 I, S. 2618] incl. amendments
- German Commodity Regulation from December 23rd 1997 [BGBl. I 1998 S.5] incl. amendments

## **SML-substances**

### 2. Substances used for which restrictions and/or specifications are in place under Regulation (EC) No. 10/2011 incl. amendments

- For the investigated product all contained substances with 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 limit values ascertained by analyses, calculations, or any other plausible way.
- FCM 19, 20, 132, 234, 282, 368, 433, 779

## **Non-intentionally added substances (NIAS)**

- Potentially present NIAS (impurities, degradation- and reaction-products), were investigated via a GC/MS-screening. In case NIAS were detectable, consumer safety was ascertained by internationally accepted principles for risk-assessment.

## **Inertness of the food contact material**

- A confirmation that the organoleptic properties (smell, taste and colour) of foods are not changed 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

### 3. Substances which are subject to a restriction in food (Dual-use-additives)

- E171, E210, E470a, E471, E553b

## Specifications regarding the use of the plastic, in particular:

### 4.1 Intended type(s) of food(s)

- All types of food

### 4.2 Intended conditions for food contact

- Any long-term storage at room-temperature or below incl. heating to (2 hrs/ 70 °C or 15 min/ 100 °C)

### 4.3 Tested surface/Volume-ratio

- ONE ARTICLE / 1 dm<sup>2</sup> with 180 ml food simulant

## Use of a functional barrier accordin to 10/2011 Article 3

- none

The printing ink is not food-compatible, but the printing on the pressure pump sprayer is harmless, as it is mounted on the outside of the atomizer and therefore it does not come into contact with the contents.

The declaration is based on our current state of knowledge and information provided by our supplier at the time that the document was drawn up. The supplier – Bürkle GmbH in Bad Bellingen/Germany – is certified according to the standard DIN EN ISO 9001 by the DQS (German Society for Quality Assurance) since 1995. The number of certificate is 2284-08.

29. August 2017



Bürkle GmbH, Bad Bellingen,  
Martin Saint-Denis, Managing Director

