



Overensstemmelseserklæring

Dato 13. maj 2026

KB Metal erklærer hermed at:

FKM PEHD 1000, er egnet og godkendt til kontakt med fødevarer i henhold til gældende direktiver,

- Forordning 1935/2004 angående FKM-materialer.
- Bekendtgørelse 681/2020/DK angående FKM-materialer.
- Forordning 2023/2006 angående GMP-procedurer.
- Forordning 10/2011 angående overensstemmelseserklæringer.

Ovenstående suppleret med informationer i vedhæftede erklæringer fra vores leverandører.

Vi erklærer samtidigt at emnerne vi bearbejder ud fra de indkøbte FKM-materialer, bliver håndteret og produceret uden materialet bliver forurenset med ikke fødevaregodkendte stoffer.

Det er KB Metals ansvar, at sikre sporbarheden på de emner vi leverer til kunden.

Dette dokument er gyldig så længe vedhæftede leverandør erklæringer er gyldige.

Kennet Bager Nielsen

Administrerende Direktør

DECLARATION OF COMPLIANCE FOR SEMI-FINISHED PRODUCTS INTENDED TO COME INTO CONTACT WITH FOOD

Date of issue: 7. June 2024 ¹⁾

Vink Plast ApS hereby declare that:

Tivar 1000 FCM natural (PE UHMW) round rods, plates and finished parts machined from these products by Vink Plast ApS ²⁾:

European Union

- Comply with the requirements of the articles 3, 11(5), 15 and 17 of the regulation (EC) no. 1935/2004
- Comply with the relevant requirements in Regulation (EU) 10/2011 as amended up to and inclusive the commission Regulation (EU) no. 2023/1627
- Are manufactured and handled according to good manufacturing practice (GMP) as set out in the (EC) 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.
- Comply with declaration 681/2020/DK

Based on the migration tests performed on the products according to Regulation (EU) 10/2011 as amended, the overall migration as well as the specific migration does not exceed the legal limits set out in Regulation (EU) 10/2011, when used as specified below.

Specification on the intended use of the products:

- Type(s) of food intended to come into repeated contact with the material:
 - **All types of food.**
- Type(s) of food not intended to come into repeated contact with the material:
 - **Not applicable**
- Time and temperature of treatment and storage when in contact with the food:
 - Overall migration tests run under the standardized testing conditions in
 - OM2 in 10 % ethanol (v/v) and 3 % acetic acid (w/v)
 - OM5 in vegetable oil ³⁾
 - Specific migration tests run in
 - 3 % acetic acid (10 days, 40 °C)
 - 10 % ethanol (10 days, 40 °C)
 - Vegetable oil (1 hour at 121 °C)
- Ratio of food contact surface area to volume (S/V) used to establish the compliance of the Products:
 - S/V = 6 dm²/kg

The following substances, subject to restrictions under Regulation EU 10/2011 as amended, is used in the products:

Chemical name of the substances	Restriction
Zinc stearate	Group SML = 5 mg/kg (expressed as zinc)
Butanedioic acid, sulfo-, 1,4-bis(2-ethylhexyl) ester, sodium salt (CAS no. 577-11-7)	SML = 5 mg/kg
Aluminium	SML = 1 mg/kg
Proprietary substances ⁴⁾	

The following substances, identified as dual use additives under Regulation (EU) 10/2011 as amended, are used in the products:

Chemical name of the substance
Calcium stearate (CAS no. 1592-23-0)

Stearic acid (CAS no. 57-11-4)
Proprietary substances ⁴⁾

A risk assessment of the Non-Listed Substances (NLS), such as catalysts and Non-Intentionally Added Substances (NIAS), such as reaction and degradation products has been performed in accordance with Article 3 of the Framework Regulation ((EU) 1935/2004) and article 19 of the Plastic Regulation ((EU) 10/2011) based on the conditions mentioned above.

United States

We hereby provide the following information based on the compliance status of materials used at present by the producer for the manufacture of the stock shapes mentioned above, as set out in the regulations that apply in the United States of America (FDA) for plastic materials and articles intended to come into contact with foodstuffs:

- Tivar 1000 FCM natural (PE UHMW) complies with the requirements of the FDA regulations 21 CFR § 177.1520 "Olefin polymers," as well as with those of other applicable FDA regulations.
Tivar 1000 FCM natural (PE UHMW) stock shapes may basically be used for the manufacture of articles or components of articles intended for repeated food-contact use with all types of food types I to IX under conditions of use C to H as defined in tables 1 and 2 in 21 CFR 176.170(c) respectively.

Japan

Based on the compliance status of the raw materials used at present by the producer for the manufacture of the stock shapes mentioned above, with respect to their composition, as set out by the Japan's Ministry of Health, Labour & Welfare (MHLW) in the Official Notification (Notification no. 196 of 28. April 2020 for utensils, containers and packaging intended to come into contact with foodstuffs:

- Tivar 1000 PE-UHMW FCM natural complies with the compositional requirements of the 'Base polymers (Plastics)' and 'Additives* Japan food contact positive lists.
Based on their composition, Tivar 1000 PE-UHMW FCM natural stock shapes may basically be used for the manufacture of articles or components of articles intended for foodcontact use with all food types, under maximum temperature conditions III.

It remains the responsibility of the customer putting the plastic article manufactured from the products into the intended use, to assess the final suitability of the plastics material for the intended food contact application; i.e. checking if the physical properties of the plastics material make it suitable for the intended application, checking compliances of the finished plastic article with the relevant migration limits, checking for possible influence of the plastics material on the composition and/or organoleptic properties of the contacting foodstuff, etc.

Notes:

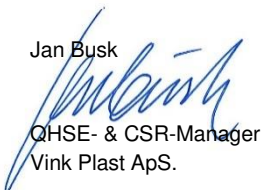
¹⁾ This declaration expires 5 years after its date of issue or in case of regulatory or compositional changes which require reevaluation. Please always contact Vink Plast' customer service for latest version. For information about available dimensions, please contact Vink Plast' customer service.

²⁾ Regulation (EC) no. 1935/2004 of the European Parliament and the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC – Article 16.

³⁾ Overall migration tests in vegetable oil under the standardized testing conditions OM3 being replaced by tests in isooctane (0,5h, 40 °C) and 95 % ethanol (2h, 60 °C) in accordance with Directive 82/711EEC as vegetable oil is technically not feasible with the used methods of analysis.

⁴⁾ Substances subject to restrictions under Regulation EU 10/2011 as amended are used in the products. Upon request, the identity of these substances can be disclosed to third parties (e.g. test laboratories) under the terms of a Non-Disclosure Agreement.

Jan Busk



QHSE- & CSR-Manager
Vink Plast ApS.

Morten Grue Jakobsen



Business Unit Director
Vink Plast ApS.

Overensstemmelseserklæring

Nordisk Plast bekræfter hermed at nedenstående produkt PE HD 1000 Natur, er i overensstemmelse med de nævnte forordninger.

Röchling

Industrial

Declaration of Compliance

for products made of plastic intended to come into contact with foodstuffs

Publisher, Manufacturer:

Röchling Industrial SE & Co. KG

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Product

Polystone® M natural pressed

We herewith confirm that the semi-finished product made from the material mentioned above is in compliance with the requirements of the following regulations:

- (EC) No 1935/2004 of the European Parliament and the Council dated 27th October 2004 applicable for materials and goods destined to come into contact with foodstuffs and for revocation of the directives 80/590/EEC and 89/109/EEC, Gazette of the European Communities L 338/4 dated 13th November 2004, last amendment by the Article 5 of Regulation (EU) 2019/1381 of 20th June 2019, Gazette of the European Communities L 231/1 of 06th September 2019, Article 3, paragraph 1 a) and b)
- Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code – LFGB) in the version of the notification of 15th September 2021 (BGBl. I p. 4253), last amendment by article 7 of the Directive of 27th September 2021 (BGBl. P. 4530), §§ 30 and 31

Furthermore, the product meets the requirements of

- (EC) No 10/2011 of the Commission dated 14th January 2011 on plastic materials and articles to come into contact with food, Gazette of the European Communities L 21/1 dated 15th January 2011, last amendments by Commission Regulations (EC) No 2023/1627 of 10 August 2023, Official Journal of the European Union L 201/4 of 11.08.2023, Chapter II, III and V

regarding the composition and the migration behaviour.

The manufacturing of the product mentioned above is carried out according to the method „Good Manufacturing Practice“ (GMP), corresponding to the regulation (EC) No 2023/2006 of December 2006 applicable for the good manufacturing practice for materials and goods destined to come into contact with foodstuffs. According to the regulation (EC) No 1935/2004, the traceability of our products is guaranteed at all levels and is carried out by means of the production number inscribed on the product label or the accompanying documents.

Testing conditions for migration tests based on the application

The product was tested according to the methods for "examination of utensils" by means of several samples, according to the regulation B 80.30, 1 to 3 (EC) of the Official List of testing procedures according to § 64 LFGB (Germany), as well as the series of standards EN 1186, EN 13130 and CEN/TS 14234 "materials and goods in contact with foodstuffs – plastics".

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PIM-Version: 824 • PIM-ID: 591002 • PIM-Code: 824-35-79.70.17.16.14.35.39.40.88.22.8.31.6.4.2

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According to the general rules for migration tests, the total migration and the specific migrations of individual substances were determined by using food simulants and pre-defined testing conditions (time/temperature). The overall migration as well as the specific migration does not exceed the legal limits set out in directive (EC) No 10/2011 when used as specified in table 1.

Table 1 - Determination of migration behavior

Testing simulant	Testing conditions	Intended contact with foodstuffs
3 weight % acetic acid	2h, 100°C	Single and repeated contact up to 30 days at room temperature or below,
10 vol.% ethanol	2h, 100°C	including heating up to 100°C for all types of food and heating up to 121°C for up to 1 hour for foods exclusively assigned to D2
95 vol. % ethanol as substitute for fat	4d, 60°C	
Isooctane as a substitute for fat	2h, 60°C	

Ratio of the surface in contact with the foodstuff to volume (S/V), used to determine the compliance of the material:

$$6 \text{ dm}^2/\text{kg}$$

Information on substances used or their degradation products for which Annexes I and II of Regulation EU 10/2011 contain restrictions and / or specifications

CAS Name	Restrictions
octadecyl 3-(3,5-di-tert-butyl-4- hydroxyphenyl)propionate Additive Ref. No. 68320 CAS No. 0002082-79-3	SML = 5 mg/kg

OML = total migration (OML) <10mg / dm²

SML = specific migration limit in food or in food simulant

SML(T) = Total Specific Migration Limit

QMA = max. permitted quantity in the finished material or article expressed as mg per 6 dm² of the surface in contact with foodstuffs.

Dual Use

The following substances, which are also approved as food additives („Dual use“), may be contained in the product mentioned above (EC directives 89/107/EEC, 95/2/EC):

CAS Name	Restrictions
Sterinsäure Ref. No. 30610 CAS No. 57-11-4	-
Calcium Stearates Ref. No. 30610 CAS No. 1592-23-0	

(as far as information concerning this point is included in the conformity documents made available by the raw material producer.)



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Röchling

Industrial

NIAS (non-intentional added substances)

As part of the conformity assessment, studies on non-intentional added substances (NIAS) were performed by means of GC-MS screenings on representative selected test samples.

No impurities or side reaction or degradation products (NIAS) could be identified.

CAS Name	Basis for the assessment	Limitation
-	-	-

Functional Barrier

Use of a functional barrier acc. Regulation (EU) No 10/2011 Article 3: None

Result

The quality Polystone® M natural pressed can be used safely for the manufacture of finished products for companies which are preparing and processing foodstuffs. The finished products may stand in direct contact with all types of food as far the quality Polystone® M natural pressed is concerned.

It is important that the above-mentioned contact times and temperatures are not exceeded regarding the Regulation (EU) No 10/2011.

General Information

This declaration serves as a supporting document for the downstream user. Our semi-finished materials or cuts from these semi-finished materials are products from intermediate stages of production in accordance with Regulation (EU) 10/2011, Article 15 and are not consumer goods in the sense of the Bedarfsgegenständeverordnung (§ 2) and the Lebensmittel- und Futtermittelgesetzbuchs (§ 2 Abs. 6 Satz 1 Nr. 1), as well as Regulation EC/1935/2004, Article 1, Para. 2.

The formulations of our materials listed in the declarations of conformity have been subjected to extensive migration tests with various simulants in accordance with EU 10/2011 at an independent accredited institute. The tests were carried out on mechanically processed samples of our semi-finished products.

Furthermore, it has been assured that generally only such raw materials are used for the material where the appropriate verifications of suitability (supporting documents) have been provided by the raw material supplier or the raw material supplier discloses its ingredients to a suitable third party (testing institute/laboratory) by means of a confidentiality agreement.

The material is basically suitable for use in contact with food under the aforementioned conditions. However, since we do not know the conditions of use of the finished articles, it remains the responsibility of the customer to determine the suitability of the plastic articles (consumer goods) produced from or with our products for their intended use or rather under the respective conditions of use (contact time, contact temperature for the respective type of foodstuff). In addition to the general suitability for use of the material (e.g. chemical resistance to the cleaning agent used), such responsibility also includes observation of the migration limits in the event the actual contact conditions exceed or deviate from the "intended food contact" laid down in our declaration of conformity.



Overensstemmelseserklæring

Röchling

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The aforementioned products are not suitable for medical or dental applications.

Organoleptic Testing:

In the case of coloured grades (all materials not of natural colour), determination of colour fastness was carried out in accordance with the method for testing the colour fastness of articles intended to come into contact with foodstuffs that are made of coloured plastic and other polymers, 24th Communication on the testing of plastics: Bundesgesundheitsblatt 15, 285 (1972). 3% acetic acid, 10% ethanol and Isooctan as substitute for fat were used as test stimulants. Result: the colouring is colourfast when in contact with all test stimulants.

Odor and taste tests were omitted, because due to the almost unlimited possibility of combining foods and contact conditions, a representative selection of suitable test foods and associated contact parameters (temperature/time) cannot be practically guaranteed at our stage of the process chain.

The above-mentioned information is based on the current state of our knowledge (see date of issue or change in the footer). It is the responsibility of the recipient/user of our products to ensure that all existing laws and regulations are observed. This declaration will be reassessed in the event of any changes in laws, regulations and directives, raw materials, formulas, processing procedures or the like.

On request of the customer our semi-finished products can be finished in our in-house cutting department. This declaration covers semi-finished products in the above-mentioned quality that can be cut to the desired size by means of sawing and/or planing (without the use of cooling lubricants). Cooling lubricant is used during grinding. The impact of the cooling lubricant on the migration properties was not tested in our process stage; this should be taken into consideration in the downstream process step.

Liability claims against the issuer of this declaration of conformity related to damage of a material, immaterial or ideal nature and caused by the usage or non-usage of the information offered or by the usage of defective and/or incomplete information are excluded on principle.

All information contained in this document is provided in good faith and is based on sources believed to be reliable at the time of publication of this document. In the event of changes, for example due to legislation, manufacturing-related changes, or new scientific findings, new statements will be published on our website <https://www.roechling.com/industrial/materials/>. Previous declarations will become invalid as a result. This declaration expired 12 months after the date of issue (Print). It is the sole responsibility of our customer to ensure that the laws and regulations necessary for their intended use are complied with. Therefore, if necessary, please request a new confirmation or download it from our website <https://www.roechling.com/industrial/materials/>.

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Declaration of Conformity



acc. to Regulation (EG) No. 1935/2004
as well as to Regulation (EU) No. 10/2011

Product: **PROlen 6000 Virgin Natural – semi finished products**

PROFILAN herewith declares that the above product meets the following provisions:

1. Plastic products that are intended to come in contact with food are subject to the requirements and test conditions from Regulation (EU) No. 10/2011 and its subsequent enlargements by the commission Regulation (EU) no. 2024/3190 of 19 December 2024, up to and including commission Regulation (EU) no. 2025/351 of 21 February 2025.
2. With respect to the applied test conditions the tested material samples meet the requirements of § 31 (1) of the German Food and Feed Code (LFGB) as well as article 3 of the Regulation (EG) No. 1935/2004 in conjunction with the Regulation No. (EU) 10/2011. The results of all test runs were far below the stated critical value for the global migration of 10 mg/dm².

3. Specification of the intended use:

- Foods that are intended to come in contact with the material:

All types of food

- Conditions of use:

Any long-term storage at room temperature or below, including packaging by hot filling and / or heating to a temperature up to 121° C.

Declaration of Conformity



acc. to Regulation (EG) No. 1935/2004
as well as to Regulation (EU) No. 10/2011

Product: PROlen 6000 Virgin Natural – semi finished products

4. The migration test was carried out according to Regulation (EU) No. 10/2011 Appendix V under the following conditions:

Test simulant	Testing condition I	Testing condition II
3 % Acetic acid	2 h 100°C	10 d 40°C
Sunflower oil	2 h 100°C	10 d 40°C
10 % Ethanol	2 h 100°C	10 d 40°C
50 % Ethanol	2 h 100°C	10 d 40°C

of the

in contact with the foodstuff to volume (S/V), used to determine the conformity of the material.

Ratio
surface

$$\frac{S}{V} = 6 \text{ dm}^2/\text{kg}$$

5. All substances / monomers and additives according to Regulation (EU) No. 10/2011 are listed. The following substances have legal restriction and / or specification:

Name of the substance	Restriction
Aluminium	SML = 1 mg/kg

The limit values for the metals listed in Appendix II of the Regulation (EU) No. 10/2011 are respected.

The limit values for the above mentioned raw materials according Appendix I of the Regulation (EU) No. 10/2011 well as the subsequent additions thereto, are fulfilled under the applied test conditions.

Declaration of Conformity



acc. to Regulation (EG) No. 1935/2004
as well as to Regulation (EU) No. 10/2011

Product: PROIen 6000 Virgin Natural – semi finished products

The following food additives* or flavoring agents* with „Dual Use“ may be included:

Name of the substance
Calcium stearate

* as far as these could be taken from the documents of the raw material supplier

- The above-mentioned product is manufactured on the basis of the „Good Manufacturing Practice“ (GMP) method, according to Regulation (EG) No. 2023/2006.
- In case a batch-related traceability is required, the production of material and respective documentation will be done separately. These products are additionally marked „**FoodClass**“.
- All non-intentionally introduced substances (**NIAS**) have been tested for non-intentionally introduced substances by means of GS-MS screening on representatively selected test samples as part of the conformity assessment.

No impurities or side reaction or degradation products (NIAS) could be identified.

Name of the substance	Restriction
-	-

The above information are based on our current state of information and knowledge and relate to the product we deliver. Under the specified food contact conditions, the product meets the legal requirements, the conformity test was carried out under the conditions mentioned above. PROFILAN has no control and assumes no responsibility / liability for finished articles or their manufacture, processing and conditions of use and therefore assumes no responsibility for their conformity. The end product manufacturer is responsible for the compliance with the requirements of the applicable legal provisions. Rather, the end product manufacturer is in turn obliged to check the conformity for the intended purpose. The declaration is no guarantee declaration. Subject to change. Previous declarations are hereby invalid.