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**Produktentwicklung & Labor**
**Product Development & Material Testing**

# Declaration of Compliance

Herewith we declare, that our product:

**KLINGER® top-chem 2000**

complies with the legal requirements of the Plastic Regulation (EU) No. 10/2011, and the Regulation (EU) No. 1935/2004 (in its current version).
The overall migration and specific migration are under the legal limit values at specification intended use. The testing was conducted in accordance with Regulation (EU) No. 10/2011 (Addendum V).
The used materials and raw materials comply with the regulation (EU) No. 10/2011.
Following substances subject to restrictions and/or specifications are used in the above product:

| Name of substance | restriction |
|---|---|
| Tetrafluoroethylene<br>CAS-Nr. 116-14-3, Ref Nr. 25120 | SML = 0,05 mg/kg |

## Specification for the intended use or restrictions:

- type/types of food or process for which the material is suitable:
  - aqueous, acidic and fatty food in short term contact for repeated use
- type/types of food or process for which the material is **not** suitable:
  - no
- Test conditions: OM5 Simulant A, B und D2
  - Water, 3% acidic acid, 10% ethanol (2h Reflux); 95% ethanol (4h 60 °C); Isooctane (2h 60 °C); vegetable oil
- Ratio of contact area with food to the volume, on which the compliance of the material or article are based:
  - Surface to volume ratio = 6 $dm^2$/l food

The traceability according to Regulation (EC) No 1935/2004 of the product is ensured by a sticker including batch- and plate number and barcode on each seal plate.

This confirmation shall be as described for the product supplied by us; compliance test was conducted according to the rules of Regulation (EU) No 10/2011; the product meets the specifications for the specified compliance with food contact conditions. In case of deviations from the food contact conditions, the user has to convince about the suitability by itself.

In particular, it is pointed out that contact between printing ink and food has to be prevented when printed.

Gumpoldskirchen on 16/12/2013,
Stephan Piringer, Product Development & Material Testing

Validity: until canceled by reissuing