

9614-xxxx Measuring scoop, PP white, various size

Declaration of Compliance for Food Contact Materials

Herewith we declare that our products comply with the legal requirements of the German Consumer Goods Ordinance (Bedarfsgegenständeverordnung) and the European Regulations (EC) No. 1935/2004[1] and (EU) No. 10/2011[2], each in its current version.

During testing of the products by an independent, accredited institute for compliance with limit values, no exceedances were determined. Sensory tests also revealed no detectable odor or taste impairments. The testing was carried out in accordance with Articles 17 and 18 of Regulation (EU) No. 10/2011 in conjunction with Annex V. The materials and raw materials used therefore comply with the Consumer Goods Ordinance and Regulation (EC) No. 10/2011 and, subject to the restrictions specified there regarding migration limits and permissible residual contents in the final product, may be used in the manufacture of food contact materials. If substances subject to restrictions (SML/QM) are contained in the product, the limits specified in Regulation (EU) No. 10/2011 are complied with.

Furthermore, we can confirm that the raw material currently used for the manufacture of the above-mentioned products was produced according to the specifications of the raw material manufacturer in compliance with the requirements of good manufacturing practice (GMP) for products that may come into contact with food (in accordance with European Regulation (EC) No. 2023/2006[3] in its current version).

Information on the intended use or restrictions:

- **Types of foodstuffs that may come into contact with the material:**

All types of food (dry, aqueous, acidic, alcoholic, fatty) – tested in accordance with Table 3, Annex III, using the food simulants listed there (1. Distilled water / water of equivalent quality or food simulant A (ethanol 10% v/v); 2. Food simulant B (acetic acid 3% w/w); and 3. Food simulant D2 (any vegetable oil containing less than 1% unsaponifiable matter) – alternatively with 95% ethanol and isooctane in accordance with Chapter 2, paragraph 2.1.3, conditions of contact when using food simulants).

- **Types of foodstuffs that may NOT come into contact with the material:**

– (none)

Information on the intended field of application:

- **Duration and temperature of treatment/storage in contact with the food:**

Tested in accordance with Table 3, Annex IV, for all types of food, for 10 days at 40 °C (isooctane for 2 days at 20 °C) or for 10 days at 60 °C – covers all storage durations under refrigeration and deep-freezing conditions, including hot filling and/or heating to a temperature T from $70\text{ °C} \leq T \leq 100\text{ °C}$, for a duration not exceeding $t = 120/2^{((T-70)/10)}$ minutes.

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According to Article 12 of Regulation (EU) No. 10/2011, substances from a plastic food contact material may migrate into food only up to a maximum amount of 10 mg/dm² of the food contact article. This limit is complied with by the tested sample according to the type and extent of the overall migration test performed.

Note on "dual-use substances":

The raw material contains substances which, in accordance with Regulation (EC) No. 1333/2008 in its current version, are also permitted as food additives:

FCM 009; Ref. No. 30610 – Lubricant: Calcium stearate (E470a)

FCM 575; Ref. No. 76721 – Lubricant: Polydimethylsiloxane (MW > 6800 Da)

FCM 610; Ref. No. 93440 – Colour pigment: TiO₂ (E171)

No functional plastic barrier is used.

Further tests are not carried out by us.

The customer must test whether the product is suitable for the application.

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 002284-QM15.

April 2, 2026



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