





### **PRODUKTINFORMATIONEN**

## **Declaration of Compliance**

15th October 2014

Niebling Products make the following declaration relating to all articles manufactured using XDETECT® version 2.0 dual detectable polypropylene thermoplastic compound. As of the 15<sup>th</sup> of October 2014 products manufactured from this material and covered by this certificate include:

<u>Product Name</u> <u>Product Code</u>

Knife 8900509

Hereby we declare that the material XDETECTv2.0 in various colours is manufactured in line with the relevant requirements of 2023/2006/EC on good manufacturing practice (GMP) for materials and articles intended to come into contact with food. The raw materials used in the manufacturing process of the above mentioned materials (XDETECTv2.0 in various colours) can be considered suitable for food contact applications in terms of compliance with European regulations. The raw materials used meet the relevant requirements of EU Framework Regulation 1935/2004 as amended up to 202/2014/EC on materials and articles intended to come into contact with food.

All monomers, starting substances and additives used to manufacture these grades are listed in Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food. Applicable restrictions on monomers, additives etc. (SML, QM) are available on request. The finished articles are required to meet the Overall Migration Limit (OML) of 10 mg/dm(sq) or 60 mg/kg food. Colourants used are compliant with European Council Resolution AP(89) 1 on the use of colourants in plastic materials coming into contact with food.

XDETECTv2.0 (various colours) is compliant with Directive 1895/2005/EC on the restriction of use of certain epoxy derivatives (BADGE, BFDGE, NOGE), since the latter substances are not intentionally used in the manufacturing process of XDETECT.

The following overall migration results for XDETECTv2.0 were obtained using a UKAS accredited laboratory, with the full report available upon request.

Overall migration according to EU Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food

Method	EN-1186-3 Migration into 10% v/v Ethanol (Simulant A)	EN-1186-3 Migration into 3% w/v Acetic Acid (Simulant B)	EN-1186-3 Migration into Olive Oil (Simulant C)
Replicate #1	0.5 mg/dm <sup>2</sup>	0.1 mg/dm <sup>2</sup>	2.6 mg/dm <sup>2</sup>
Replicate #2	0.7 mg/dm <sup>2</sup>	0.0 mg/dm <sup>2</sup>	2.9 mg/dm <sup>2</sup>
Replicate #3	0.8 mg/dm <sup>2</sup>	0.2 mg/dm <sup>2</sup>	3.3 mg/dm <sup>2</sup>
Replicate #4	-	-	2.7 mg/dm <sup>2</sup>
Mean Result	0.7 mg/dm <sup>2</sup>	0.1 mg/dm <sup>2</sup>	2.9 mg/dm <sup>2</sup>
EU Limit	10.0 mg/dm <sup>2</sup>	10.0 mg/dm <sup>2</sup>	10.0 mg/dm <sup>2</sup>
Compliance	COMPLIANT	COMPLIANT	COMPLIANT







## **PRODUKTINFORMATIONEN**

# Specific Migrations according to EU Commission Regulation (EU) No. 10 (2011) on plastic materials and articles intended to come into contact with food

<u>Substance</u>	Test Simulant	Test Temperature	<u>Time</u>	<u>EU Limi</u> t	Migration	Compliance
Barium	3% Acetic Acid	40°C	1 Hour	1000 μg/kg	146 μg/kg	COMPLIANT
Bis(2-ethylhexyl)phthalate DEHP	Olive Oil	40°C	1 Hour	1500 μg/kg	-	COMPLIANT
Bis(n-butyl)phthalate DBP	Olive Oil	40°C	1 Hour	300 µg/kg	-	COMPLIANT

### **Statement of EU Food Contact Compliance**

Niebling Products hereby declare that articles manufactured from XDETECT v2.0 are, according to EU regulations, authorised to come into direct contact with all types of foodstuffs at a maximum temperature of 40°C for a maximum time period of one hour.

#### **Statement of USA Food Contact Compliance**

The polypropylene base resin used in XDETECTv2.0 meets the FDA (Food and Drug Administration) requirements contained in the Code of Federal Regulations – latest revision (1/4-2011) - in 21 CFR 177.1520 (a) (3) (i) , (b) and (c) (3.1a).

At the same time this base resin grade meets the FDA criteria in 21 CFR 177.1520 for food contact applications, excluding cooking, listed under conditions of use C through H in 21 CFR 176.170 (c), Table 2., and can be used in contact with all food types as listed in 21 CFR 176.170 (c), Table 1. Also the mineral additives and the pigments used are GRAS (Generally Recognized As Safe) or are FDA cleared under specific FDA citations.