

Declaration of conformity

for materials of PBT which may come into contact with foodstuffs

We hereby declare that our products of PBT (Polybutylenterephthalat) stated in our current price list "February 2016" fulfil the statutory requirements of the Directives (EC) no. 1935/2004 and 10/2011 in combination with 1282/2011, each as amended.

In cases of proper use, the total migration and the specific migrations are below the statutory thresholds pursuant to Directive (EC) 10/2011 in combination with 1282/2011. The materials used fulfil Directive (EC) 10/2011.

Subject to the chosen colour the following SML-substances can be contained in the products:

- Octadecyl-3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionat
- 2,4-Bis(octylthiomethyl)-6-methylphenol
- Phosphoric-acid
- Tris(nonyl- und/oder dinonylphenyl)ester
- Vinylacetat
- Zincstearatgroup as Zinc
- 2,5-Bis(5-tert-butyl-2-benzoxazolyl)thiophen
- 1,1,1-Trimethylolpropan

In the products the following dual-use-additives are contained:

- Titandioxide (E171)

The thresholds stated in Directive (EC) 10/2011 in combination with 1282/2011 are complied with. For substances not stated in the Union list (Annex I to Directive (EC) 10/2011), the national directives, e.g. the recommendations of the BfR, continue to apply.

Specifications for the intended use or limitations:

Kinds of foodstuffs which are to come into contact with the material:

- Dry, liquid, warm or cold foodstuffs of all kinds, such as fruit, vegetables, meat, fish, juices, tea and coffee
- Medications in a liquid and solid form

Kinds of foodstuffs which are not to come into contact with the material:

- No limitations are currently known

Duration and temperature of the treatment and storage in contact with the foodstuff:

- Suitable for microwaves. Tableware shall only be heated when filled with food.
- Permanent temperature-resistant from -30° C to + 70° C, short heating of the articles up to 100°C for about 1 minute possible (e.g. pouring in boiling water or filling in hot food).
- Dishwasher-resistant up to 95° C, short heating up to 100° C possible for about 5 minutes. If possible no use of cleaning agents containing chlorine or aggressive acids (e.g. hydrochloric or sulphuric acids, watery ammoniac solutions).
- Suited for deep-freezing.
- Thermo-disinfection is possible.

In proper use of the article, no significant limitations are currently known. For this, we make reference to our separate instructions for use and care.

No functional barrier of plastic has been used.

Printing ink/foodstuff contact:

Decorations have been attached on the side turned away from the foodstuff pursuant to Directive (EC) no. 2023/2006 "Good Manufacturing Practice, GMP", Article 3d.

Ratio of food contact surface area to volume used to establish the compliance of the material or article:

from 1,5 dm²/250 ml to 3,8 dm²/300 ml

Traceability of the products pursuant to Directive (EC) no. 1935/2004 has been guaranteed by internal labelling or the statement of the production date on the article.

The user must convince himself of the suitability of the products for an intended use exceeding the requirements of the directives.

Minden, April 14th 2016

Ornamin-Kunststoffwerke GmbH & Co. KG