DECLARATION OF COMPLIANCE

for food contact



CHAVAND Equipements 37 chemin du Recou 69520 GRIGNY **RESIP® polyurethane elastomers:** RESIP 80 and RESIP90, colored in white or blue

MANUFACTURER

MATERIAL

We the undersigned, CHAVAND Equipements, certify that the **materials**, of the **RESIP® brand, with a hardness of 80 and 90 ShA**, included raw materials use in the composition, are suitable to get in contact with foodstuffs, according to the following European requirements:

- **Regulation EC N°10/2011 of 14 January 2011 modified,** regarding the material and object in plastics material intended to come into contact with food.

- Regulation EC N°1935/2004 of 27 October 2004 modified, regarding material intended to come into contact with food.

- **Regulation EC N°2023/2006 of 22 December 2006 modified,** concerning the Good Practices of Manufacture of materials and objects intended to come into contact with foods.

These **materials** contain substances to which specific migration restrictions and / or specifications for use and employment apply.

These substances will be communicated to the competent authorities on request.

We certify that the **materials** has **successfully** passed, in an **independent laboratory overall migration** and **specific migration** tests for **repeated use**.

| Test simulant | Testing conditions | Intended contact with foodstuffs |
|--|-----------------------------|---|
| Simulant: A Ethanol 10% (v/v) | | |
| Simulant: B Acetic acid 3% (m/v) | OG0 : 30 min at 40°C | Any food contact at cold or ambient temperatures and for a short duration (≤ 30 minutes). |
| Simulant: D2 Vegetable oil | | |

The overall migrations, the specific migrations, as well as the restrictions concerning the monomers and / or additives which may be present in the materials comply with the conditions described above.

The tests with simulants A, B and D2 have been realized with the conventional ratio of $6dm^2$ (exposed surface of sample) / 1 kg of simulant.

The polyurethane elastomers of the RESIP® brand are suitable for food contact with all types of food: dry, aqueous, alcoholic, acidic, fatty or oily.

You are further reminded that:

It remains the responsibility of the end user to verify full compliance with the applicable regulations corresponding to the specific application of the product concerned.

The information provided in this document refers exclusively to the products mentioned in their version colored in white or blue, without functional additive, and are given in good faith on the basis of information provided by our raw materials suppliers on the date of writing and on tests carried out on independent laboratories.

This declaration is only valid for materials and products which comply with the conditions of use specified in the regulations in force and under compliance with the storage conditions as defined in the ISO 2230 standard (Rubber products - Guidelines for storage).

In addition we recommend that you contact us periodically to confirm the status of our products.

Quality Department p.p. M. DERUSSÉ Mickaël 04/02/2022