

Declaration of conformity

for plates and bowls
of the **model series 100, 200, 300, 400, 500, 600, 700, 900, 1200 of Melamine**,
which may come into contact with foodstuffs

Date:
06.06.2019
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We hereby declare that our plates and bowls of Melamine stated in de model series above fulfil under the normal and foreseeable conditions of use 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:

Substance	CAS-No.
Formaldehyde	50-00-0
2,4,6-triamino-1,3,5-triazine (Melamine)	108-78-1
Zinc	7440-66-6
Barium	7440-39-3
Diocetyl Sulfosuccinate Sodium Salt	577-11-7

In the products the following dual-use-additives can be contained:

Substance	CAS-No.
Glycerol monostearate	68308-54-3
Cellulose	9004-34-6
Carbon black	1333-86-4

Regarding to "NIAS (Not Intentionally Added Substances)", a risk assessment according to Regulation (EU) 10/2011 Article 19 was carried out by an independent laboratory and assessed as inconspicuous.

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

Treatment and storage in contact with the foodstuff:

- NOT suitable for microwaves
- NOT suitable for oven or grill
- Dishwasher-resistant. No use of cleaning agents containing chlorine or aggressive acids (e.g. hydrochloric or sulphuric acids, watery ammoniac solutions)
- Suitable 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.

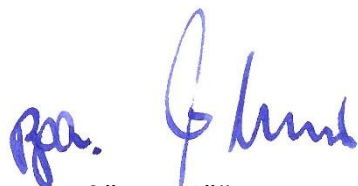
Ratio of food contact surface area to volume used to establish the compliance of the material or article:

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, June 06th 2019



ppa. Sören Müller
Head of Corporate Management



i.V. Sina Appelt
Head of Quality Management