

29th March 2021

We hereby declare that the product:Product name: **RECT. FOOD CONT. TEIDE MICRO WHITE 4L.**Reference: **1118**

It complies with the provisions of Regulation (EC) No. 1935/2004 and Regulation (EU) No. 10/2011 and their subsequent modifications.

This article has been manufactured in accordance with the provisions of Regulation (EC) No. 2023/2006 on good manufacturing practices for materials and objects intended to come into contact with food.

It also complies with Regulation (CE) No. 1895/2005, since BADGE, NOGE, or BFDGE are not used in the manufacture of this product.

Regulation (EC) 282/2008 on recycled plastic materials and objects intended to come into contact with food is not applicable, as no type of recycled material is used for its preparation.

In the transformation and production of this article, all current sanitary regulations are followed.

In relation to the Overall Migration Limits (OML), tests have been carried out in the AIJU laboratory (ENAC Accreditation No. 6 / LE1263), to all materials (see annex I) that make up this article in accordance with the regulations UNE-EN 1186-3: 2002, UNE-EN 1186-9: 2002, UNE-EN 1186-2: 2002 and UNE-EN 1186-8: 2002, the results being the following:

Food stimulant	Test conditions	OML	Resultant value
D2: Isooctano y Aceite Vegetal	1,5 hours at 60°C and 10 days at 40°C	10 mg/dm ²	< 10 mg/dm ²
B: Ácido acético al 3%	2 hours at 60°C and 10 days at 40°C	10 mg/dm ²	< 10 mg/dm ²
A: Etanol al 10%	2 hours at 60°C and 10 days at 40°C	10 mg/dm ²	< 10 mg/dm ²

Note: The ratio between the food contact surface and the volume of simulant used in the tests to determine the compliance of the sample is 1 dm² / 100 ml

To carry out the overall migration tests, the standardized conditions OM2 have been chosen.

According to the results obtained, the product MEETS the OML established in Regulation (EU) 10/2011 and therefore can be used in the preparation of containers and packaging intended to come into contact with all types of food according to the conditions of contact food provided in the OM2 test of Regulation (EU) No. 10/2011.

The present product in relation to the OML obtained is suitable for foods of a hydrophilic nature, suitable for foods that have an acid character (pH <4.5), and for foods of a lipophilic nature. Likewise, the product is suitable for prolonged storage at room temperature or lower (Regulated temperature), including heating up to 70°C for a maximum of 2 hours, or heating up to 100°C for a maximum of 15 minutes (test of Regulation (EU) No. 10/2011).

Note 1: In the preparation of this article, no raw materials or substances subject to Specific Migration Limits (SML) have been used, so no testing is necessary in this regard.

Note 2: Royal Decree 847/2011 is not applicable as they are plastic materials regulated by Regulation (EU) 10/2011

Below is attached the symbols and recommendations for use that are reflected in the product labeling:



- Wash before use
- Microwave safe (without lid) and dishwasher safe

ANNEX I

Random Polypropylene copolymer (PP)

Note: These materials are BPA free

Nº R.G.S.E.A.A. 39.005527/A

