

# CERTIFICATE OF CONFORMITY

PTFE LCP - compound CH479

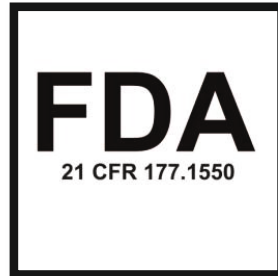
## CERTIFICATE FOR FOOD CONTACT

FDA § 21 CFR 177.1550

Reg (EC) No 10/2011

Reg (EC) No 1935/2004

Reg (EC) No 2023/2006



Supplier certifies the suitability for compound CH479 repeated contact directly or indirectly with food based on technical information and component analysis. According to the regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004 directives 80/590/EEC and 89/109/ECC.

All articles are produced in compliance with good manufacturing standards so that they do not transfer their constituents to food and gives a high level of protection to human health. According to the regulation (EC) No 2023/2006 of 22 December 2006 (GMP) for materials and articles intended to come into contact with food.

The articles were tested and is in compliance with the demands of the Food and Drug Administration (FDA) Regulations §21 cfr 177.1550 (1<sup>st</sup> of April 2009 edition). This compound is intended for repeated use in contact with dry foods.

### Total migration:

The following migration tests have been conducted

Simlant	Surrogate for	Duration	Temperature
Acetic Acid 3%	Aqueous / acidic	10 days	40 °C
Ethanol 50%	Aliphatic	10 days	40 °C
Rectified olive oil		10 days	40 °C

Date: 29-03-2016

Version : 1.30



Specifications on the intended use:

- Type(s) of food intended to come into repeated contact with the material:  
**All types of Food: aqueous, acidic, alcoholic, oily or fatty foodstuffs.**
- Type(s) of food not intended to come into repeated contact with the material:  
**Not applicable**
- Time and temperature of treatment and storage when in contact with food:  
**Tested in Acetic Acid 3% W/v in aqueous solution (10 days at 40°C), Ethanol 50% v/v in aqueous solution (10 days at 40°C) and in Rectified olive oil (10 days at 40°C)**
- The ratio of acceptable seal surface per volume of foodstuffs:  
**S/V=1**

The following substances subject to restriction under Regulation EC No. 10/2011 are used in the material:

Chemical name of the substances	CAS No.	Restrictions
Tetrafluoroethylene	0000116-14-3	SML = 0,05mg/kg

It is the user's responsibility to verify the suitability of the product for a specific foodstuff in case of requirements surpassing the aforementioned guidelines.

This compound is intended for repeated use in contact with aqueous and/or fatty foods.

The regulations for documentation and labeling protocol have been fulfilled.

#### Notes

It remains the responsibility of the customer use the plastic article manufactured from the product into the intended use, to assess the final suitability of the plastic material for the intended food contact application . i.e. checking if the physical properties of plastic material make it suitable for the intended application, checking compliance of the finished plastic article with the relevant migration limits, checking for possible influence of the plastic material on the composition and/or organoleptic properties of the contacting foodstuff, etc.

- Finished food contact articles shall be manufactured such that the surface skin(s) of semifinished product is (are) taken away.

- In accordance to GMP the food contact articles shall be thoroughly cleaned prior their first use in contact with food.

- It is the responsibility of the buyer to assure traceability of the material during any further downstream use up to and including the finished machined part as well as the equipment in which it is assembled.

The customer must always specify in the Orders when an approval/certification stated in this documents is necessary. This because the approved material follow a different internal procedure with respect to the standard material.

The present declaration is not valid unless accompanied by a certificate showing the identification (Lot No.) of material supplied

Signed by



Note:

CH479 PTFE LCP materials has a broad chemical resistance, good sliding qualities and low wear and tear qualities .PTFE has an excellence resistance to high and low temperatures (-200 C up to +260 C).

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