

VITLAB GmbH • Postfach 1272 • 63757 Grossostheim • Germany

VITLAB GmbH Linus-Pauling-Str. 1 63762 Grossostheim Germany tel: +49 6026 977 99-0 fax: +49 6026 977 99-30 info@vitlab.com

Declaration of conformity

on plastic materials and articles intended to come into contact with food

we declare under our sole responsibility that our products:

Graduated beakers, stackable, printed black scale, item no. 4809417 - 4849417

meet the present requirements of the Ordinance on Materials and Articles (status: 23.09.2009) and EU Regulation (EC) No. 1935/2004, EU Regulation (EC) No. 975/2009 and EU Regulation (EC) No. 10/2011 in their actual version (inclusive of their amendments), too.

Analyses by an independent, accredited laboratory according to the overall migration limit of the final article validates no overstepping of the regulated limits. Also during the organoleptic tests no negative interaction with the food (change of taste and odor of the food) could be discovered. The testing has taken place according to the Commission Directive 82/711/EWG und 85/572/EWG. Therefore the above named products comply with the requirements of EU Regulation (EC) No. 1934/2004 as well as the EU Regulation (EC) No. 10/2011 and could be used related to the specified limitation of migration limits in contact with food.

According to statements provided by our raw materials supplier we could declare, that the material currently used for production of the above named products, has been manufactured in accordance with the relevant requirements of good manufacturing practice for materials articles intended to come into contact with food, according to Commission Regulation (EC) 2023/2006.

Unless the raw material used for the production of the above named products contains substances with specified limitation (SML / QM) the defined limiting values according to EU Regulation (EC) No. 10/2011 were observed. The actual version of the EU Regulation and the EU Commission Directives can be downloaded from the Internet at http://eur-lex.europa.eu or http://eur-lex.europa.eu or http://eur-lex.europa.eu or http://bfr.bund.de.

Specification for envisaged use or limitations:

- Kind of food stuff, which could come into contact with the used material: all foodstuff categories (dry, diluted, sour, alcoholic, fatty)
- Kind of food stuff, which should not come into contact with the used material:
 - (non)
- contact time and contact temperature for using and storing food stuff:

24 hours at 40 °Celsius (for dry, diluted, sour, alcoholic and fatty food stuff) tested. It is not possible to confirm the suitability for a longer contact time or a higher contact temperature, because it was not in the scope of inspection.

- Ratio of surface and volume in contact with food stuff which was used to declare the conformity of the product:

0,465 cm2 / ml

- According to information provided by our raw material supplier no monomers or additives are used, which are controlled by a specific migration limit:

SML: - mg/kg

- "Dual-Use-Additives":

Substances also authorised as direct food additives ("Dual use additives") are either not used for the manufacturing of this product, kind of not migrating, or only present in quantities that in case of their migration don't allow relevant contribution to exceed of the limits as set in the applicable food legislation.

- No functional barrier of plastic material is used.

To ensure the traceability of the product according to EU Regulation (EG) No. 1935/2004 a date-stamp is used at the product itself or a LOT No. is printed on the product label.

It is in the scope of the end-user to validate the product for applications which differs from the guidelines of the regulations.

In addition, it has to be taken into account that contact of food with the outside of the product has to be avoided for this application. If it is not possible to exclude the contact of foodstuffs from the printed surface of the cylinder, we provide our graduated pitchers, cat.-no. 440941-447941 because of the absence of coloured printing ink, alternatively.

VITLAB GmbH

Grossostheim, 7. Januar 2016

i. A.

J. Stephan Semme

- Product Manager -