

Prohlášení o shodě

pro výrobky z plastů určené pro styk s potravinami

Publisher, Manufacturer:

Röchling Industrial Lahnstein SE & Co. KG

Sustaplast-Str. 1 • 56112 Lahnstein/DE • Tel. +49 2621 693-0

info.lahnstein@roechling.com • www.roechling.com/industrial/lahnstein

Produkt

Sustarin® C FG černý

We herewith confirm that the semi-finished product made from the material mentioned above is in compliance with the requirements of the following regulations:

- (EC) No 1935/2004 of the European Parliament and the Council dated 27th October 2004 applicable for materials and goods destined to come into contact with foodstuffs and for revocation of the directives 80/590/EEC and 89/109/EEC, Gazette of the European Communities L 338/4 dated 13th November 2004, poslední změna článkem 5 nařízení (EU) 2019/1381 ze dne 20. června 2019, Věstník Evropských společenství L 231/1 ze dne 6. září 2019, čl. 3 odst. 1 písm. a) a b).
- Consumer Goods and Animal Feed Code (Foodstuffs and Animal Feed Code – LFGB) in the version of the notification of last amended by article 11 of the law of 6. March 2024 (BGBl. 2024 I č. 149), §§ 30 a 31

Furthermore, the product meets the requirements of

- (EC) No 10/2011 of the Commission dated 14th January 2011 on plastic materials and articles to come into contact with food, Gazette of the European Communities L 21/1 dated 15th January 2011, last amended by Commission Regulation (EU) 2025/351 of 21. February 2025, Official Journal of the European Union L351/1, 24. February 2025; Amendment No.19. The product also meets the requirements of Commission regulation (EU) 2024/3190 of 31.12.2024, last amended by Commission Regulation (EU) 2026/250 of 03.02.2026.

regarding the composition and the migration behaviour.

The manufacturing of the product mentioned above is carried out according to the method „Good Manufacturing Practice“ (GMP), corresponding to the regulation (EC) No 2023/2006 of December 2006 applicable for the good manufacturing practice for materials and goods destined to come into contact with foodstuffs. According to the regulation (EC) No 1935/2004, the traceability of our products is guaranteed at all levels and is carried out by means of the production number inscribed on the product label or the accompanying documents.

Testing conditions for migration tests based on the application



The product was tested according to the methods for “examination of utensils“ by means of several samples, according to the regulation B 80.30, 1 to 3 (EC) of the Official List of testing procedures according to § 64 LFGB (Germany), as well as the series of standards EN 1186, EN 13130 and CEN/TS 14234 “materials and goods in contact with foodstuffs – plastics“.

According to the general rules for migration tests, the total migration and the specific migrations of individual substances were determined by using food simulants and pre-defined testing conditions (time/temperature). The overall migration as well as the specific migration does not exceed the legal limits set out in directive (EC) No 10/2011 when used as specified in table 1.

Tabulka 1 - Určení migračních charakteristik

Testování simulantu	Podmínky testování	Určený ke styku s potravinami
Ethanol 10 vol.%	[OM2] 10 days at 40°C repeated contact	[OM2] Single and repeated contact up to 30 days at room temperature or below, including heating up to 100°C for up to 15 minutes for all types of food with a pH > 4.5 and contact with food to which only simulant D2 is assigned, at max. 121°C for up to 1 hour
Ethanol 95% as a replacement for fat	[OM2] 2 hours at 60°C repeated contact	[OM2] Single and repeated contact up to 30 days at room temperature or below, including heating up to 100°C for up to 15 minutes for all types of food with a pH > 4.5 and contact with food to which only simulant D2 is assigned, at max. 121°C for up to 1 hour
Isooctane as a replacement for fat	[OM2] 4 days at 60°C repeated contact	[OM3] Single and repeated contact comprising hot-filling and/or heating to a temperature T, where 70°C ≤ T ≤ 100°C for a maximum duration of $t = 120/2^{((t-70)/10)}$ minutes, not followed by long-term storage at room temperature or under refrigeration
Acetic acid 3%	[OM3] 2 hours at 70°C repeated contact	[OM3] Single and repeated contact comprising hot-filling and/or heating to a temperature T, where 70°C ≤ T ≤ 100°C for a maximum duration of $t = 120/2^{((t-70)/10)}$ minutes, not followed by long-term storage at room temperature or under refrigeration

Ratio of the surface in contact with the foodstuff to volume (S/V), used to determine the compliance of the material:

$$6 \text{ dm}^2 / \text{kg}$$

Information on substances used or their degradation products for which Annexes I and II of Regulation EU 10/2011 contain restrictions and / or specifications

CAS Name	Omezení
trioxane Monomer Ref. No. 25900 CAS No. 0000110-88-3	SML = 5,0 mg/kg
1,3-dioxolan Monomer Ref. č. 16450 č. CAS 0000646-06-0	SML = 5,0 mg/kg
formaldehyd Monomer Ref. Číslo 17260 / 54880 Číslo CAS 0000050-00-0	SML = 15,0 mg/kg
2,4,6-triamino-1,3,5-triazin Monomer Ref. č. 19975 / 25420 / 93720 Číslo CAS 0000108-78-1	SML = 2,5 mg/kg
triethyleneglycol bis[3-(3-tert-butyl-4-hydroxy-5-methylphenyl) propionate] Additive Ref. No. 94400 CAS No. 0036443-68-2	SML = 9,0 mg/kg
2,5-bis(5-terc-butyl-2-benzoxazolyl)thiofen Aditivum Ref. č. 38560 č. CAS 0007128-64-5	SML = 0,6 mg/kg



CAS Name	Omezení
	- látky podléhající utajení, pro které jsou omezení a/nebo specifikace uvedeny v přílohách I a II nařízení (EU) č. 10/2011.

Furthermore, based on the available information, no (un)intentionally introduced substances are present whose genotoxicity cannot be ruled out and for which migration from finished plastic materials or articles of more than 0.00015 mg/kg food is to be expected.

OML = total migration (OML) <10mg / dm²

SML = specific migration limit in food or in food simulant

SML(T) = Total Specific Migration Limit

QMA = max. permitted quantity in the finished material or article expressed as mg per 6 dm² of the surface in contact with foodstuffs.

Dual Use

The following substances, which are also approved as food additives („Dual use“), may be contained in the product mentioned above (EC directives 89/107/EEC, 95/2/EC):

-additives subject to confidentiality which are simultaneously authorised as food additives by Regulation (EC) No 1339/2008 or as flavourings by Regulation (EC) No 1334/2008 (dual-use additives).

(as far as information concerning this point is included in the conformity documents made available by the raw material producer.)

NIAS (non-intentional added substances)

As part of the conformity assessment, studies on non-intentional added substances (NIAS) were performed by means of GC-MS screenings on representative selected test samples.

CAS Name	Podklad pro hodnocení	Limitace
	Produkty degradace triethylenglykolu bis[3-(3-terc-butyl-4-hydroxy-5-methylfenyl)propionátu] Hodnocení na základě kategorizace Cramerových tříd	Cramerova třída I: EXPmax: 1,5 mg/osoba/den
	Triethylenglykol bis[3-(3-tert-bu-tyl-4-hydroxy-5-methylfenyl)pro-pionát] <> Nařízení (EU) č. 10/2011, FCM č. 680	SML: 9 mg/kg
	Oligomery polyoxymethylenu s více než třemi formaldehydovými jednotkami	Vyhodnoceno jako suma s 1,3,5-trioxanem (oligomer se třemi formaldehydovými jednotkami, ref. PM: 25900) na základě úzkého strukturního vztahu > SML: 5 mg/kg
	Nasycené, lineární, rozvětvené a cyklické uhlovodíky <> čl. 3 odst. 1b) nařízení (ES) č. 1935/2004	60mg/kg

Functional Barrier

Use of a functional barrier acc. Regulation (EU) No 10/2011 Article 3: None



Result

The quality Sustarin® C FG černý can be used safely for the manufacture of finished products for companies which are preparing and processing foodstuffs. The finished products may stand in contact with all types of food as far the quality Sustarin® C FG černý is concerned.

The finished products may stand in direct contact with all foodstuffs having a pH ≥ 4.5 for 30 days at room temperature or below and at temperatures $70^{\circ}\text{C} \leq T \leq 100^{\circ}\text{C}$ for $t \leq 120/2^{(T-70)/10}$ minutes. Furthermore, (subsequent) storage for 30 days at room temperature or below in direct contact with all foods with a pH value ≥ 4.5 is permitted. The permissible ratio between the plastic surface and the amount of food is up to 6 dm²/kg for single and repeated contact with foodstuffs.

It is important that the above-mentioned contact times and temperatures are not exceeded regarding the Regulation (EU) No 10/2011.

General Information

This declaration serves as a supporting document for the downstream user. Our semi-finished materials or cuts from these semi-finished materials are products from intermediate stages of production in accordance with Regulation (EU) 10/2011, Article 15 and are not consumer goods in the sense of the Bedarfsgegenständeverordnung (§ 2) and the Lebensmittel- und Futtermittelgesetzbuchs (§ 2 Abs. 6 Satz 1 Nr. 1), as well as Regulation EC/1935/2004, Article 1, Para. 2.

The formulations of our materials listed in the declarations of conformity have been subjected to extensive migration tests with various simulants in accordance with EU 10/2011 at an independent accredited institute. The tests were carried out on mechanically processed samples of our semi-finished products.

Furthermore, it has been assured that generally only such raw materials are used for the material where the appropriate verifications of suitability (supporting documents) have been provided by the raw material supplier or the raw material supplier discloses its ingredients to a suitable third party (testing institute/laboratory) by means of a confidentiality agreement.

The material is basically suitable for use in contact with food under the aforementioned conditions. However, since we do not know the conditions of use of the finished articles, it remains the responsibility of the customer to determine the suitability of the plastic articles (consumer goods) produced from or with our products for their intended use or rather under the respective conditions of use (contact time, contact temperature for the respective type of foodstuff). In addition to the general suitability for use of the material (e.g. chemical resistance to the cleaning agent used), such responsibility also includes observation of the migration limits in the event the actual contact conditions exceed or deviate from the "intended food contact" laid down in our declaration of conformity.

The aforementioned products are not suitable for medical or dental applications.

Organoleptic Testing:

Organoleptické testování Haren/Lahnstein

Liability claims against the issuer of this declaration of conformity related to damage of a material, immaterial or ideal nature and caused by the usage or non-usage of the information offered or by the usage of defective and/or incomplete information are excluded on principle.

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declarations will become invalid as a result. This declaration expired 12 months after the date of issue (Print). It is the sole responsibility of our customer to ensure that the laws and regulations necessary for their intended use are complied with. Therefore, if necessary, please request a new confirmation or download it from our website <https://www.roechling.com/industrial/materials/>.

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