

# 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

### SustaPEEK GLD 140 FG přírodní

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 poslední změna článkem 2 směrnice ze dne 20. prosince 2022 (BGBl. I S. 2752), §§ 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, poslední změny provedené nařízením Komise (ES) č. 2023/1627 ze dne 10. srpna 2023, Úřední věstník Evropské unie L 201/4 ze dne 11. srpna 2023, kapitoly II, III a IV

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
Acetic acid 3 %	4h with reflux, repeated contact [OM6]	Single and repeated contact up to 30 days at room temperature or below, including heating up to heating up to 100 °C for up to 4 hours for all types of food foods and the heating of foods of foodstuffs to which only assigned to simulant D2 to up to 175 °C for up to 2 hours
Ethanol 10 vol.%	4h with reflux, repeated contact [OM6]	
Ethanol 95% as substitute for fat	30 hours at 60°C , repeated contact [OM6]	
isooctane as a substitute for fat	10 days at 60°C , repeated contact[OM6]	

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

10 dm<sup>2</sup>/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
4,4'-difluorobenzofenon   Monomer   Ref. č. 15820   č. CAS 0000345-92-6	SML = 0,05 mg/kg
1,4-dihydroxybenzen   Aditivum   Ref. č. 15940 / 18867 / 48620   č. CAS 0000123-31-9	SML = 0,6 mg/kg
tetrafluoroethylene   Monomer   Ref. No. 25120   CAS No. 0000116-14-3	SML = 0,05 mg/kg

Kromě toho jsou zahrnuty další specificky omezené látky a/nebo přísady dvojího použití, které podléhají utajení ze strany výrobce.

OML = total migration (OML) <10mg / dm<sup>2</sup>

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 dm<sup>2</sup> 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):

Mohou být obsažena aditiva dvojího použití, která podléhají utajení ze strany výrobce.

(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
mastné kyseliny (C8-C22) z živočišných nebo rostlinných tuků a olejů, estery s rozvětvenými alkoholy, alifatické, monohydrické, nasycené, primární (C3-C22)   Přísada   Ref. č. 3	Čl. 3 odst. 1 písm. b) nařízení (ES) č. 1935/2004	60 mg/kg

## Functional Barrier

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

## Result

The quality SustaPEEK GLD 140 FG přírodní can be used safely for the manufacture of finished products for companies which are preparing and processing foodstuffs. The finished products may stand in přímý contact with all types of food as far as the quality SustaPEEK GLD 140 FG přírodní is concerned.

As far as the above-mentioned PEEK quality is concerned, end products manufactured with it may come into contact with all types of food for 30 days at room temperature or below, including heating up to 100 °C for up to 4 hours. In addition, heating of foods to which only simulant D2 is assigned up to 175 °C for up to 2 hours is safe.

The permissible ratio of plastic surface area to food volume is up to 10 dm<sup>2</sup>/kg for single and repeated contact with the food. It is important that the above-mentioned contact times and temperatures are not exceeded regarding the Regulation (EU) No 10/2011.

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.

All information contained in this document is provided in good faith and is based on sources believed to be reliable at the time of publication of this document. In the event of changes, for example due to legislation, manufacturing-related changes, or new scientific findings, new statements will be published on our website

<https://www.roechling.com/industrial/materials/thermoplastics/high-performance-plastics/peek/sustapeek-gld-140-fg-natural-591275>

Previous 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/thermoplastics/high-performance-plastics/peek/sustapeek-gld-140-fg-natural-591275>

*This document is automatically generated and valid without signature.*