

DECLARATION OF CONFORMITY

 The identity and address of the business operator issuing the declaration of compliance PROHACCP Sp. z o.o. | ul. Tomasza Ruśkiewicza 8; 25-663 Kielce, Polska www.prohaccp.pl | Tel: 41 260 65 15

2. The identity of the articles

Product name		Product code	Product colours
	Detectable scoops 175g	P0168	12345
	Detectable round ball scoop 2.0L	P0176-	12345
	Detectable flexi scraper big	P0191-	12345
	Detectable Stirrer 42 cm	P0177-	12345
	Detectable jug scoops 0.50L, 0.8 L, 1.75L	P2667- P1997- P0494-	12345
	Detectable pouring jug 0.50L, 1.0L, 2.0L	P2668- P1998- P0495-	12345

Product name		Product code	Product colours
	Detectable paddle with holes 125 x 290 x 1190	P2742-	1 2 3 4 5
	Detectable paddle without wholes 125 x 290 x 1190	P2743-	12345

Short detectable paddle 125 x 290 x 540	P2744-	12345
Detectable paddle with holes and alu handle 125x290x1760mm	P2741-	12345

Material: Polypropylene include of the magnetic additive (stainless steel).

- 3. The date of the declaration: 20.11.2024
- 4. On the basis of the declaration of conformity and the tests received from our suppliers we declare that above products meets the requirements of the laws given below:

Regulation (EC) No1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC in particular Article 3, Article 11, paragraph 5, Articles 15 and 17.

Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food

Commission Regulation (EU) No 10/2011 of 14 January 2011 on materials and articles intended to come into contact with food and

Commission Regulation (EU) No 1282/2011 of 28 November 2011 amending and correcting Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) No 1183/2012 of 30 November 2012 amending and correcting Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) No 202/2014 of 3 March 2014 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) 2015/174 of 5 February 2015 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) 2016/1416 of 24 August 2016 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) 2017/752 of 28 April 2017 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) 2018/79 of 18 January 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) 2018/831 of 5 June 2018 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

Commission Regulation (EU) 2020/1245 of 2 September 2020 amending and correcting Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

5. Information on substances with specific migration limit in accordance with Regulation (EU) No 10/2011 together with dual use substances:

This material contains no monomers which are regulated with a specific migration limit.

This material does not contain intentionally incorporated additives which are regulated with a specific migration limit.

The migration from the material was less than the maximum permitted by the Regulations For the material the appropriate limit is 10 mg/dm2.

6. Type or types of food with which it is intended to be put in contact: Any type of food

Time and temperature of treatment and storage in contact with the food:

Any long term treatment at room temperature or below, including up to 60°C for up to 2 hours.

Maximum short term operating temperature between -30°C to +80°C.

Optimal long term operating temperature between +5°C to +40°C.

Ratio of food contact surface area to volume used to establish the compliance of the material or article: $2 \text{ dm}^2 / 1 \text{dl}$.

7. Data on functional barrier does not apply.

Legal Disclaimer: This declaration of conformity is current at the time of issue until after the publication by the company PROHACCP Sp. z o. o. new version of the declaration.

Edyta Kowalczyk

Kielce, November 20, 2024