



Declaration of Compliance according to REGULATION (EU) No 10/2011

Sesotec GmbH

Regener Straße 130 D-94513 Schönberg

We hereby confirm that the following materials or articles made of plastic meet the relevant requirements of the Regulations (EU) No. 10/2011 and (EC) No. 1935/2004:

Designation test samples:	Mini Stick; Test MiniStick; Test Cube; Test ball; Test Mini ball;
	Test FlexStick blue; Test Stick" (Blue Line)
Identification no.:	ICxxxxx
Test ball sheating:	POM blue

This article was manufactured from a semi-finished product for which Sesotec GmbH has a declaration of conformity according to (EC) No. 1935/2004 and (EU) No. 10/2011 from the manufacturer. On request we will supply the responsible authorities with the relevant background documentation.

All legally prescribed information that is relevant for the user is summarised below:

Total migration and specific migration:

The total migration as well as the specific migrations are below the legal limits when used according to specification. Testing is carried out in accordance with Directives 82/711/EEC and 85/572/EEC.

Materials used/contained that are subject to a restriction or specification according to (EU) 10/2011 Annex I and II: If restricted substances (SML/QM) are contained in the products, the limits specified in Regulation (EU) 10/2011 are complied with. For substances that are not included in the Union list (Annex I of Regulation (EU) 10/2011), the national provisions such as the recommendation of the BfR continue to apply.

NIAS (non-intentionally added substances):

Note on multi-layer composite materials:

If a functional barrier made of plastic is used in the above-mentioned product, it is confirmed that the separate requirements of Regulation (EU) No. 10/2011 are complied with.

Note on "dual use" substances: The product named above contains NO so-called "dual use" substances.

Types of food contact: If used for the intended and foreseen purpose, the product is suitable for contact with the following types of food:

 \boxtimes

aqueous

⊠acidic

⊠alcoholic²

⊠greasy

⊠dry

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

0.5 hours at 70° Celsius

Before first use with foodstuffs, clean the test samples accordingly. In case of deviations from the intended use, the conformity and suitability test is the responsibility of the user.

Place / Date / Manufacturer signature

Schoenberg / 2023.05.26

Identification of the signatory:

Manager Quality / Dieter Sprenzinger

² Not suitable for contact with food containing more than 15% alcohol.

Created / Checked: Sprenzinger D.

Released: Sprenzinger D.

Test samples (Blue Line)

Effective from: 2023.05.26

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