sempermed®
A MEMBER OF THE SEMPERIT-GROUP

Declaration of Compliance for Food Contact

Regulation (EC) No. 1935/2004 materials and articles intended to come into contact with food

We

Semperit Technische Produkte Ges.m.b.H.
Modecenterstrasse 22
1030 Vienna
Austria

authorized EC representative of the manufacturer

Semperit Investments Asia Ltd,
8 Jurong Town Hall Road
#29-03 to 06 JTC Summit
Singapore 609434,

declares the product identified hereafter as:

Semperguard® green

(a single-use glove made from nitrile butadiene rubber latex)

is compliant to the following regulations and national laws:

- **REGULATION (EC) No 1935/2004** 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
- **German Recommendation XXI** for the health-related evaluation of materials and object for the food contact with foodstuffs, of 01 July 2016, in the frame of the German Foods, Consumer Goods and Feedstuffs Code, § 31 (1)
- **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

This declaration has a validity of 2 years, subject to unexpected legal modifications.

INFORMATION OF DUAL-USE ADDITIVES

E-Number	Substance	Specific Maximum Level*	Specific Migration Level**
E 171	Titanium dioxide	quantum satis	no limit
E 470a	Sodium, potassium and calcium salts of fatty acids	quantum satis	no limit
E 471b	Magnesium salts of fatty acids	quantum satis	no limit

* in mg/kg food according to (EU) 1129/2011
** in mg/kg food according to (EU) 10/2011

SPECIFICATIONS ON THE USE OF THE ARTICLE

- Type(s) of food intended to be used with the product:
  All types of food.
- Time and temperature for contact with the food:
  Duration: 10min
  Temperature: 40°C
- Ration of food contact surface area to volume used to establish the compliance of the material or article:
  1.6 $dm^2 \cdot kg^{-1}$

INFORMATION ON THE USE OF A FUNCTIONAL BARRIER

No functional barrier is used in this article.

Thus, the mentioned products may be used safely for the preparation and handling of foodstuffs and may stand in direct contact with all types of food for a short period of time up to 10 minutes at 40°C.

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