

DECLARATION OF CONFORMITY

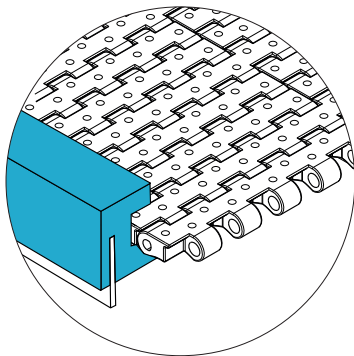
EC NO. 1935/2004

Hygienic Components

**SLIDING GUIDES
FOR MODULAR BELTS AND CONVEYOR CHAINS**

Type: 4961x

MOVET® Components, HADI GmbH Industrievertretungen, hereby declare that the listed materials applied for the products comply with the demands for materials used within the hygienic industries like food and pharma. All information is based on current state of knowledge and is subject to change.

Material Type: **PE 1000**

Sliding Guides

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The declaration of materials concerns the following applications:**Application: Sliding Guides for modular belts and conveyor chains**

Material type: Polyethylene PE 1000 UHMW

Color: blue

Resistance: High chemical resistance

Range of temperature: Min -20°C to Max +80°C

Compliance We hereby declare that the material supplied:

Semi - finished and finished products P1000 is in compliance with the following European Union (EU) legislation:

- **Regulation (EC) No 1935/2004**
- **Regulation (EU) No 10/2011 as amended**
- **Regulation (EC) 2023/2006 as amended**

and with the following Italian legislation:

D.P.R. n°777/82 e s.m.i. and with the following american regulation **(FDA): FDA 21CFR 177.1550****European Legislation:**

According to the declarations of compliance to food contact legislations received from our raw materials suppliers, the material supplied contains the following substance with restriction concerning the abovementioned legislations:

Substance	Ref. No EEC	CAS No	FRF applicable	SML mg/kg	SML (T) mg/kg	Restrictions and specifications
tetrafluoroethylene	25120	16-14-3	no	0,05	/	/

Doesn't exceed the overall and specific migration limits under the following test conditions:

- 4 hours at reflux temperature (repeated use) - food simulant B (acetic acid 3% w/v) - surface/volume ratio: 1
- 4 hours at reflux temperature (repeated use) - food simulant D1 (ethanol 50% V/V) - surface/volume ratio: 1
- 2 hours at 175°C (repeated use) - food simulant D2 (vegetable oil) - surface/volume ratio: 1
- 6 hours at 60°C (repeated use) - food simulant etha nol 95% (V/V) - surface/volume ratio: 1
- 2 hours at 175°C (repeated use) - food simulant E (MPPO) –weight simulant/sample surface ratio: 4g/dm²

Is in compliance with the Annex II, points 1 and 2, of the Regulation (EU) No 10/2011 OJ EU L12 dated 15/01/2011 as amended (test conditions: 4 hours at reflux temperature, repeated use - food simulant B (acetic acid 3% w/v) - surface/volume ratio: 1).

The material supplied is suitable for any contact condition at a temperature exceeding 40°C, repeated use and with food covered by simulants A, B, C or D1 (acid, alcoholic food and milk products) and with fatty food for high temperature application (>121°C), included 01.04 C ategory of table 2 Reg.10/11/EU.

American Legislation (FDA):

The material respects the limits and the specifications of the following analysis, according to FDA Regulation 21 CFR 177.1550 requirements:

FT-IR Analysis (Fourier Transform Infrared Spectroscopy)

Verify the total extracts and specific extracts (fluorides) under the following test condition:

- 2 hours at reflux temperature – in distilled water
- 2 hours at reflux temperature – in ethanol 50% (V/V)
- 2 hours at reflux temperature – in n-heptane
- 2 hours at reflux temperature – in ethylacetate

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Attention:

- This Declaration of Compliance refers only to the material supplied
- Appropriate documentation is available to the competent authorities to demonstrate what is stated in this DoC
- This Declaration of Compliance was drawn up in compliance with the above-mentioned legislations
- This Declaration of Compliance is valid from the date indicated at the bottom of this document and it will be renewed if significant changes in the production process, able to negatively affect the compliance of the material supplied, occur or if amendments or updates to the above-mentioned legislations require further or different verifications.

The user of the material, intended for contact with food, has the responsibility to inform the manufacturer if there are any restrictions related to the compositional features in the foodstuffs (presence of additives and aromas).

Furthermore, the user must verify that the finished item, machined from the semi-finished product, would be technically suitable for the requested application and it may not cause any modification to the organoleptic properties of the foodstuff. The technological suitability of the material, it is assigned to, must be guaranteed. For each foreign country market, where the items are introduced into, it is responsibility of the user to determine whether both material than items would comply with the applicable laws and regulations.