Konformitätserklärung

THERMOS.



alfi GmbH Ernst-Abbe-Str. 14 97877 Wertheim

Wertheim, 2017-05-03

Declaration of Compliance

for articles made from plastic intended to come into contact with food

Hereby we confirm that our product:

Vacuum Jug Bono TT 1,0 I satin finish Item No.: 0787.205.100

complies with the legal regulations laid down in the German Commodity Ordinance (or the respective stipulations laid down in the European Regulations on Plastic materials) as well as Regulation (EU) No10/2011, the Regulation (EC) No1935/2004 and the Regulation (EC) No 2023/2006, in their relevant versions.

Description (material/optics): body made of stainless steel satin finished; lid, spout and handle made of black plastic (PP – Polypropylene); silicone sealing gasket.

When used as specified, the overall migration as well as the specific migration do not exceed the legal limits.

Testing is done in accordance to regulation 82/711/EWG and 85/572/EWG or in compliance to Art. 17 and 18 of the Regulation (EU) Nr. 10/2011 in conjunction with annex V until 2015/12/31 and from 2016/01/01 in accordance to Art. 17 and 18 of the Regulation (EU) Nr. 10/2011 in conjunction with annex V, as well as from 2017/09/01 in conjunction with Regulation (EU) 2016/1416.

The materials and raw materials used, comply with the German Commodity Ordinance (or the respective stipulations laid down in the European Regulation (EC) No1935/2004 and the Regulation (EU) No 10/2011, respectively according to the latest version.

The following substances, subject to limitations and/or specification are used in the above mentioned product:

Name of substance/ CAS No.:

Overall Migration (OML) Volatile Compounds (Silicon) Formaldehyde (SML) (Silicon) Extractable Compounds (Silicon) Limits: < 10 mg/dm² < 0,5 % < 0,3 mg/L < 0,5 %

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Specification of the intended use or limitations:

- Type (s) of food intended to come into contact with the material:

Hot and Cold beverages (aqueous, sour) – not fatty

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

Short contact for thermal stabilization. Test conditions according with the Regulation (EU) 10/2011and EN 1186.

- Ratio of the area of the food contact surface to the volume used to determine the compliance of the food contact material or article:
 - 6 dm2/kg

Dual-use-additives are not enclosed.

There is no functional barrier used in the plastic material.

This declaration is valid for the product delivered by us as specified above. Under consideration of the food contact conditions stated, the product complies with the stipulations of these Directives regarding the specified foods. The user shall verify himself that the product is suitable for the intended food beyond the stipulations of the Directives

The validity of the declaration is ending if the requirements are changed.

This document was created electronically and is valid without signature.

Dokumentname: K_0787205100_EN_20170517 Vacuum Jug Bono TT 1,0 I satin finish

HRB: Mannheim 570015 Ust.-IdNr.: DE811123577 ILN 40 02458 00000 3 Ust.-Nr. 80088/24306

Volksbank Main-Tauber eG IBAN: DE61 6739 0000 0000 0460 00 BIC: GENODE61WTH Kto.: 460 00 BLZ: 673 900 00 HSBC Trinkaus & Burkhardt AG IBAN: DE80 3003 0880 0013 3810 03 BIC: TUBDDEDD Kto.: 001 3381 003 BLZ: 300 308 80