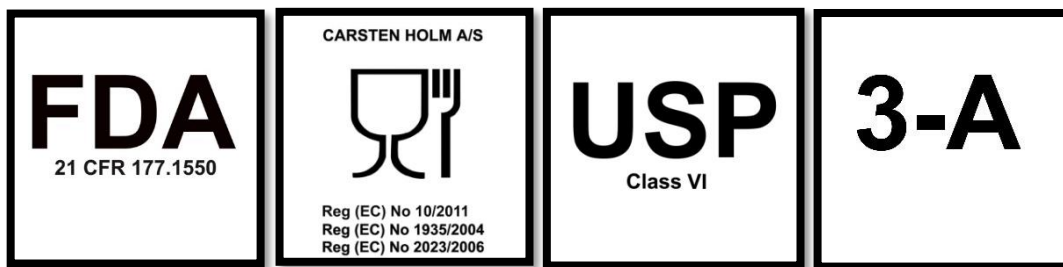


CERTIFICATE OF COMPLIANCE
PTFE CH95101 VIRGIN white

Date: 25-03-2024
Version: 3.0

CERTIFICATE FOR FOOD CONTACT

Reg (EC) No 1935/2004
BEK No 681 of 25/05/2020
Reg (EC) No 10/2011
Reg (EC) No 2023/2006
FDA § 21 CFR 177.1550
USP Class VI
3D Sanitary Standard



CARSTEN HOLM A/S certifies the suitability for compound CH95101 repeated contact directly or indirectly with food based on technical information and component analysis. According to the regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004 directives 80/590/EEC and 89/109/ECC.

All articles are produced in compliance with good manufacturing standards so that they do not transfer their constituents to food and gives a high level of protection to human health. According to the regulation (EC) No 2023/2006 of 22 December 2006 (GMP) for materials and articles intended to come into contact with food.

The articles were tested and are in compliance with the demands of the Food and Drug Administration (FDA) Regulations §21 CFR 177.1550 (1st of April 2009 edition). This compound is intended for repeated use in contact with dry foods.

Overall migration tests:

Simulants	Duration	Temperature
B - Acetic Acid 3%	4 hours	Reflux temperature
D1 – Ethanol 50%	4 hours	Reflux temperature
D2 – Vegetable oil	2 hours	175 °C
Ethanol 95%	6 hours	60°C
E - MPPO	2 hours	175 °C

Migration tests acc. to EU 10/2011:

Metal	SML (mg/kg)	LOD (mg/kg)	Results (mg/kg)
Barium	1	0.02	<0.02
Cobalt	0.05	0.02	<0.02
Copper	5	0.02	<0.02
Iron	48	0.02	<0.02
Lithium	0.6	0.02	<0.02
Manganese	0.6	0.02	<0.02
Zinc	25	0.02	<0.02

FDA extraction in distilled water:

<i>Parameters</i>	<i>Method</i>
Distilled water	2 hours, reflux temperature
Ethanol 50%	2 hours, reflux temperature
N-heptane	2 hours, reflux temperature
Ethylacetate	2 hours, reflux temperature

Specifications on the intended use:

- Type(s) of food intended to come into repeated contact with the material:
All types of Food: aqueous, acidic, alcoholic, oily or fatty foodstuffs.
- Type(s) of food not intended to come into repeated contact with the material:
Not applicable
- Migration test was carried out by Total Immersion
LOD: 5 mg/dm²

The sample tested are therefore suitable to come in contact with foodstuff mentioned above on condition that they have been produced employing the monomers, additives and technical support agents according to in force legislation, specific migrations are respected, and they do not induce any organoleptic modification on foodstuff.

Signed by



Ulrik Holm
Manager
CARSTEN HOLM A/S