

## EU-overensstemmelseserklæring

Stationsalleen 40  
DK-2730

|   |  |
|---|--|
| LEMVIGH-MÜLLER A/S – erklærer herved, under eneansvar, at nedenstående produkt/produkter: |  |
| Produktmodel/produkt:   | 7800884090, 7800884091, 7800884092, 7800884093, 7800884094, 7800884095, 7800884096, 7800884097 |
| Produkttype(r):   | Diamond Nitrile Orange & Black   |
| Type nummer:  | 884090, 884091, 884092, 884093, 884094, 884095, 884096, 884097                                 |
| Fabrikant / importør:   | LEMVIGH-MÜLLER A/S<br>CVR 56973311 – Stationsalleen 40, 2730 Herlev                            |

Kemikalier  
**EN ISO 374-1:2016  
+A1:2018/Type B**



JKPT

Mikroorganismer  
**EN ISO 374-5:  
2016**



VIRUS

Migrationstestet  
**EN 1186-1:2002**



– er i overensstemmelse med EU harmoniseringslovgivning PPE forordning (EU) 2016/425 om sikkerhedskrav m.v. til personlige værnemidler, der gennemfører de harmoniserede standarder nr. EN ISO 21420:2020 (generelle krav), EN ISO 374-1:2016+A1:2018/Type B (Kemikalier) og EN ISO 374-5:2016 (Mikroorganismer).

Testet i henhold til regulativ nr. 10/2011/EU og EU forordning nr. 1935/2004 om kontakt med fødevarer – Se venligst specifikationerne i slutningen af dette dokument.

VAERK varenr. 7800884090 - 7800884067 er identisk med det personlige værnemiddel, for hvilket der er udstedt EU-typeafprøvningsattest nr. 2777/22358-04/E19-01 af den godkendte institution:

SATRA Technology Europe Limited  
Bracetown Business Park  
CloneeD15YN2P  
(Reg. Nr. 2777)

Er underlagt proceduren, der er fastlagt i modul D under overvågning af det samme bemyndigede organ.

*Sara Mortensen*

Quality Coordinator

DK-Kolding d. 03-03-2025

**Test Requested and Conclusion(s):**

| No. | Test Sample      | Standard and Requirement  | Conclusion(s) |
|-----|------------------|---|---------------|
| 1)  | Submitted sample | According to Regulation EU 1935/2004/EC & EU 10/2011& (EU) 2020/1245.<br><ul style="list-style-type: none"> <li>- Sensory test</li> <li>- Overall Migration</li> <li>- Specific migration of Primary Aromatic Amine (PAA)</li> <li>- Specific Migration of Heavy metals</li> <li>- Specific migration of Nitrosamine and nitrosatable substances</li> </ul> | PASS          |
| 2)  | Submitted sample | German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 & 31 with amendments and BfR recommendation III and BfR Recommendation L&VI.<br>& European Commission Regulation (EU) No 10/2011 with amendments.<br><ul style="list-style-type: none"> <li>- Total butadiene</li> </ul>   | PASS          |

**Test Result(s):****1) According to Regulation EU 1935/2004/EC & EU 10/2011& (EU) 2020/1245.**

## 1.1) Sensory test

Method: With reference to DIN 10955:2004.

No. of panelist: 6.

| Test Item(s).                                 | Test condition               | Limit | Result | Conclusion |
|---|------------------------------|-------|--------|------------|
|   |                              |       | 1      |            |
| Sensorial examination odour<br>(Point scale). | 23°C, 24h                    | 2.5   | 1      | PASS       |
| Sensorial examination taste<br>(Point scale). | 23°C, 24h<br>Distilled water | 2.5   | 0      | PASS       |

Notes: Scale evaluation:

0= no aberration, neutral

1= very slight deterioration, barely perceivable

2= slight deterioration

3= significant deterioration

4= strong deterioration

## 1.2) Overall migration

**Method:** EN 1186-1:2002 & EN 1186-3:2002 & EN 1186-2:2002

**Test condition:** 40 °C for 0.5h in 10% Ethanol / 3% Acetic acid / Olive oil.

| Simulant Used(s) | Unit               | Limit(s) | RL | Result(s) | Conclusion(s) |
|------------------|--------------------|----------|----|-----------|---------------|
|                  |                    |          |    | 1         |               |
| 10% Ethanol      | mg/dm <sup>2</sup> | 10       | 3  | N.D.      | PASS          |
| 3% Acetic acid   | mg/dm <sup>2</sup> | 10       | 3  | 3.8       | PASS          |
| Olive oil        | mg/dm <sup>2</sup> | 10       | 3  | N.D.      | PASS          |

- Note:**
1. mg/dm<sup>2</sup> = milligram per square decimeter.
  2. N.D. = Not Detected (< RL).
  3. RL = Reporting Limit.
  4. Solvents & test condition were selected based on Client's request.

Testdata re. Contact with Foodstuff: Regulation No. 10/2011/EU, EN1186, etc.:

The tested items **complied with** the requirements of German Food & Feed Acts of September 1, 2005 (LFGB), Section 30 and 31.

- Overall migration test **001 PASS**
- Extractable formaldehyde **001 PASS**
- Total lead and zinc content **001 PASS**
- Color release **001 PASS**
- Sensory test **002 PASS**

As per client's request

- Total Cadmium content **001 PASS**

### 1. Overall Migration Test

- Test method: In accordance with REGULATION (EU) No 10/2011 and its amendments on plastic materials and articles intended to come into contact with food.
- As specified in REGULATION (EU) No 10/2011 and its amendments; with reference to EN 1186: Part 4 (Test methods for overall migration into olive oil by cell)/ EN 1186: Part 5 (Test methods for overall migration into aqueous food stimulants by cell)
- Migration ratio (S/V): 10dm<sup>2</sup>/L

| Simulant(s) Used | Test Condition    | Result(s) [mg/dm <sup>2</sup> ] | Maximum Permissible Limit [mg/dm <sup>2</sup> ] |
|------------------|-------------------|---------------------------------|---|
|                  |                   | 001                             |   |
| 3% Acetic acid   | 40°C for 0.5 hour | 4.80                            | 10  |
| 10% Ethanol      | 40°C for 2 hours  | 4.20                            | 10  |
| Olive Oil        | 40°C for 2 hours  | <0.500                          | 10  |

## 2. Extractable formaldehyde

- Test method: For compliance with the Recommendation of the BfR "Kunststoffe im Lebensmittelverkehr" Part XXI. Commodities based on Natural and Synthetic Rubber
- With reference to Section 2.7.1 of methods for the "Testing of commodities made of rubber"
- Test condition: 3% Acetic acid, 40°C for 0.5 hour
- Migration ratio (S/V): 6dm<sup>2</sup>/L

| Test Item(s)             | Result(s) [µg/ml] | Maximum Permissible Limit [µg/ml] |
|--------------------------|-------------------|-----------------------------------|
|                          | 001               |                                   |
| Extractable Formaldehyde | <0.10             | 3                                 |

## 3. Total lead and zinc content

- Test method: Acid digestion, then followed by ICP-OES

| Test Item(s) | Result(s) [%] | Maximum Permissible Limit [%] |
|--------------|---------------|-------------------------------|
|              | 001           |                               |
| Lead content | <0.001        | 0.003                         |
| Zinc content | 0.525         | 3.0                           |

## 4. Color release

- Test method: With reference to Kunststoffe im Lebensmittelverkehr Book II, Teil B II, IX

| Simulant(s) Used | Test Condition   | Result(s)   | Permissible Limit |
|------------------|------------------|-------------|-------------------|
|                  |                  | 001         |                   |
| 10% Ethanol      | 50°C for 5 hours | No bleeding | No bleeding       |
| 2% Acetic acid   | 50°C for 5 hours | No bleeding | No bleeding       |
| Peanut oil       | 50°C for 5 hours | No bleeding | No bleeding       |
| Water            | 50°C for 5 hours | No bleeding | No bleeding       |

## 5. Sensory test

- Test method: With reference to DIN 10955.
- The submitted sample was immersed in distilled water at 40°C for 2 hours. After this treatment treated water was examined by panels with regard to any divergence in smell and taste.

| Sample(s) | Testing Parameter | Grading result(s) | Recommended level |
|-----------|-------------------|-------------------|-------------------|
| 002       | Transfer of taste | 0.5               | <3                |
|           | Transfer of smell | 0.5               | <3                |

Note: 1. Available grading are listed as follow:

- Grading 0: No perceptible taste/smell deviation
- 1: Just perceptible taste/smell deviation
- 2: Weak taste/smell deviation
- 3: Clear taste/smell deviation
- 4: Strong taste/smell deviation

## 6. Total Cadmium content

| Test Item(s)          | Result(s) [mg/kg] | Maximum Permissible Limit* [mg/kg] |
|-----------------------|-------------------|------------------------------------|
|                       | 001               |                                    |
| Total Cadmium Content | <2                | 2                                  |