

## EU-overensstemmelseserklæring

LEMVIGH-MÜLLER A/S – erklærer herved, under eneansvar, at nedenstående produkt/produkter:	
Produktmodel/produkt:	VAERK Nitrilhandsker
Produkttype(r):	Blå, VAERK nitril-engangshandsker, pudderfri, 3,5 g kvalitet Sorte, VAERK nitril-engangshandsker, pudderfri, 3,5 g kvalitet Blå, VAERK nitril-engangshandsker, pudderfri, 5,5 g kvalitet Sorte, VAERK nitril-engangshandsker, pudderfri, 5,5 g kvalitet
Type nummer:	7800884042, 7800884043, 7800884044, 7800884045, 7800884046, 7800884047, 7800884048, 7800884049, 7800884050, 7800884051, 7800884052, 7800884053, 7800884054, 7800884055, 7800884056, 7800884057
Fabrikant / importør:	LEMVIGH-MÜLLER A/S CVR 56973311 – Stationsalleen 40, 2730 Herlev

– er i overensstemmelse med alle kravene i nedenstående direktiver og standarder i EU som er gældende for produktet. De angivne produkttyper er derfor forsynet med CE-mærkning.

PPE (Personlige værnemidler) Direktiv EU 2016/425	<p>CERTIFICERING AF PERSONLIGE VÆRNEMIDLER – KATEGORI III</p> <p>hEN ISO 374-1:2016+A1:2028/Type B</p> <p>hEN ISO 374-5:2016</p> <p>hEN ISO 21420:2020</p> <p>EN ISO 374-1:2016+A1:2018/Type B</p> <p>EN ISO 374-5:2016</p> <p>  </p> <p>KPT VIRUS</p> <p>CE-typeafprøvningsattest nr. 2777/17447-03/E25-01 udstedt af:</p> <p>SATRA Technology Europe Ltd Bracetown Business Park, Clonee, Dublin, D15 YN2P, Ireland (Reg. nr. 2777)</p> <p>Proceduren, der er fastlagt i modul D er under overvågning af det samme bemyndigede organ.</p>
EU REACH SVCH	<p>Produkterne er i henhold til REACH-lovgivningen Regulation (EC) No 1907/2006 om begrænsning af brugen af særligt problematiske stoffer i artikler, og indeholder på udstedelses-tidspunktet af nærværende overensstemmelseserklæring ingen deklareringspligtige stoffer.</p> <p><a href="https://echa.europa.eu/da/candidate-list-table">https://echa.europa.eu/da/candidate-list-table</a></p>

Fødevarekontaktmaterialer	<p>EU Forordning 1935/2004 om fødevarekontaktmaterialer</p> <p>EU Forordning 10/2011/EU, EN1186, etc. vedr. fødevarekontaktmaterialer og migration</p>
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**Kontakt med fødevarer:**

Ovennævnte produkter er, i henhold til EU Forordning 1935/2004 om fødevarekontaktmaterialer, testet, jf. nedenstående uddrag fra testrapport:

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

No.	Test Sample	Standard and Requirement	Conclusion(s)
1)	Submitted sample	<p>According to Regulation EU 1935/2004/EC &amp; EU 10/2011&amp; (EU) 2020/1245.</p> <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	<p>German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 &amp; 31 with amendments and BfR recommendation III and BfR Recommendation L&amp;VI. &amp; European Commission Regulation (EU) No 10/2011 with amendments.</p> <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 (Point scale).	23°C, 24h	2.5	1	PASS
Sensorial examination taste (Point scale).	23°C, 24h 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.

Ovennævnte produkter er, i henhold til EU Forordning 10/2011/EU, EN1186, etc. vedr. fødevarekontaktmaterialer og migration, testet jf. nedenstående uddrag af testrapport

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

- Overall migration test	<b>001 PASS</b>
- Extractable formaldehyde	<b>001 PASS</b>
- Total lead and zinc content	<b>001 PASS</b>
- Color release	<b>001 PASS</b>
- Sensory test	<b>002 PASS</b>
As per client's request	
- Total Cadmium content	<b>001 PASS</b>

#### 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

Underskrevet for og på vegne af:

LEMVIGH-MÜLLER A/S

*Annette Stenfeldt Sørensen*  
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Annette Stenfeldt Sørensen

Sr. Quality Specialist

DK-Kolding den:10-04-2024