

Declaration of conformity

For plastic materials that come into contact with foodstuffs

Issuer: Schauenburg Ruhrkunststoff GmbH, Weseler Str. 35, 45478 Mülheim an der Ruhr

We hereby declare that our products:

- Flexadux P1 N PU-AE-A
- Flexadux P2 PU Food
- Flexadux P3 S PU-AE
- Flexadux P3 SV PU-AE
- Flexadux P7 ML PU Food
- Flexadux P7 L PU-AE
- Flexadux P7 LN PU-AE
- Flexadux P7 N PU-AE
- Flexadux P7 M PU Food
- Flexadux P7 ML PU-AE AW
- Flexadux P7 OL PU Food
- Flexadux P7 OL PU-AE AW
- Flexadux P7 M PU-AE AW
- Flexadux P3 OSV PU-AE
- Flexadux PAS-FOOD

comply with the specifications of Regulation (EC) No. 10/2011 and of Regulation (EU) No. 1935/2004 in the versions current at any given time. The production complies with GMP guideline EC 2023/2006.

The overall migration and specific migration do not exceed the legal limits when used as specified.

The testing was performed according to Regulation (EU) No. 10/2011 using food simulant E.

The materials and raw materials used comply with Regulation (EU) No. 10/2011 as well as No. 174/2015.

The following substances with restriction are used in the above product:

Substance Name	SML values
Dibutylphthalate	0,3
Benzyl butyl phtathalate	30
Bis-(2-ethylhexyl)phthalate	1,5
Di-n-octylphthalate	--
Diisononylphthalate	9
Diisodecylphthalate	9

Notes on dual-use substances:

The TPU may contain substances that are also permitted as food additives:

- E321: 2,6-Di-tert-butyl-p-kresol (BHT), PM/ref.No. 46640



Specifications regarding the intended use or restrictions:

Type/types of food for contact with which the material is suitable:

- Grains; grain products (flakes, popcorn, cornflakes, flour, semolina, starch, pasta products, dry baked goods without fatty substances on the surface)
- Potato starch; sugar; solid sugar products that do not contain any fats on the surface
- Dried fruit, either whole or in the form of flour or powder; whole fresh or chilled fruit
- Dried vegetables, either whole or in the form of flour or powder; whole fresh or chilled vegetables
- Peeled, dried edible nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine nuts, and similar)
- Shelled eggs, egg yolks, or egg whites, powdered or dried; powdered milk; cheese, whole, with rind
- Preparations for soups and broths, homogenised composite food preparations, ready-made meals, powdered or dried, without fatty substances on the surface
- Yeasts and raising agents, dried; sliced bread with bread spreads, sandwiches, toasts, and similar items, without fatty substances on the surface
- Dried foods without fatty substances on the surface; frozen or refrigerated foods
- Table salt; coffee beans and powder, aromatic and other plants (camomile, mallow, mint, lime blossoms, tea, and others)
- Spices and flavouring agents in their ordinary state (cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, and others)

Ratio of surface area in contact with food to volume used to establish the conformity of the material or article: Area to volume ratio = 10 dm² / kg of food





Conditions of use, such as duration and temperature of treatment or storage when in contact with food:

1. The tubes specified above are suitable for one-time or repeated contact with the dry foodstuffs without fatty substances on the surface, also as specified above, provided that the duration of contact does not exceed 4 hours and the contact temperature does not exceed 40 °C.
2. It is not suitable for contact with any watery, acidic, alcoholic, or lipid foodstuffs, nor for contact with dry foodstuffs with fatty substances on the surface, because it has not been tested for this application.

No plastic functional barrier is used with the products specified above.

This declaration is valid for the product delivered by us and its use according to the specifications. The conformity assessment was carried out in accordance with the regulations specified above; according to that and under consideration of the food contact conditions specified, the product complies with the legal requirements; if used for purposes other than those specified, the user will be responsible for the conformity and suitability tests.

Mülheim an der Ruhr, 01.07.2020

Location, date, signature

Jörg Engelmeyer

This document is valid until its revocation by way of re-issuance.

