

Declaration of Compliance

This declaration of compliance relates exclusively to the product specified herein in the state in which it was placed on the market. Any components added, handling effected or modifications carried out subsequently are expressly excluded. The present declaration ceases to be valid in the event that the use of the product is not in conformance with the conditions specified in the applicable regulations, if any, and in Habasit's technical documentation. The product is intended for repeated use only.

Herewith we declare that the product specified herein is in compliance with the following food contact regulations.

FNB-6EVWQ+H15

This product contains: polyurethane, polyester

USA

FDA, 21 CFR parts/sections 177.2600 rubber articles intended for repeated use, 177.1630 polyethylene phthalate polymers, 178.3297 colorants for polymers.

This product meets the relevant requirements laid down in this regulation and is applicable for direct contact with:

- aqueous, acidic and fatty/oily food acc. to 21 CFR 177.2600 (e) and (f),
e.g. food types I, II, III, IV-A, IV-B, V, VII-A, VII-B, IX
- alcoholic food (up to 8% alcohol) food as listed in 21 CFR 176.170(c) table 1, food type VI-A
- dry food (dry solids with and without the surface containing free fat or oil)
as listed in 21 CFR 176.170(c) table 1, food types VIII, IX

Conditions of use E (room temperature filled and stored, no thermal treatment in the container) through G (frozen) as listed in 21 CFR 176.170(c) table 2

USDA AMS meat&poultry: This belt has been reviewed by the Equipment Design Review Section and accepted for compliance with standard NSF/ANSI/3-A 14159-3 - 2005 "Hygiene Requirements for the Design of mechanical belt conveyors used in meat and poultry processing".

This certification is valid only if belt edges are sealed and cleats, v-guides etc meet the standard. Contact your Habasit representative for detailed information.

EPA: The industrial microbiostat employed in above-mentioned conveyor belt has been registered by EPA under the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) for food contact uses as an ingredient to prevent the growth of microorganisms that could cause spoilage or fouling on the surface of belts made from polymers listed in 21 CFR, Parts 174 through 186 (inclusive).

Restrictions: For applications at or below room temperature. This product does not protect users against food-borne (or disease causing) bacteria. Always clean this product thoroughly after each use.

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Product is manufactured and declaration issued by:

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Reference: HIL HQ-20

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