

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.

Profiles extruded FW+H15 Polyester TPU 85ShA white

This product contains: polyurethane

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

EPA: The industrial microbistat 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.

Japan

The following compatibility is confirmed for this product, which is subject to the positive list system of the revised Food Sanitation Act:

- the raw materials for synthetic resins shall be those listed in the Appended Table 1 in accordance with item 8 of A. of Chapter III: Apparatus, Containers and Packaging in the Specifications and Standards for Foods, Food Additives, etc (Ministry of Health and Welfare Notification No. 370) under the provisions of Article 18 (3) of the Food Sanitation Act.
- the product shall be in compliance with (1) General standard and relevant part of (2) Individual standard in accordance with item 2 of D. of Chapter III (Ministry of Health and Welfare Notification No. 370)

Product is manufactured and declaration issued by:

Habasit Italiana S.p.A. (Vittorio Veneto)
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Italy

Reference: MMa/PB UK-5

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