

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.

TT225 Matt Blue 20

This product contains: polyurethane, polyester

EU

Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food as amended. Specifically, this refers to the relevant Articles 3, 11(5), 15 and 17.

Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food as amended.

This material has been manufactured in accordance with the relevant requirements of that regulation.

Regulation (EU) No 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs as amended.

This product meets the relevant requirements of Regulation (EU) No 10/2011 as amended and is applicable for direct contact with:

- dry, aqueous, acidic, alcoholic and fatty or oily food types according to Annex III, table 2
- up to 30 minutes contact time at up to 100°C

The raw materials used comply with the requirements of this regulation as amended.

This product does not bring about an unacceptable change in the organoleptic properties of food.

This product contains substances with restrictions (SML, SML(T) or QM) and/or specifications as set out in Annexes I and II to this Regulation. All restrictions and specifications are met if the product is used under the conditions specified in this DoC. These substances will be disclosed to the competent authority on request.

Above mentioned product contains the following dual use additive(s) acc. to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings) in their current version:

2,6-Di-tert-butyl-p-cresol (=BHT) Ref. No. 46640

Testing of overall migration, specific migration and other applicable restrictions (maximum permitted quantity, primary aromatic amines, etc.) was performed according to this regulation as amended.

Ratio of food contact surface area to volume used to establish the compliance of the article: 6 dm²/dm³

Food simulants and migration conditions used for migration tests:

- | | |
|----------------------|------------------|
| - A (10% Ethanol) | 30 min. at 100°C |
| - B (3% acetic acid) | 30 min. at 100°C |
| - D2 (vegetable oil) | 30 min. at 100°C |

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
- 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
- up to 30 minutes contact time at up to 212°F / 100°C

- alcoholic food (up to 8% alcohol) food as listed in 21 CFR 176.170(c) table 1, food type VI-A

Conditions of use D (hot filled or pasteurized below 150°F) 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.

USDA AMS dairy: This belt has been reviewed by the Equipment Design Review Section and accepted for compliance with "USDA Dairy Equipment Guidelines". The belt also meets the "3-A Sanitary Standard for Multiple-Use Plastic Materials, Number 20-xx".

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

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)

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Product is manufactured and declaration issued by:

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Reference: BW UK-16

This document is electronically created and valid without signature.