

## 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.

### CNB-6EB-A1

本品包含: polyester, polyolefine

#### 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 80 °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 does not contain dual use additive(s) acc. to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings) in their current version.

**Resolution AP (89)1** on the use of colorants in plastics materials coming into contact with food. The resolution stipulates certain purity criteria for colorants such as content of metals, primary, unsulphonated aromatic amines, benzidine, beta-naphthylamine, 4-Aminobiphenyl and polychlorinated biphenyls.

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 dm<sup>2</sup>/dm<sup>3</sup>

Food simulants and migration conditions used for migration tests:

- A (10% Ethanol)	OM3, 2 h at 70°C
- B (3% acetic acid)	OM3, 2 h at 70°C
- Isooctane	OM3, 0.5 h at 40°C
- 95% Ethanol	OM3, 2 h at 60°C

## USA

**FDA, 21 CFR** parts/sections 177.1520 Olefin polymers, 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:

- dry, aqueous, acidic and fatty/oily (incl. free fat and oil) food as listed in 21 CFR 176.170(c) table 1, food types I, II, III, IV-A, IV-B, V, VII-A, VII-B, VIII, IX

Conditions of use C (hot filled or pasteurized above 150°F) through G (frozen) as listed in 21 CFR 176.170(c) table 2

- 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.

## 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:

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