

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.

HabaSYNC - Timing belt covers Silicone blue

本品包含: silicone

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.

Silicones are not regarded as plastics and therefore not covered by this regulation.

Also, these materials are currently not covered by a specific measure acc. to Art. 5 of Regulation (EC) No 1935/2004.

Since the product meets the requirements of other food contact legislation mentioned in this declaration, it is in compliance with Regulation (EC) No 1935/2004, Article 3.

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

German BfR (BgVV, BGA) recommendation XV "Silicones".

The raw materials used comply with the requirements of this recommendation.

This product is applicable for direct contact with:

dry, aqueous, alcoholic and acidic food types

- up to 60 minutes contact time at up to 121°C

Not for fatty/oily food

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 (distilled water) OM5, 2 h at 100°C

- B (3% acetic acid) OM5, 2 h at 100°C

USA

FDA, 21 CFR parts/sections 177.2600 Rubber articles intended for repeated use, 178.2010 Antioxidants and/or stabilizers for 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 and acidic food as listed in 21 CFR 176.170(c) table 1, food types I, II, III, IV-B, VI-B, VII-A, VII-B
- dry food (dry solids with the surface containing no free fat or oil, no end test required) as listed in 21 CFR 176.170(c) table 1, food type VIII

Conditions of use B (Boiling water sterilized) 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

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:

Schermer Transportbanden
Industriepark 13
NL-5374 CM Schaijk
The Netherlands

Reference: GJB/MoI NL-2

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