

## 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.

## Endless woven Silicone coated belts - transparent

This product contains: polyester, 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 (BggVV, 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 dm<sup>2</sup>/dm<sup>3</sup>

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 21CFR 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 21CFR 176.170(c) table 2

Product is manufactured and declaration issued by:

Schermer Transportbanden  
Industriepark 13  
NL-5374 CM Schaijk  
The Netherlands

Reference: GJB/Mol NL3

This document is electronically created and valid without signature.