Comment of	A.
V-859-1-826/N	60 m to
BTADBING	BTADBING

I

Food Contact Material Product Declaration of Compliance														
We Declare That Our Article Is Manufactured In Accordance With The EU Relevant Regulation														
The identity, address and web site of the business operator issuing the DoC				Stadsing A/S Østre Fælledvej 13, 9400 Nørresundby, Denmark +45 70 15 34 00 - info@stadsing.dk										
Trade Name Sample character				27910 - DeliQ Gaffel i træ med voks, 165 mm										
All layer in the material(start with food contact layer)				er)	Microcrystalline wax( E905), wood									
Suitable for food type														
01. Drink			02. Cereals	,cereal pro	oduct, pastry		03. Chocolate, sugar a	nd products		Impleme	nted system			
0.1.01A	01.03		02.01		02.03			03.03B		ISO9000				
01.02			02.02		02.05B		03.02A.II			Traceabili	ity, Art. 17, L 1935/	2004		
			02.03		02.06B					Yes				
04. Fruit, veg	etable and pro	duct	05. Fats an	d oils	I		06. Animal product an	d egg		GMP, L 20	23/2006			
04.01	04.04		05.01				06.01B.II			Yes				
04.02	04.05		05.02				06.02B.II	06.05A		Foreseeable Contact time& temperature				
04.03								06.05**		Tempera	ature<70°C, time<3	0min		
07. Milk product 08. Miscellaneous product														
07.01		08.01					08.09	08.13		A:10%EtOH B:3%HAc C:20%EtOH				
07.02	07.04		08.02		08.06		08.14			D1:50%EtOH D2:Oil E:MPPO x=Screening,				
07.03 08.03			08.07		08.11A			*Food type 01.04, D2=95%EtOH						
08.04		08.08		08.12				**Whole eggs						
Restriction and specifications														
Overall Migr	Overall Migration					Specific migratio	n(mg/kg)							
Simulants	А	в	с	1	D1	D2	Food simulant	Element	Res	ult	Detection limit	limit		
Time		30(min)				30(min)		Barium	ND		0.1	1		
Temp °C		70				70		Cobalt	ND		0.03	0.05		
Result				<5mg/dm <sup>2</sup>				<5mg/dm		Copper	ND		1	5
Limit(Max)	15mg/dm <sup>2</sup>			15mg/dm			Iron	ND		5	48			
Comment		PASS				PASS	(70℃,60min)	Lithium Manganes	se ND		0.1	0.6		
								Zinc			5	25		
Legislation Compliance														
<ul> <li>We certify that these products fulfilled the requirements on products intended for use in contact with food as describe in following European legislation:</li> <li>EU Framework Regulation (EC) No. 1935/2004 of 27th October 2004, relating to requirements for all food contact materials amending Directive 80/590/EC, 89/109/EC;</li> <li>Regulation (EC) No. 2023/2006 of 22nd December 2006, relating to good manufacturing practice for food contact materials with later modification;</li> <li>LFGB requirement – Pentachlorophenol (PCP) content; EU REACH Regulation No 1907/2006 Article 33(1) Obligatio</li> <li>German BfR no. XXV on Hard Paraffins, Microcrystaline Waxes and Mixtures of these with Waxes, Resins and Plastics</li> </ul>														
<ul><li>Regulation</li><li>LFGB requ</li></ul>	work Regulation n (EC) No. 202 uirement – Per	on (EC) No. 3/2006 of 2 tachloroph	1935/2004 o 22nd Decemb nenol (PCP) co	f 27th Oct er 2006, r ontent; EU	cober 2004, re elating to goo REACH Regul	elating to re od manufac lation No 19	equirements for all food of turing practice for food of 207/2006 Article 33(1) O	contact mate contact mate bligatio	erials ameno	ding Directiv	ve 80/590/EC, 89/1	09/EC;		
Regulation     LFGB requ     German B     This product u	work Regulation n (EC) No. 202 uirement – Per	on (EC) No. 3/2006 of : tachloroph Hard Paraf <b>ohenol A, r</b>	1935/2004 o 22nd Decemb nenol (PCP) co fins, Microcry	f 27th Oct er 2006, re ontent; EU vstaline Wa s and GMC	ober 2004, re elating to goo REACH Regul axes and Mixt Ds	elating to re od manufac lation No 19 tures of the	equirements for all food of turing practice for food of 207/2006 Article 33(1) O se with Waxes, Resins ar	contact mate contact mate bligatio	erials ameno	ding Directiv	ve 80/590/EC, 89/1	09/EC;		
Regulation     LFGB requ     German B     This product u     This product	work Regulation n (EC) No. 202 uirement – Per BfR no. XXV on t is free of Bisp	on (EC) No. 3/2006 of 3 tachloroph Hard Paraf <b>Shenol A, r</b> <b>Iual use ad</b>	1935/2004 o 22nd Decemb nenol (PCP) cc fins, Microcry nanomaterials	f 27th Oct er 2006, ro ontent; EU rstaline Wa s and GMC crystalline	cober 2004, re elating to goo REACH Regul axes and Mixt Ds e wax which E	elating to re od manufac lation No 1 tures of the	equirements for all food of turing practice for food of 207/2006 Article 33(1) O se with Waxes, Resins ar	contact mate contact mate bligatio	erials ameno	ding Directiv	ve 80/590/EC, 89/1	09/EC;		

FOR MATERIALS AND ARTICLES	S IN CONTACT WITH FOODSTUFFS
1 Drinks	6 Animal product and egg
01.01 Non-alc or beverage of an alcoholic str<6%vol	06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. Oily II. Water based
A. Clear beverage, B. Opaque	06.02 Crustaceans and molluscs /A. Fresh with shells /B shelled
01.02 Alcoholic beverage of an alcoholic str of 6-20%vol	06.03 Meat of all zoological species /A. Fresh with shells /B. Shelled
01.03 Alcoholic beverage of an alcoholic str>20%	06.03 Meat of all zoological species /A.Fresh , chilled, B. Processed. C. Marinated
01.04 Other: undenaturated ethylalcohol	06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m
2 Cereals, cereal product, pastry, cake and other baker's ware	06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen /B. Liquid and
02.01 Starches	cooked
02.02 Cereals, unprocessed, puffed , in flakes	7 Milk products
02.03 Fine and coarse flour of cereals	07.01 Milk /A. Milk and milk based beverage /B. Milk power
02.04 Dry and fresh pasta	07.02 Fermented milk such as yogurt, buttermilk and the like
02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other	07.03 Cream and sour cream
02.06 Pastry, biscuits etc, fresh /A. With fatty subst. on surface /B. Other	07.04 Cheese: /A. Whole, with inedible rind /B. Without rind or with edible rind /C.
3 Chocolate, sugar and products thereof, confectionery product	Processed /D. Preserved; I. In an oily m: II.In and aqueous m
<b>03.01</b> Chocolate, ch. coated prod, substitutes and prod coated with substit.	8 Miscellaneous product
03.02 Confectionery product://A. In solid form /I. With fatty subst. on surface /II.	<b>08.01</b> Vinegar
Other //B. In paste form :/I With fatty subst. On surface //II. Moist	08.02 Fired or roasted foods:/A. Fired potatoes /B. Of animal origin
03.03 Sugar and sugar product /A. In solid form / B. Molasses, syrup, honey	08.03 preparations for soups, homogen. Composite foods, preparations, /A. In power
4 Fruit, vegetable, and product thereof	form or dried: I. Of a fatty character: II.Other /B. In other form I. Of a fatty
04.01 whole fruit, fresh or chilled, unpeeled	character: II. Other
04.02 Processed fruit: //A Dried or dehydrated //B.in the form of preserve, paste, in its	08.04 Sauces: /A. Aqueous /B. Of a fatty surface
own juice //C. Preserved i n a liquid medium oily.	08.05 Mustard(expect mustard in powder form under 08.06 Sandwiches, toasts,
04.03 Nuts /A. Shelled, dried, flaked /B. Shelled roasted CC. In paste/ cream	pizza etc /A.With a fatty surface /B. Other
04.04 Whole fruits, fresh or chilled, unpeeled	<b>08.07</b> Ice cream
04.05 Processed vegetable: /A. Dried or dehydrated /B. Fresh /C. In the form of pure,	08.08 Dried food /A. With a fatty surface /B.Other
paste, in own juice	08.09 Frozen or deep-frozen food
5 Fats and oils	<b>08.10</b> Concentrated extracts of an alcoholic strength>=6% vol
05.01 Animal and vegetable fats and oils, whether nature or treated	08.11 Cocoa /A. Cocoa powder /B.Cocoa paste
05.02 Margarine, butter and fats made from water emulsions in oil	08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
	08.14 Spices and seasoning in the natural state
	08.15 Spices and seasonings in an oily medium, e.g. Pesto and curry paste