

Declaration of Conformity

for plastic materials that come into contact with food (The references to legal regulations are based on the versions valid at the time of issue)

We hereby declare that our product:

Serie 6670, 6671, 6672, 6673

backing mould made of silicone

comply with the Regulation (EC) No 1935/2004 and corresponds to the recommendations of the Federal Institute for Risk Assessment (BfR) XV "Silicone".

We confirm that we follow the rules of the Good Manufacturing Practices (GMP) Regulation (EC) No 2023/2006. Total migration and specific migrations, when used as specified, are below the legal limits.

There were no substances with restriction and / or specification, substances, which are also approved as food additives or flavorings ("dual-use additives") or reaction and degradation products (NIAS) in the product that were evaluated as a health risk.

The color pigments used comply with the recommendations of the Federal Institute for Risk Assessment (BfR) IX. "Colorants for coloring plastics and other polymers for consumer products".

The product complies with regulation (EG) 1907/2006 REACH.

Specification for intended use or restrictions:

- Type / types of food to be in contact with the material:

Without restriction.

- Duration and temperature of treatment and storage in contact with the food:

High temperature use in excess of 121°C with fatty foods.

- the maximum ratio of the area in contact with food to the volume used to establish the conformity of the material or object:

6 dm² / 1Liter at total migration

This confirmation applies to the product supplied by us and its use as specified. Regulation (EU) No 10/2011 provides guidance on how to select the test conditions to be used for different foods. Afterwards, the product complies with the legal requirements when observing the specified food contact conditions. The user must satisfy himself of the suitability of the product for the intended contents beyond the requirements of the ordinance.

In particular, it is pointed out that printing must not result in any contact between ink and food.



Erkrath, 03.06.2022