

**Date of declaration:** 13<sup>TH</sup> February 2018

**Issued by:** Harold Moore Limited

**Manufacturer:** Harold Moore Limited, Bailey Works, Bailey Street, Sheffield S1 4EH

**Contact details:** Email: [info@haroldmoore.co.uk](mailto:info@haroldmoore.co.uk) Telephone: +44 (0) 114 270 0513

**Material polymer:** Polypropylene

**Material colour/ colours:** Red, yellow, green, blue and white.

**We hereby declare that the following products manufactured in the above colours;**

H-01	H-07	H-14	H-30	H-40	H-48	F-81	H--96	H-115PP
H-02	H-08	H-23	H-30S	H-41	H-49	H-83	H-100	H-115SS
H-02D	H-09	H-24	H-33	H-42	H-51	H-84	H-101	H-120SS
H-03OS	H-10	H-25	H-34	H-44	H-54	H-85	H-105	H-133
H-03	H-10S	H-25S	H-35	H-45	H-55	H-86	H-110PP	H-134
H-04	H-11	H-27	H-35S	H-46	F-70	H--93	H-110SS	H-135
H-05	H-12	H-28	H-36	H-47	F-75	H--94	H-111PP	H-136
H-05S	H-13	H-29	H-40	H-48	F-80	H--95	H-111SS	HR14015

comply with the following regulations

- **REGULATION (EC) No 1935/2004**
- **COMMISSION REGULATION (EC) No 2023/2006**
- **COMMISSION REGULATION (EU) 10/2011 including amendments (EU) 2016 / 1416 & (EU) 2018 / 79**

#### **EU Regulation No.1935/2004**

Regarding materials and articles which, in their finished state, are intended for, or expected to come into direct contact with food. All product codes as listed above are covered by this regulation and are approved to be labelled as such or by using the 'Glass & Fork' symbol as illustrated below.



#### **EU Regulation No.10/2011 with amendments**

The material was tested in accordance with the requirements of the Plastic Materials and Articles in Contact with Food Commission Regulation (EU) No. 10/2011 following Methods BSEN 1186:2002.

The Regulations require that no plastic material shall be capable of transferring its constituents to food with which it may come into contact in quantities exceeding the appropriate limit.

For the material the appropriate limit is 10 mg/dm<sup>2</sup>.



# Declaration of Compliance

For materials intended to come into contact with food.

**We confirm that the material has been formulated and manufactured in accordance with the compositional requirements of the following food contact recommendations or regulations:**

## **EU**

Commission Regulation (EU) No. 10/2011 of January 14, 2011, effectively replacing EC Commission Directive 2002/72/EC of August 6, 2002, as amended. This material contains no monomers which are regulated with a specific migration limit. This material does not contain intentionally incorporated additives which are regulated with a specific migration limit. This material contains one or more intentionally added dual use additives which are subject to disclosure of adequate information as described in Annex VIa of Directive 2007/19/EC. The identity of this/these substance(s) can be disclosed for testing purposes upon special request and under maintaining secrecy. This material has been manufactured in accordance with the relevant requirements of Commission Regulation EC No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

## **Good working practices:**

All procedures regarding the manufacturing of these products, including raw material supply, storage, processing, quality control, testing and packing are in accordance, adhere to and are compliant with European Directive EU 2023/2006.

In respect of European Commission regulation# 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food. This particular regulation refers specifically to EC regulation

1935/2004/EC in terms of materials. This is to confirm that the ingredients used to manufacture the products listed below and the way these materials are handled, the processes they are put through are all subject to the Quality Assurance system (ISO9001 :2008) as approved by ISOQAR. As such this means we, and the products listed below meet the European Commission regulation # 2023/2006.

This is to confirm that this master batch is formulated and manufactured using materials of a synthetic origin using good manufacturing practices that meet European Commission regulation # 2023/2006.

There are no ingredients in the formulation of our hygiene PP material that is of animal origin. As such, this material should not pass on any Animal derived disease like BSE (Bovine Spongiform Encephalopathy) or other TSE (Transmissible Spongiform Encephalopathy).

We have to inform you that our hygiene material contains traces (1-10 ppm) of a phthalate, originated from the used catalyst system. These traces fully comply with the EC

Directives 2005/84/EC and Commission Regulation (EU) 10/2011 and amendments.

We can also inform you, that this material is not subject to Annex XIV (Authorisation) of Regulation (EC) No 1907/2006 (also known as REACH), since the possible traces phthalate present in our material are either regarded as an impurity or are far below the threshold of 0.1%

(1000 ppm) as mentioned in Article 56(6) (b) of REACH (see also our REACH declaration).

## **Specifications of use:**

### **Type or types of food with which it is intended to be put in contact;**

All types of food

### **Type of intended use of product;**

Repetitive, intermittent use

**Time and temperature of treatment and storage in contact with food.**

Any long term treatment at room temperature or below, including up to 60°C for up to 2 hours.

Maximum short term operating temperature between -30°C to +80°C.

Optimal long term operating temperature between +5°C to +40°C.

**Ratio of food contact surface area to volume used to establish the compliance of the product.**

2 dm<sup>2</sup>/1 dl

All migration testing has been carried out by a UKAS accredited testing laboratory.

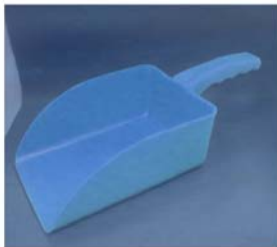
**Overall migration test results**

Simulant	Conditions	Migration (mg/dm <sup>2</sup> )	OML (mg/dm <sup>2</sup> )
Olive Oil	4 hours at 20°C	<3	10
95% Ethanol	24 hours at 40°C	<1	10
Iso-octane	4 hours at 20°C	<3	10
3% Acetic Acid	24 hours at 20°C	<2	10

**Summary of results**

The migration from the material was less than the maximum permitted by the Regulations and complies with the EU Regulation No. 10/2011 with amendments.

**Photos of samples**



\*\*\* END OF REPORT \*\*\*