Docusign Envelope ID: C6CE1AE6-7A3C-8D5B-8228-0BFF049C7766

HYGIPLAS Food Safety Solutions

Hygiplas Food Safety Solutions, Fourth Way, Avonmouth, Bristol, BS11 8TB
Tel: 0117 316 5000 | Email: enquiries@hygiplas.com

Food Contact Declaration of Compliance

Declaration Identification No:	FCMD-Hygiplas-001

Declaration of Compliance *(tick all that apply)*

☒	On materials and articles in contact with food Regulation (EC) No 1935/2004
☒	Good Manufacturing Practices (GMP, Commission Regulation (EC) No 2023/2006)
☐	BPA and other hazardous bisphenols in materials and articles that come into contact with food Commission Regulation (EU) 2024/3190
☐	Plastic monomers and additives in Regulation 10/2011
☐	For active/intelligent materials in Regulation 450/2009
☐	For recycled plastic processes in Regulation 282/2008
☐	Fo regenerated cellulose film in The Materials and Articles in Contact with Food (England) Regulations 2012

Identification of Food Contact Material

Product Code	Description	Material Type *(e.g. PP / PET / PE / PS – as applicable)*	Intended Use
CC407	Hygiplas Pizza Wheel Red - 102mm 4"	SS 200	To slice pizzas, flatbreads, quiches, and tarts into clean
CC408	Hygiplas Pizza Wheel Green - 102mm 4"	SS 200	To slice pizzas, flatbreads, quiches, and tarts into clean
D396	Hygiplas Pizza Wheel - 102mm 4"	SS 200	To slice pizzas, flatbreads, quiches, and tarts into clean
FE284	Hygiplas Pizza Wheel Purple Allergens - 4"	SS 200	To slice pizzas, flatbreads, quiches, and tarts into clean
FX132	Hygiplas Pizza Wheel Yellow - 102mm 4"	SS 200	To slice pizzas, flatbreads, quiches, and tarts into clean
FX133	Hygiplas Pizza Wheel White - 102mm 4"	SS 200	To slice pizzas, flatbreads, quiches, and tarts into clean
CR563	Olympia Sugar Tongs St/St	SS 200	To pick up and transfer sugar cubes
U046	Olympia Table Numbers Set St/St - 1-10	SS 200	For guest organization and service management
U047	Olympia Table Numbers Set St/St - 11-20	SS 200	For guest organization and service management
U048	Olympia Table Numbers Set 21-30 St/St	SS 200	For guest organization and service management
U060	Vogue Staff Only S/A Door Sign St/St	SS 200	For signage
U063	Vogue Push Door Sign St/St (Self Adhesive)	SS 200	For signage
U064	Vogue Pull Door Sign St/St (Self-Adhesive)	SS 200	For signage
U052	Vogue No Smoking Door Sign St/St (Self Adhesive)	SS 200	For signage

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F987	Olympia Speed Rail - 560mm 22" wide	SS 200	To be used as food shelf
L681	Vogue French Fry Bagger (Bagger & Handle)	SS 200	to quickly scoop, portion, and funnel hot French fries directly into paper bags
CW498	Vogue Round Tipped Tweezers St/St - 300mm 12"	SS 200	To prevent accidental skin poking, scratching, or pinching
D676	Vogue Metal Skewer St/St - 254mm 10"	SS 200	For cooking, grilling
D675	Vogue Metal Skewer St/St - 305mm 12"	SS 200	For cooking, grilling

Composition and BPA / Bisphenol Compliance

In accordance with applicable EU bisphenol requirements:

(1) Bisphenols or bisphenol derivatives intentionally used: None ☐ / Declared below ☐

☒	None
☐	Yes, declared in (2) below

(2) Where Bisphenols or bisphenol derivatives are intentionally used:
(If applicable complete table below):

Substance name	CAS number

The plastic food contact article does not contain intentionally added bisphenol A (BPA) or other restricted bisphenols unless explicitly declared and legally permitted.

Where applicable, compliance with specific migration limits (SMLs) for regulated substances has been verified.
Country of origin: India

I, the undersigned, declare that the equipment specified above conforms to the Regulations as stipulated within this Declaration.

Signed by:
Ashley Hooper
AB6DB7856FFB441...

Nisbets Limited
Avonmouth, United Kingdom – [28.06.2023]
Ashley Hooper
Group Head of Product Quality & Compliance

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Migration Testing Compliance

Migration testing has been performed or substantiated to demonstrate compliance with EU requirements:

Overall Migration:
Verified in accordance with Regulation (EU) No 10/2011, using appropriate food simulants and time/temperature conditions representative of intended use.

Specific Migration:
Specific migration limits (SMLs) for regulated substances listed in Annex I of Regulation (EU) No 10/2011 have been assessed and confirmed as compliant, where applicable.

Testing Approach:

☒	Laboratory testing by an accredited laboratory
☐	Compliance substantiated using supplier declarations and worst-case calculation
☐	Combination of testing and risk-based assessment

Test Conditions Covered *(insert screenshot of test report to satisfy the following section)*:
Simulants, contact time, and temperature conditions reflect worst-case foreseeable use of the product.

Test report:

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1.Test Conducted : **Overall migration**

Test Requested : For Material : Plastic
Overall migration test compliance with reg0ulation (EU) No. 10/ 2011 for articles intended to come into contact with foodstuffs.

Test Method : As Specified in commission Regulation (EU) No. 10/2011 : With reference to
EN 1186 : Part -1 : 2002 (Selection of conditions and test for overall migration)
EN 1186 : Part - 3 : 2022 (Method 1a : Total immersion in conventional oven)

Test Result :

Simulants Used	Test Conditions (For repeated use)	Overall Migration Result (mg/dm^2)	Specification (mg/dm^2)	Analytical Tolerance (mg/dm^2)
		Component A		
Distilled Water	70° C For 2 hours*	<1.0	10	+2
3 % Acetic Acid (w/v)	70° C For 2 hours	<1.0	10	+2
10 % Ethanol (v/v)	70° C For 2 hours	<1.0	10	+3

Note : 1) "mg/dm^2" denotes milligram per square decimeter .
2) The specification was quoted from commission Regulation (EU) No 10/2011 for articles intended to come into contact with foodstuffs.
3) " °C " denotes degree Celsius.
4) " * " Replaced by a test at 40° C For 10 days .
5) " < " denotes less than.
6) No visible colour migration observed .

2. Test Conducted : **Specific Migration of Heavy metals for plastic materials in contact with foodstuffs**

Test Requested : For Material : Plastic
Soluble heavy metals compliance with regulation (EU) No. 10/2011 for articles intended to come in to contact with foodstuffs .

Test Method : With reference to EN 13130 Part – 1 : 2004

Stimulant Used : 3 % Acetic acid (W/V) aqueous solution / 10% Ethanol (W/V) aqueous solution

Test condition : 70°C for 2 hours

Test Result :

Heavy Elements	Test results (mg/kg)	Specification (mg/kg)	LOQ (Limit of quantification) mg/kg
	Component A		
Barium(Ba)	n.d	1.0	0.1
Cobalt(Co)	n.d	0.05	0.01
Copper (Cu)	n.d	5.0	0.5
Iron(Fe)	n.d	48.0	0.5
Lithium(Li)	n.d	0.6	0.1
Manganese(Mn)	n.d	0.6	0.1
Zinc(Zn)	n.d	5.0	0.1
Aluminium (Al)	n.d	1.0	0.1
Nickel	n.d	0.02	0.01

Note : n.d : Not Detected < LOQ

Note:

- Tested sample not drawn by the laboratory.
- Results relate only to the sample Submitted.
- This test report, in full or in part, shall not be reproduced, used for any legal purpose, without prior written approval of laboratory.
- Tested samples will be retained for 60 days after issuance of test report unless otherwise agreed with the regulatory body / customer.
- Statement of Conformity or Opinion and Interpretations given based on respective standard or customer's specifications.

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3. Test Conducted : **Odour Test & Sensory Test**

Test Requested : For Material : Plastic, Stainless Steel
As Specified by customer , to determine Sensorial examination Odour & Taste form the submitted sample used in contact with food for compliance with German Food, articles of daily use and feed code of September 1,2005 (LFGB), section 31with amendments.

Test Method : With reference to DIN 10955:2004

Simulant Used : Distilled water

Test Condition : 70^0 C for 2 hours

Test Result :

Component	Test Result		Limit
	ODOUR	SENSORY	Grade ≤ 2.5
A	0 No perceptible off Odour	0 No perceptible off Odour	
B	0 No perceptible off Odour	0 No perceptible off Odour	

Odour Grade Scale evaluation:
0 : No perceptible off Odour
1: Off Odour Just perceptible
2: Slight off Odour
3: Distinct off Odour
4: Strong off Odour

Sensory Grade Scale evaluation
0 : No perceptible off Taste
1: Off Taste Just perceptible
2: Slight off Taste
3: Distinct off Taste
4: Strong off Taste

4. Test Conducted : **Material Composition**

Test Requested : For Material : Stainless Steel

Test Method : ISO 8442-2:1997

Test Result :

Test	Test Result Component B
Chromium (Cr)	17.1%
Nickel (Ni)	3.8%
Manganese (Mn)	5.9%
Nitrogen (N)	0.14%
Carbon (C)	0.10%
Sulfur (S)	0.02%
Others	72.94%

Note:
- Tested sample not drawn by the laboratory.
- Results relate only to the sample Submitted.
- This test report, in full or in part, shall not be reproduced, used for any legal purpose, without prior written approval of laboratory.
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5.Test Conducted : **Specific Release for (1) Metal and Alloy components (2) Metal as Contaminants and Impurities**

Test Requested : For Material: Stainless Steel
Specific Release for (1) Metal and Alloy components (2) Metal as Contaminants and Impurities for compliance with Resolution CM/Res (2013)9.

Food Simulants : Aqueous : Citric acid 5 g/L

Test Method : Resolution CM/Res (2013)9.
Volume of Simulant used : 100 ml, Food contact surface area : 0.8 dm^2

Test Conditions : 2 hours at 70^0 C followed by 24 hours at 40^0C.

Results after the 3rd cycle of migration in mg/kg :

Test	Test result for Repeated use (µg/kg) Component B	Specification for Repeated use (µg/kg)	LOQ (Limit of Quantification) (µg/kg)
Silver(Ag)	n.d	80	20
Aluminum(Al)	n.d	5000	100
Cobalt(Co)	n.d	20	10
Chromium(Cr)	n.d	250	40
Copper (Cu)	n.d	4000	500
Iron(Fe)	n.d	40000	500
Magnesium(Mg)	n.d	-	50
Manganese(Mn)	n.d	1800	100
Molybdenum(Mo)	n.d	120	20
Nickel(Ni)	n.d	140	20
Antimony(Sb)	n.d	40	20
Tin (Sn)	n.d	100000	100
Titanium(Ti)	n.d	-	50
Vanadium(V)	n.d	10	5
Zinc(Zn)	n.d	5000	100
Arsenic(As)	n.d	2	2
Barium(Ba)	n.d	1200	200
Beryllium(Be)	n.d	10	4
Cadmium(Cd)	n.d	5	2
Mercury(Hg)	n.d	3	1
Lithium(Li)	n.d	48	2
Lead(Pb)	n.d	10	5
Thallium(Tl)	n.d	0.1	0.1

Note : n.d : Not Detected < LOQ