Docusign Envelope ID: D25A3141-0357-8146-836E-174E8EA5A1E6

VOGUE

Vogue Cookware, Fourth Way, Avonmouth, Bristol, BS11 8TB
Tel: 0117 316 5000 | Email: enquiries@vogue-cookware.com

Food Contact Declaration of Compliance

Declaration Identification No:	FCMD-Vogue-019

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
DA520	Vogue Flexible Silicone Six Hole Muffin Pan	Silicone	For Baking six individual muffins, cupcakes, mini quiches, or egg bites.
DA521	Vogue Silicone High Heat Large Spatula Grey	Silicone	For cooking, baking, and mixing hot foods.
DA523	Vogue Silicone High Heat Cooking Spoon Grey	Silicone	for safely stirring, mixing, scraping Foods
DA524	Vogue Silicone High Heat Flexible Slotted Turner	Silicone	To slide easily under fragile foods, flip them without breaking
DA525	Vogue Flexible Silicone Loaf Pan	Silicone	To bake and mold quick breads, yeast breads, pound cakes, meatloaf, and frozen desserts
DA527	Vogue Silicone High Heat Mini Scraper Grey	Silicone	To clear food from hot pans, baking trays, and narrow jars
DA528	Vogue Silicone High Heat Spoonula Grey	Silicone	For intensive cooking, stirring hot liquids, and protecting non-stick cookware.
DA529	Vogue Silicone High Heat Mini Spatula Grey	Silicone	For cooking at high temperatures
DA531	Vogue Silicone High Heat Tweezer Tongs	Silicone	To safely turn, grip, and plate delicate

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			foods in high-temperature cooking environments
DA532	Vogue Flexible Silicone Square Bake Pan 245x245mm	Silicone	To make square cakes, brownies, breads, and roasted dishes

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.

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

Signed by:
Ashley Hooper
AB6DB7656FEB441...

Nisbets Limited
Avonmouth, United Kingdom – [10.04.2024]
Ashley Hooper
Group Head of Product Quality & Compliance

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.

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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

Test Part Description:

SN ID	Sample No.	SGS Sample ID	Description	Material (claimed by the client)
SN1	A1	CAN24-0061991-0001.C001	Gray silicone spatula	Silicone Rubber

Remarks:

(1) mg/dm^2 = milligram per square decimeter
$mg/inch^2$ = milligram per square inches
$\mu g/cm^2$ = microgram per square centimeter
mg/L = milligram per litre
mg/kg = milligram per kilogram

(2) ℃ = degree Celsius
℉ = degree Fahrenheit

(3) <= less than

(4) RL = Reporting Limit

(5) ND = Not Detected (< RL).

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Sensorial examination odour and taste test

Test Method: With reference to DIN 10955: 2024.
No. of panelist: 6

Test Media	Test Condition
	A1
Distilled water	100ºC, 2 hrs

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Test Item(s)	Limit	Unit(s)	A1
Area/Volume	-	dm^2/kg	1.4
Sensorial examination odour	2.5	-	0
Sensorial examination taste	2.5	-	0
Comment			**Pass**

Notes:
Intensity scale (rounded at 0.5):

0 – no perceptible difference
1 – just perceptible difference
2 – slight difference
3 – marked difference
4 – strong difference

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Colour release

Test Method: With reference to Kunststoffe im Lebensmittelverkehr, Part B II IX.

Simulant used	Limit	A1	Comment
2% acetic acid (W/W)	No colour release	Negative	Pass
Coconut Oil	No colour release	Negative	Pass

Notes:
(1)Negative = No color release observed, Positive = Color release observed.

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Polynuclear aromatic hydrocarbons (PAHs)

Test Method: With reference to AfPS GS 2019:01 PAK, analysis was performed by GC-MS.

Test Item(s)	CAS No.	Limit	Unit(s)	RL	A1
Benzo(a)pyrene(BaP)	50-32-8	0.2	mg/kg	0.2	ND
Benzo(e)pyrene(BeP)	192-97-2	0.2	mg/kg	0.2	ND
Benzo(a)anthracene(BaA)	56-55-3	0.2	mg/kg	0.2	ND
Benzo(b)fluoranthene(BbF)	205-99-2	0.2	mg/kg	0.2	ND
Benzo(j)fluoranthene(BjF)	205-82-3	0.2	mg/kg	0.2	ND
Benzo(k)fluoranthene(BkF)	207-08-9	0.2	mg/kg	0.2	ND
Chrysene(CHR)	218-01-9	0.2	mg/kg	0.2	ND
Dibenzo(a,h)anthracene(DBA)	53-70-3	0.2	mg/kg	0.2	ND
Benzo(g,h,i)perylene(BPE)	191-24-2	0.2	mg/kg	0.2	ND
Indeno(1,2,3-c,d)pyrene(IPY)	193-39-5	0.2	mg/kg	0.2	ND
Phenanthrene(PHE)	85-01-8	0.2	mg/kg	0.2	ND

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Test Item(s)	CAS No.	Limit	Unit(s)	RL	A1
Pyrene(PYR)	129-00-0	0.2	mg/kg	0.2	ND
Anthracene(ANT)	120-12-7	0.2	mg/kg	0.2	ND
Fluoranthene(FLT)	206-44-0	0.2	mg/kg	0.2	ND
Naphthalene(NAP)	91-20-3	0.2	mg/kg	0.2	ND
Acenaphthylene(ANY)	208-96-8	0.2	mg/kg	0.2	ND
Acenaphthene(ANA)	83-32-9	0.2	mg/kg	0.2	ND
Fluorene(FLU)	86-73-7	0.2	mg/kg	0.2	ND
Comment					**Pass**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments, Commission Implementing Regulation (EU) 2018/213 of 12 February 2018 amending Regulation (EU) 10/2011 of 14 January 2011 and BfR recommendations - Bisphenol A

Test Method: With reference to SGS in house method, analysis was performed by HPLC-MS/LC-MS/MS .

Test Item(s)	Limit	Unit(s)	RL	A1
Bisphenol A	Prohibited	mg/kg	0.1	ND
Comment				**Pass**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Extractable Components

Test Method: With reference to 61st Mitteilung über die Untersuchung von Kunststoffen, Bundesgesundheitsbl 46 (2003) 362.

Simulant used	Test Condition	Limit	Unit(s)	RL	A1	Comment
10% Ethanol(V/V)	100°C, 4 hrs	0.5	%(w/w)	0.1	ND	Pass
3% Acetic acid	100°C, 4 hrs	0.5	%(w/w)	0.1	ND	Pass
DI water	100°C, 4 hrs	0.5	%(w/w)	0.1	ND	Pass

Notes:
(1) Test condition & simulant were specified by client.

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Volatile Organic Matter(VOM)

Test Method: With reference to BfR test method-Determination of volatile compounds in silicone consumer products (03/2022).
Test condition: 200°C, 4 hrs

Test Item(s)	Limit	Unit(s)	RL	A1
Volatile organic matter (VOM)	0.5	%(w/w)	0.10	0.10
Comment				**Pass**

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Notes:
(1) %w/w =percentage of weight by weight

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Total Platinum(Pt)

Test Method: Acid digestion, analysis was performed by ICP-OES.

Test Item(s)	Limit	Unit(s)	RL	A1
Platinum(Pt)	50	mg/kg	20	ND
Comment				**Pass**

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Total Lead and Cadmium

Test Method: Acidic digestion, analysis was performed by ICP-OES.

Test Item(s)	Limit	Unit(s)	RL	A1
Cadmium(Cd)	Absent	mg/kg	2	ND
Lead(Pb)	Absent	mg/kg	2	ND
Comment				**Pass**

Verification for label claim validity - Bisphenol A

Test Method: With reference to SGS in house method, analysis was performed by HPLC-MS/LC-MS/MS.

Test Item(s)	Limit	Unit(s)	RL	A1
Bisphenol A(BPA)	ND	mg/kg	0.1	ND
Comment				**Pass**

Unless otherwise stated, the decision rule for conformity reporting is based on Binary Statement for Simple Acceptance Rule (*w*=0) stated in ILAC-G8:09/2019.