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**EU Declaration of Conformity for packaging materials, machinery, and articles intended for contact with food.**

**Article Number: PTFE.GFA.113**

Hereby it is declared that the above-mentioned product and the materials and raw materials used for its manufacture comply with Articles 3, 11(5), 15, and 17 of Regulation (EC) No. 1935/2004, as well as Commission Regulation (EU) No. 10/2011, and are intended for contact with food.

Total migration as well as specific migrations, under specified conditions of use, remain below the legally permitted limits.

The product is manufactured in accordance with Commission Regulation (EC) No. 2023/2006 of December 22, 2006, on good manufacturing practice for materials and articles intended to come into contact with food.

The material contains no multilayer composite materials or substances with a functional barrier, nor additives with “dual use,” which are subject to restrictions or purity criteria according to Regulations (EC) No. 1333/2008 and (EC) No. 1334/2008.

The product is suitable for contact with fatty, non-fatty, acidic, dry, and aqueous foodstuffs, provided it is used at temperatures between -40°C and max. +240°C and that contact with food occurs exclusively via the PTFE material. Testing (OM6) was conducted according to Regulation (EU) 10/2011 with the following simulants:

| Simulants Used | Duration | Temperature | Max. Allowed | Test Result |
|---|---|---|---|---|
| A – Deionized Water | 4.0 hrs | 100°C | 10 mg/dm² | <3.0 mg/dm² |
| B – 3% Acetic Acid (w/v) | 4.0 hrs | 100°C | 10 mg/dm² | <3.0 mg/dm² |
| D2 – 95% (Substitute for Rectified Olive Oil) | 4.0 hrs | 60°C | 10 mg/dm² | <3.0 mg/dm² |
| D2 – Isooctane (Substitute for Rectified Olive Oil) | 2.5 hrs | 60°C | 10 mg/dm² | <3.0 mg/dm² |

The ratio of the food-contact surface area to volume, on which the material or article’s conformity assessment is based, is 6 dm²/kg.

The end user is responsible for compliance with all legal requirements during subsequent processing.

Konstanz, 26.11.2026






*Goran Vlajic*