

## DECLARATION OF COMPLIANCE

### Detectable Production Equipment

Product Name	Product Code	Size	Metal Detection Method	Colour	DOC Material
Detectable Spatula - Stiff Stainless Steel Blade	P8341	40mm	Metal Detector / X-ray	BL, RD, YL, GN	PP / SS
Detectable Spatula - Stiff Stainless Steel Blade	P8381	80mm	Metal Detector / X-ray	BL, RD, YL, GN	PP / SS
Detectable Spatula - Stiff Stainless Steel Blade	P8312	120mm	Metal Detector / X-ray	BL, RD, YL, GN	PP / SS
Detectable Hand Spatula	P8113	75mm	Metal Detector / X-ray	BL, RD, YL, GN	PP
Detectable Hand Spatula	P8124	110mm	Metal Detector / X-ray	BL, RD, YL, GN	PP
Metal Detectable Paddle Scraper Blade	P8132	112mm	Metal Detector / X-ray	BL	PP
Detectable Heavy Duty Hand Scraper – 3 Way	P8148	200mm	Metal Detector / X-ray	BL, RD, YL, GN	PP
Detectable Flexible Bowl Scraper	P8140	146mm	Metal Detector / X-ray	BL, RD, YL, GN	PP
Detectable Round Flexible Bowl Scraper	P8145	160mm	Metal Detector / X-ray	BL, RD, YL, GN	PP
Detectable Hand Scoop	P8405	500g	Metal Detector / X-ray	WT, BL, RD, YL, GN	PP
Detectable Hand Scoop	P8417	750g	Metal Detector / X-ray	WT, BL, RD, YL, GN	PP
Detectable Hand Scoop	P8421	1000g	Metal Detector / X-ray	WT, BL, RD, YL, GN	PP
Detectable, Heavy Duty Hand Shovel – One-Piece	P8075	N/A	Metal Detector / X-ray	BL, RD, YL, GN	PP
Detectable One-Piece Shovel	P8758	Medium Blade, Medium Handle	Metal Detector / X-ray	BL, RD	PP
Detectable Production Bucket	W8101	15ltr	Metal Detector / X-ray	BL	PP
Detectable Click-Fit Lid for Production Bucket	W8111	N/A	Metal Detector / X-ray	BL	PP

**Coloured polypropylene grade:** White, Blue, Red, Yellow, Green

We confirm that the above-mentioned products fulfil the requirements on materials and articles used for food contact as described in the European Regulation 10/2011/EC as amended up to and including 202/2014/EC

Substances used for the manufacturing of the products are all listed in Annex I of Regulation 10/2011/EC as amended up to and including 202/2014/EC. The products contain substances restricted by specific migration limits as defined in Regulation 10/2011/EC Annex I.

The products have been tested for overall and specific migration according to the specifications in Regulation 10/2011/EC as amended up to and including 202/2014/EC. Both overall and specific migration limits are complied with when the products are used as specified.

The products can be used for long term contact with all kinds of foodstuffs at maximum 40°C and can furthermore be employed for a maximum of 2 hours at a maximum of 70°C or maximum 15 minutes at a maximum of 100°C. The following substances also authorised as direct food additives (dual use additives) are present in the products:

- **Ref no. 1592-23-0, E470a Calcium Salts of Fatty Acids**
- **Ref no. 14807-96-6, E553b Talc**

The products do not contain a functional barrier as defined in Regulation 10/2011/EC as amended up to and including 202/2014/EC.

The items do not apply any danger to health or environment according to article 3 in Framework Regulation 1935/2004/EC. The items are manufactured according to Regulation 2023/2006/EC on good manufacturing practice.

The items comply with current EU-legislation on plastic materials and articles intended for food contact as described in EC Regulation 10/2011/EC as amended up to and including 202/2014/EC and the Danish executive order no. 822 of 26/06/2013

**FDA (American Food and Drug Administration):** All raw materials are compliant with FDA-CFR 21 / Food code 2009.

**EU regulations:** Made in accordance with EU regulations; 10/2011/EC as amended up to and including 202/2014/EC, 1935/2004/EC, 2023/2006, 579/2011/EC. EU directive; 93/43/EEC.

**Glass/Fork:** Fulfil the rules to be marked with the glass/fork symbol.


**Before use:** It is recommended to clean, disinfect and/or sterilise the article before use.

**After use:** clean, disinfect (tolerates all approved disinfectants) and sterilise the article after use according to the appropriate to its intended use, using the correct chemical, concentration, time and temperature. Sterilise in an autoclave max temp. 120°C (max temp for cleaning the article 134°C).

***This certificate was prepared on behalf of Klipspringer Ltd and the information included is to the best of our knowledge correct at the time of writing. Klipspringer offers the information within this document as a guide only, they do not represent any guarantee of the prescribed products in the sense of the legal guaranteed regulations. It is the responsibility of the end user to ensure the items purchased are suitable for the intended application.***

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**Declaration of compliance in line with Annex 4 10/2011/EC**

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