

## **Produktet er importeret til Danmark af:** Imerco A/S Smedeholm 16 2730 Herlev

**Overensstemmelseserklæring udfyldt af:** Imerco

Denne overensstemmelseserklæring vedrører:

Varenummer;	Produkt beskrivelse	Foto
100420818	CASA KRYDDERURTEPOTTE GRÅ 1 STK.	Fur

## Imerco vurderer at ovenstående produkt er i overensstemmelse med kravene i

All articles		
	The articles comply with 1935/2004/EC, Article 3, 11(5), 15 and 17 (EU framework regulation on food contact materials), and the articles are manufactured in compliance with 2023/2006/EC (EU regulation on Good Manufacturing Practice, GMP)	
Metals		
	The Council of Europe "Technical guide on metals and alloys used in food contact materials and articles" released on the 30 <sup>th</sup> of September 2013 (specific release limits only, as no compositional requirements are defined)	
Plastics		
	<ul> <li>Do not contain any additives, polymer production aids, monomers or other starting substances, or products of degradation thereof, for which restrictions and/or specifications are set out in Annexes I and II of 10/2011/EU, or dual use substances for which purity criteria, or restrictions, are in place in accordance with Regulations 1333/2008/EC and 1334/2008/EC. (If so – Imerco must be notifed)</li> <li>All pigments used in Masterbatch comply with:         <ul> <li>BfR IX. Colorants for Plastics and other Polymers Used in Commodities, and/or</li> <li>CFR Title 21 §178.3297 Colorants for polymers, and/or</li> <li>CN-GB 9685-2016</li> </ul> </li> </ul>	
Glass, porcelain		
and ceramics		
$\square$	The articles comply with the migration limits for Lead and Cadmium in 84/500/EEC	
	The articles comply with the Danish regulation BEK. No. 681 of 25.05.2020, in relation to migration limits of Lead and Cadmium from the mouth contact area of drinking utensils with metallic decorations (when relevant).	

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#### Usage conditions and restrictions:

#### The articles covered by this DoC are intended to be used for:

- $\boxtimes$  Preparation, serving or eating of cold foods or drinks only
- $\boxtimes$  Preparation, serving or eating of hot foods or drinks
- □ Storage of food at temperatures below \_\_\_\_\_°C for durations up to \_\_\_\_\_hours/days/months
- □ Storage of frozen food
- □ Handling of food during cooking
- $\hfill\square$  Handling of food during frying
- $\hfill\square$  Cooking and/or baking of food
- □ Other (describe the intended use more precisely if not covered above):\_\_\_\_\_

#### The articles covered by this DoC have the following restrictions on their use:

- ☑ Max. usage temperature 160°C
- Max. contact time at max. usage temperature 0,5 hours
- $\hfill\square$  Not for microwave ovens
- Other (describe):\_\_\_\_\_

#### The articles covered by this DoC are intended to be used with:

#### $\boxtimes\,$ All types of food

Or (tick the relevant box(es))

### $\hfill\square$ Aqueous foods for which simulant A is specified and/or

- □ Acidic foods (<4.5 pH) for which simulant B is specified and/or
- $\hfill\square$  Alcoholic foods with up to 20 % alcohol by volume, and other foods for which simulant C is specified and/or
- $\hfill\square$  Milk products and alcoholic foods for which simulant D1 is specified and/or
- $\hfill\square$  Fatty foods for which simulant D2 is specified and/or
- $\hfill\square$  Dry foods for which simulant E is specified

<u>Signed by:</u> Head of Quality

10-2023 Jeunde Jeung Date & Si Date & Signature