

## DECLARATION OF FOOD CONTACT COMPLIANCE

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**We** Brabantia Branding BV  
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**Compliance to regulations** Declare that the following articles comply with the legal regulations laid down in European Regulations on plastic materials 10/2011/EC as well as the Food Safety Regulation (EC) No 1935/2004, both in their relevant versions. When used as specified, the overall and specific migration limits do not exceed the limits.

**Product name** ALL POLYAMIDE NON STICK KITCHEN UTENSILS  
PROFILE, BLACKLINE, ESSENTIAL (BLACK)  
TASTY PLUS (DARK GREY)

Pictures show some examples, are not complete



Tasty Plus: (+tasty colors)

Soup Ladle plus Scraper, Serving Spoon plus Scraper, Skimmer plus Ladle, Spatula plus Cutting Edge, Spatula plus Fork, Potato Masher plus Spoon, Spaghetti Scoop plus Measure Tool, Kitchen Tongs plus Tweezers, non stick cooking set

Profile : Soup ladle, Sauce ladle, Serving spoon, Spaghetti Spoon, Skimmer, Spatula large, Spatula small/mini turner, Whisk, Mini Whisk, Palette, Kitchen Tongs and sets

Essential Spatula large

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**Used materials** Polyamide 66 , Tasty Plus = reinforced with glass  
According to information given by our suppliers, the monomers and additives used comply with the respective stipulations laid down in the European Regulation No 10/2011/EC The pigment complies to EC resolution AP(89)1.

**Specific Migration Limits** The following substances subject to limitations and/or specification are used in the above mentioned product:

<b>Name of substance</b>	<b>Specific Migration Limit</b>
Hexamethylene-diamine	2,4 mg/kg
FCM 433	6 mg/dm <sup>2</sup>
Zinc	5 mg/dm <sup>2</sup>
Aluminum (blackline and profile range)	1 mg/dm <sup>2</sup>

**Dual use Additives** E470a Calcium salt (Blackline and Profile range)

**Compliance Testing** Compliance has been checked according to Directive 10/2011/EC, 1935/2004/EC and Belgian food contact legislation. According to Regulation 284/2011/EC regular tests are done to control specific migration results of PAA. The result on PAA was below detection limit of 0.01 mg/kg.

**Food Contact conditions** cThe utensils are intended for use during normal cooking in neutral, acid or fatty food up to 100C for 2 hours and baking in fatty food up to 175C for 30 minutes. In general it is advised by BFR during cooking not to keep the utensils in the hot pan longer than needed, because of release of cyclic oligomers. Specific Migration of cyclic oligomers have been tested at 2 hours 100 C and was below the advised value of 5 mg/dm<sup>2</sup>

In case of other uses than normal domestic use indicated above, compliance has to be checked by user.

**Manufacturer** The products were manufactured in Peoples Republic of China on behalf of

Brabantia S&S Limited  
China Hong Kong City  
Suite no 11, 12<sup>th</sup> floor, Tower 3  
33 Canton Road, Tsim Sha Tsui, Kowloon  
Hong Kong

**THE DOCUMENTATION AND TESTRESULTS ARE HELD AT:**

Brabantia Branding BV, De Haak 14, 5555 XK, Valkenswaard.

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**Validity** This document is valid until compliance is no longer ensured because of possible changes in regulations as well as possible changes in our product. Please check our website regularly on updated versions.

This document was produced electronically and is valid without signature