

**DECLARATION OF COMPLIANCE FOR MATERIALS AND ARTICLES  
INTENDED TO COME INTO CONTACT WITH FOOD**

Date : September 2023 <sup>(1)</sup>

Rev.6

We hereby confirm that the material :

**PTFE G500**

- Comply with the requirements of the Regulation (EC) No. 1935/2004
- The material comply with Regulation (EC) No. 10/2011 and subsequent amendments (up to Reg. EU 2023/1442).. It can be used as specified below\* based on migration tests (overall migration as well as the specific migration ) performed on material with simulants below identified
- Is manufactured following the indications of Good Manufacturing Practice (GMP) as set out in Regulation (EC) No. 2023/2006
- Is suitable to be used in contact with foodstuffs in accordance with U.S. legislation – FDA 21 CFR 177.1550 “Perfluorocarbon resins”
- Comply with Article 19 of 10/2011 : *Assessment of non intentionally added substances -NIAS* - not included in the Union list
- There are no dual-use additives present in the material.
- Ingredient of PTFE G500 is in “Positive List for food contact materials and articles made with synthetic resins” dated 1<sup>st</sup> June 2020 issued by the Japanese Ministry of Health, Labour, and Welfare (MHLW) relative to list of the particular polymers and materials considered acceptable for use in food contact applications .

Page 1 of 3



**GUARNIFLON SPA**  
(Società Socio Unico Soggetta all'attività di direzione e coordinamento ex art.2497 bis C.C. da parte di Mazza Holding srl)

VIA T.TASSO N° 12 - 24060 CASTELLI CALEPIO (BG) ITALY  
VAT N° IT 01406020162 - C.F. 01406020162  
REG.IMPRESSE DI BG - REA N. 203233  
CAPITALE SOCIALE € 10.000.000 interamente versato

Fluorobased Product Division  
www.guarniflon.com - info@guarniflon.com

Phone +39.035.4494311

D-U-N-S © Number: 429385180



UNI EN ISO 9001:2015

\*Specifications on the intended use :

- Type(s) of food intended to come into repeated contact with the material :  
**All types of food : aqueous, acidic, alcoholic, oily or fatty foodstuffs**
  
- Type(s) of food not intended to come into repeated contact with the material :  
**Not applicable**

• **Test Conditions :**

**Overall Migration + Colouring Migration + Specific Migration of Primary Aromatics Amines + Specific Migration Tetrafluoroethylene + Specific Migration of metals : Ba, Co, Mn, Zn, Cu, Fe, Li, Al, Ni, Sb, Hg\*, As\*, Cr\*, Pb\*, Cd\*, La\*, Eu\*, Gd\*, Tb\*.**

\*= according to Reg. EU 1245/20 (15<sup>th</sup> amendment)

Simulant A : Ethanol 10% v/v - 4 hours at 100°C

Simulant B : Acetic Acid 3% W/v in aqueous solution - 4 hours at 100°C

Simulant D2 : Rectified olive oil - 2 hours at 175°C

Colouring Migration in Sunflower oil - 2 hours at 175°C

Migration test was carried out by **TOTAL IMMERSION.**

**SURFACE (dm<sup>2</sup>): 1.0 (4 pieces)**

**VOLUME (dl): 1**

**LOD : 1mg/dm<sup>2</sup>**

With reference to specific migrations, the compliance computations have been arranged assuming that 1 kg of food comes in contact with 6 dm<sup>2</sup> of packaging material.

The following substances subject to restriction under Regulation EC No. 10/2011 are used in the material :

Chemical name of the substances	CAS No.	Restrictions
Tetrafluoroethylene	0000116-14-3	SML = 0,05 mg/kg



**Notes**

It remains the responsibility of the customer use the plastic article manufactured from the product into the intended use, to assess the final suitability of the plastic material for the intended food contact application . i.e. checking if the physical properties of plastic material make it suitable for the intended application, checking compliance of the finished plastic article with the relevant migration limits, checking for possible influence of the plastic material on the composition and/or organoleptic properties of the contacting foodstuff, etc.

(1) - This Declaration will expire 3 years after the date of this issue

- Finished food contact articles shall be manufactured such that the surface skin(s) of semifinished product is (are) taken away.
- In accordance to GMP the food contact articles shall be thoroughly cleaned prior their first use in contact with food.
- It is the responsibility of the buyer to assure traceability of the material during any further downstream use up to and including the finished machined part as well as the equipment in which it is assembled.

**Note No. 2 : The customer must always specify in the Orders when an approval / certification stated in this document is necessary. This because the approved material follow a different internal procedure with respect to the standard material.**

**Note No. 3 : the present declaration It is not valid unless accompanied by a certificate showing the identification ( Lot No. ) of material supplied**

Rev.0 –First issue - Released in December, 2012

Rev. 1 – Note No. 2 added

Rev. 2 - Note No. 3 added

Rev. 3- Added the amendments of Reg.EU 10/2011

Rev. 4 – Removed the Directive 2002/72/EC reference

Rev. 5 – Declaration completely renewed after new tests according 15<sup>th</sup> amendment of 10/2011 and Composition Conformity to Japanese Positive List for Food contact of 1<sup>st</sup> June 2020 added

Rev. 6 - Update for amendments - Reg. EU 2023/1442 and Dual-use additives concept added

