

## DECLARATION OF CONFORMITY

MOVET TPU95 blue FDA

### POLYURETHANE SEALING MATERIAL

Name:	MOVET TPU95 blue FDA
Base polymer:	Copolymer of diisocyanate and diols
Colour:	blue
Hardness (Shore A):	95

Meets the requirements of the following Regulation on materials and articles intended to come into contact with foodstuffs:

- Regulation (EC) No 10/2011
- Regulation (EC) No 1935/2004
- Regulation (EC) 2023/2006 (GMP, Good Manufacturing Practice)

#### Overall Migration Limits (OML):

Migration tests were carried out in accordance with the requirements of Regulation (EC) 10/2011.

Standard test conditions with food simulant A: Ethanol 10 % by volume	OM3, 2h, 70 °C
Standard test conditions with food simulant B: Acetic acid 3 % by weight	OM3, 2h, 70 °C
Standard test conditions with food simulant D2: Any vegetable oil with less than 1 % unsaponifiable matter.	OM3, 2h, 70°C, 4h 70°C, 6h 70°C
Tenax (E):	OM3, 2h, 70°C

The total migration was below the required limit of 10 mg/dm².

The total migration as well as the specific migrations are below the legal limit when used according to specification.

#### Restrictions are set for the following ingredients:

	RESULT	LIMIT VALUE (*)
Free isocyanates (as NCO) (mg/kg in the article)	not detectable < 0.25 mg/kg in the article of consumption	QM(T)= 1 mg/kg in the consumer product

(\*) Regulation (EC) No 10/2011 as amended.

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### Specifications on the intended use or restrictions:

The above material is suitable for heating to 70°C for up to 2 hours or heating to 100°C for up to 15 min (with all aqueous, acidic and alcoholic foods with an alcohol content of up to 10% by volume).

The above-mentioned material is suitable for reusable contact with all fatty and alcoholic foodstuffs as well as milk and milk products provided that a contact time of 30 min at a contact temperature of 70°C is not exceeded.

The user must satisfy himself of the suitability of the product beyond the requirements of the directives.

### Information on the use of dual-use substances:

Dual-use additives	
Substances subject to restriction in food	None

The above product does not contain dual-use additives as defined in Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings), as amended.

HADI GmbH

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Standard references correspond to the issue status of the data sheet of our raw material supplier. All data are average values. Our recommendations are made to the best of our knowledge. However, they are non-binding and exclude any liability for damages and disadvantages of any kind, also with regard to third party property rights. They do not exempt the buyer from carrying out his own tests and inspections.

The above information is given to the best of our knowledge. However, it is only non-binding information and does not release you from your own examination of the products supplied by us for their suitability for the intended processes and purposes. The application, use and processing of the products are beyond our control and are therefore exclusively your responsibility. Should liability nevertheless come into question, this is limited for all damages to the value of the goods supplied by us and used by you. This notice is not subject to the amendment service.