

F. DICK Products – Application for Food Contact Materials Declaration of Conformity – Quality Certification

Product Group: Cheese Knives, Pro Dynamic, with black plastic handle

We herewith confirm that our products have been manufactured using high quality raw materials. Our products are subject to ongoing quality inspections throughout the individual production phases. The results of the quality inspections are documented in testing schedules. The raw materials are likewise subject to ongoing quality inspections. We confirm that our products conform to all applicable laws, regulations and recommendations and are therefore suited for direct contact with food. Our products are regularly inspected for substances potentially hazardous to health as well as for their migration behaviour in accordance with the methods of inspection currently prescribed by law. All materials used in the manufacture of the knives are harmless to humans and the environment.

Friedr. Dick GmbH & Co. KG operates in accordance with the guidelines specified by DIN ISO 9000. Our practices are in line with the EMAS 1221/2009 environmental certificate, which also contains the DIN ISO 14001 requirements for environmental management systems.

Before first use, clean the above products with a suitable cleaning agent.

Our products are in line with the following regulations:

- Regulation (EC) No. 1935/2004 of the European Parliament from 27 October 2004 on materials and articles intended for coming into contact with food, repealing directives 80/590/EEC and 89/109/EEC
- Commission Regulation (EC) No. 10/2011 from 14 January 2011 on materials and plastic articles intended for coming into contact with food
- Commission Regulation (EC) No. 2023/2006 from 22 December 2006 on good manufacturing practice for materials and articles intended for coming into contact with food
- Council of Europe Resolution CM/Res (2013) on metals and alloys used in food contact materials and articles
- The German Food and Feed Code in the version published on 3 June 2013 (BGBl. I S. 1426), most recently amended through Article 67 of the directive from 31 August 2015 (BGBl. I S. 1474)
- Consumer Goods Ordinance in the version published on 23 December 1997 (BGBl. 1998 I S. 5), and most recently amended by Article 1 of the ordinance from 24 June 2013 (BGBl. I S. 1682)
- FDA approval CFR 21 170-190
- Directive (EC) No. 1907/2006 of the European Parliament and of the Council from 18 December 2006 on the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency, amending Directive 1999/45/EC and repealing Council Regulation (EEC) No. 793/93 and Commission Regulation (EC) No. 1488/94 as well as Council Directive 76/769/EEC and Commission Directives 91/155/EEC, 93/67/EEC, 93/105/EC and 2000/21/EC
- Regulation (EU) 2017/821 of the European Parliament and of the Council of 17 May 2017 laying down supply chain due diligence obligations for Union importers of tin, tantalum and tungsten, their ores, and gold originating from conflict-affected and high-risk areas

Validity:

This declaration exclusively applies to the product specified here. It shall lose its validity in the event of changes to the product's composition, to legal requirements regarding the product or to new toxicological findings.

Declaration of Conformity pursuant to Article 16 of Regulation (EC) No. 10/2011

Name and address of the company issuing the declaration of conformity:
 Friedr. Dick GmbH & Co. KG
 Esslinger Str. 4-10
 73779 Deizisau

Product group: Cheese Knives, Pro Dynamic, with black plastic handle
 Material: PP and TPE

Date of declaration
 20. April 2022

We, Friedr. Dick GmbH & Co. KG, declare that the material/article in contact with food meets the requirements of Regulation (EU) No 10/2011 and Article 3, Article 11 (5), Article 15 of Regulation (EC) No 1935/2004, in the currently valid version.

SML	CAS-No	Limit
2-Methyl-1,3-butadiene	CAS 78-79-5	
Butadiene	CAS 106-99-0	
1-Octene	CAS 111-66-0	15 mg/kg
Octadecyl 3-(3,5-Di-tert-butyl-4- hydroxyphenyl) propionate	CAS 2082-79-3	6 mg/kg
2,4-Bis(octylthiomethyl)-6-methylphenol	CAS 110553-27-0	5 mg/kg
Vinylacetat	CAS 108-05-4	12 mg/kg
Zink		5 mg/kg

Dual Use Substance	CAS-No	Limit
Mono- and diglycerides of fatty acids (E471)	CAS 123-94-4	
Sodium, potassium and calcium salts of fatty acids (E 470 a)		
Vinyl benzene	CAS 100-42-5	
1-Octene	CAS 111-66-0	
Silicon dioxide (E 551)	CAS 7631-86-9, 112945-52-5	
Polyethylenglycol sorbitan monostearate (E435)	CAS 9005-67-8	
Titanium dioxide (E171)	CAS 13463-67-7	
Talc (E 553 b)	CAS 14807-96-6	

NIAS Substance	CAS-No	Limit

Food categories that are permitted to come into contact with the material:

- Dry foods
- Milk products
- Aqueous foods
- Acid foods
- Alcoholic foods
- Greasy foods

Food categories that are not permitted to come into contact with the material:
none

Duration and temperature of treatment and storage in contact with the food:
From room temperature to max. 70 ° C
Short-term contact up to 2 hours

Ratio of food contact surface area to volume used to establish the compliance of the material or article:
6:1 dm²/kg

No multi-layer materials or articles with a functional barrier were used.

Declaration of Conformity pursuant to Council of Europe Resolution CM/Res (2013)9 on metals and alloys used in food contact materials and articles

Name and address of the company issuing the declaration of conformity:

Friedr. Dick GmbH & Co. KG
Esslinger Str. 4-10
73779 Deizisau

Product Group: Cheese Knives, Pro Dynamic, with black plastic handle
Material: 1.4116

Date of declaration
20. April 2022

We, Friedr. Dick GmbH & Co. KG, declare that the material / article that comes into contact with food meets the legal requirements of the European Union and the Council of Europe Resolution CM / Res (2013)9 on metals and alloys used in food contact materials and articles, in the currently valid version.

Food categories that are permitted to come into contact with the material:

- Dry foods
- Milk products
- Aqueous foods
- Acid foods
- Alcoholic foods
- Oily foods

Food categories that are not permitted to come into contact with the material:
none