DECLARATION OF COMPLIANCE WITH THE REGULATIONS CONCERNING MATERIALS AND PRODUCTS IN CONTACT WITH FOOD PRODUCTS ¹

The undersigned, representing the following manufacturer:

Manufacturer : Neon Living ApS	-	
Address: Lene Haus Vej 7 - 74	430 Ikast	
-		
The undersigned acting in pos	sition of:	
Name: Ole Thinggaard		
Function: CEO		
Herewith declares that the pr	roduct:	
Product identification : Kværne i		
Product number : 58818 + 5882		
Family of materials (plastics, wood,		
, , , , , , , , , , , , , , , , , , ,		
Conforms to the requirement		
-REGULATION (EC) No. 1935,	/2004 OF THE EUROPEAN PARL	
	rials and articles intended to co	ome into contact with food.
OF 27 October 2004, on mate		
OF 27 October 2004, on mate		
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practise (GMP) VO 2023/2006

offering highest hygiene of foodstuff

not transfer its constituents to foodstuff in quantities which could endanger

human life and change the quality , taste or colour of the foodstuff $% \left(1\right) =\left(1\right) \left(1\right$

 $^{^{1}}$ This declaration only concerns materials and articles intended for contact with food products as defined in the fiels of application of Regulation (EC) No. 1935/2004

• The product must not come in contact with all types of food products	
 Or not with Contact with dry matter Contact with moist/liquid products Contact with fat Contact with acid Contact with alcohol Contact with frozen products: 	
 Heat treatment, including cooking If yes, give the maximum temperature: 	
- durability and temperature of conditioning and storage with contact of foodstuff:	
2 hours - 100 degrees	
In any case:	
 The conformity is understood to be subject to conformity with the handling and use, taking into account the specific characteristics of object, conditions as laid down by professional practices or codes. In the event of a change in the packaged product, its composition well in the event of a change in the conditions for using the material persons for whom this declaration is intended must ensure the concontent/contents for which he/she accepts responsibility. 	of the material or or its intended use, as el or the object, the
This declaration of compliance has been drawn up on the basis of:	
 Declaration(s) by suppliers of raw materials Analyses of overall migration Analyses of the substances subject to limitation Others 	
 Test report enclosed This declaration is established in application of article 16 of regulation no. 1935/2004 and Bekendtgørelse om fødevarekontakt-materialer 6 	
Steel-Function ApS Lene Haus vej 7 7430 Ikast	
Ole Thinggaard 25/3-2022	