Declaration of Conformity

We, KREA Swiss AG, Hauptstrasse 137C, 8274 Tägerwilen, Switzerland declare that:

This Food Sprayer (complies with the legal **i)** food migration requirements laid out in the Regulations EC No: 10/2011, 2023/2006 & 1935/2004, in line with US FDA HHS section 170.09 as required by section 174 (Indirect food additives: General) and Section 177 (Indirect Food additives: Polymers) and **ii)** with European production CE standards (as stated below) and **iii)** REACH European Regulation No 1907/2006/CE.

The three main foundation activities that support this declaration include:
1) Preventive Control, 2) Quality & Traceability and 3) Sanitary Equipment Design

1) PREVENTIVE CONTROL

All plastics and metals coming into contact with the viscous food during it`s spraying have been certified (2016) by an accredited independent laboratory as being of food grade quality, in accordance with the amended BS EN ISO 1186 series of standards and Commission Regulation No. 10/2011. The specific gravity of all simulants conventionally is assumed to be '1'. 1kg of food simulant therefore is taken to occupy the volume of 1L. The SML is set with the assumption that 6.0dm2 of surface area comes into contact with 1kg of food. Results are adjusted for 6.0dm2/kg.

Unlike *non food grade paint guns* which risk lead, nickel and plastic toxins migrating into the food, this professional KREA Swiss food sprayer consists of “food safe” stainless steel, eco brass and food grade plastics. When used as specified, the specific and overall food contact migration levels of the utilised plastics and metals are below the legal limits set out within Annex 5 of Commission regulation 10/2011: *plastic materials and articles shall not release the following substances in quantities above the specific migration limits listed below.*

Method	TES-AC-501 (UKAS accredited)
Contact time/temp	3 x 24 hours @ 40°C*
Overall migration limit	10 mg/dm2

Simulant	Test results mg/dm2			Mean test result mg/dm2	Technique	Contact area
95% (v/v) ethanol	0.69	0.64	0.61	0.6	Article Fill	3.75dm2
Iso-octane	1.09	1.41	1.44	1.3	Article Fill	3.75dm2
*700ml of simulant pulled through sprayer as it would be used						

FOOD GRADE

Type of food intended to come in contact with material/object

The KREA Swiss range of food sprayers are designed for light commercial operation (on/off, non continuous manner of several seconds at a time) to apply various viscous food materials, as specified for the product. None of the sprayers is designed for industrial, or continuous use, or for spraying dry or extremely stick materials (such as honey), or those materials including particles. If using for longer periods causes it`s temperature to noticeably rise, let the sprayer cool down before operating again. Failure to adhere to the manufacturers guidelines set out in the instruction manual may reduce the lifetime of the product.

Surface/volume ratio

The largest surface volume of the sprayer is a food grade plastic container with a volume of less than 800ml and surface area of less than 35cm² (5.4 inches). Material is delivered from the container to the stainless steel cylinder & piston via a small plastic tube with a volume of less than 20ml and a surface area of less than 4cm² (0.7 inches²).

Duration and temperature of treatment and storage while in contact with the food

This food sprayer is only designed to operate in standard kitchen temperatures, expected to be 18C- 30C (64F- 86F), with material liquid temperatures of an absolute maximum of 70C (158F) being possible for short periods. Where applicable, it is recommended to always refrigerate any food material stored within the container, and use within 24 hours.

EN Declaration of Conformity CE:

This product has been independently certified (2016) by Intertek Europe as conforming to CE European production standards set out in the following norms:

- *LVD Directive 2004/35/EU*
- *EN 60335-1:2010 (fifth Edition)*
- *EMV 2014/30/EU*
- *EMC Directive 2014/30/EU*
- *RoHS-Richtlinie 2011/65/EU*

2) QUALITY & TRACEABILITY

KREA Swiss utilises comprehensive "good manufacturing practices" (GMP), quality assurance & control systems and product traceability processes throughout the production cycles, in line with the European Food Safety Authority (EFSA) and the US Food Safety and Modernization Act (FSMA) directives.

Records kept include detailed supplier information, purchase order, delivery notes, production work orders & batch numbers and individual product numbers. Thorough quality control takes place at various stages including inventory receipt, random batch testing and a 100% end product quality testing. CE and Food grade technical documentation exists for each part, in addition to detailed supplier questionnaires relating to the production of plastic components, and independent laboratory testing reports.

3) SANITARY EQUIPMENT DESIGN

Hygiene is a critical aspect of this food spray gun design and further distinguishes it from "non-food grade paint guns". The pump housing, container, suction tube, piston, pump housing, valve ball, and nozzle (and extension if fitted) may easily be taken apart and i) washed by hand in hot water / detergent, ii) cleaned in the dishwasher (excluding the piston & spring) or iii) simply by spraying hot water & food grade detergent mix through. If working with materials such as egg wash and dairy products, special attention should be taken to conduct hygienic cleaning immediately after finishing with the sprayer.

This food sprayer was manufactured in a hygienic environment in Switzerland and each component coming into contact with the sprayed food material has been additionally disinfected using a food grade detergent.

REACH:

This product and it`s packaging conform to REACH European Regulation 1907/2006/CE modified by the CLP regulation 1272/2008/CE and is free from Very High Concern Substances (classified as carcinogenic, mutagenic or toxic to reproduction, category 1A or 1B, or persistent, bioaccumulative and toxic or very persistent and very bioaccumulative, or substances with an equivalent level of concern such as Bisphenol A (BPA)) at a concentration greater than 0.1% by weight / weight ratio.

KREA Swiss regularly reviews legislation changes and is committed to adopt such changes within the required term.

Signed KREA Swiss AG Hauptstrasse 137C 8374 Tägerwilen Switzerland

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Dr. Sean Kendrick
Managing Director
KREA Swiss AG

Tägerwilen, Switzerland, October 27th, 2016

SERIAL NUMBER:

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