



Groupe Sasa Demarle

Z.I. N° 1 – B.P. 50009  
59360 LE CATEAU CAMBRESIS –France

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Equipements et matériels  
pour les **métiers de bouche** et de l'**industrie agroalimentaire**  
Spécialistes **des supports anti-adhérents alimentaires**

Equipment and materials for the **agrifood** and **food industry**  
Specialists in **non-stick foodgraded trays**

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

I, the undersigned M. Gaetan VANACKER  
GROUPE SASA DEMARLE  
59360 LE CATEAU CAMBRESIS

Acting in his position of: Quality Safety and Environmental Manager

Hereby declares that the material and/or article referenced by the customer as follows:

- **FLEXIPAN® / Silform® / Silpat® / Roulpat / Silpain**

and characterized as follows : glass fiber covered by silicone  
(*characteristic components, from the inner to the outer layer*)

complies with the requirements of :

- European Regulation (EC) N° 1935/2004 of 27/10/2004
- French regulation in force concerning materials and articles intended to come in contact with food, that is to say, decree N° 2007-766 of 10<sup>th</sup> may 2007, amended by the decree n° 2008-1469 of 30<sup>th</sup> December 2008.

The compliance of the material and/or article as described above is determined according to the regulatory texts and/or other reference texts:

- French decree of 25/11/92 (Polymer silicone)
- European Regulation (EC) 10/2011

The material and/or article referenced above, under normal and foreseeable conditions of use which are not causing any unacceptable change in the composition of the food product, is suitable for:

- The contact with all type of food products and especially dry bakery products, biscuits and pastry fresh and dry with fat surface
- The contact with frozen products : - 40 °C
- The heat treatment including cooking : at 240 °C, peak temperature at 260° C



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In addition :

- The compliance is understood to be subject to the conformity with the conditions of storage, handling and use, taking into account the specific characteristics of the material or article, and the conditions such as prescribed by professional practices or codes.
- Our products are implemented utensils food and are, in no way intended to serve as packaging.

This declaration of compliance is based on the following:

- Declaration(s) by suppliers of raw materials  
(components of the material of the present declaration)
- Overall migration testing realized by an accredited laboratory (COFRAC – ISO/CEI 17025 : 2005)

CE Regulation

- Acid acetic 3 % (4 hours at 100 °C)
- Fat foodstuffs (olive oil) (2 hours at 175 °C) with reduction coefficient 3
- Alcoholic 50 % (4 hours at 100 °C)
- Testing of substances subject to restriction (including specific migration limit)

This declaration of compliance is valid for a period of 5 years. It should be renewed whenever compliance to the above is no longer ensured renewal change of evolution of regulation.

This declaration is established in accordance with article 16 of Regulation (CE) N° 1935/2004 and the amended French decree N°2007/766.

This declaration is intended for: CONCEPT FOOD

LE CATEAU, 8th December 2017