

## **Food regulatory declaration of harmlessness/conformity**

### **For plastic food packaging and food contact**

#### **materials**

Manufacturer/Distributor: JOHANNES GIESSER Messerfabrik GmbH

(Name, address) Raiffeisenstr. 15  
71364 Winnenden

Product designation: Knives with plastic handles

☒ The above-mentioned products do not fall within the food packaging category. Prior to first use, the above-mentioned products must be cleaned with a suitable cleaning agent.

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#### **1. General information / Legal regulations**

It is hereby confirmed that the above-mentioned delivered article/articles and/or food-contact material/materials is/are made of plastics and suitable for use as food packaging/for contact with foods. The article/articles complies/comply with the requirements of the following legal regulations (each including all amendments and in the version in force on the date of this declaration):

- Regulation (EC) No. 1935/2004 and (EC) No. 2023/2006 on materials and articles (including active and intelligent food contact materials and articles) intended to come into contact with food, and repealing Directives 80/590/EEC and 89/109/EEC - in the currently valid version.
- Regulation (EU) No. 10/2011 of 14/01/2011 on plastic materials and articles intended to come into contact with food - in the currently valid version.

Changes to the composition shall be made only after consultation and written approval, along with the issuance of an updated declaration of conformity.

New releases of the applicable laws are strictly complied with: information is timely provided about any major changes in laws and standards that are considered important in relation to the product manufacture and use.

#### **2. Migration and residual content**

It is ensured that the limit values are constantly met. Migration and residual content values are regularly monitored. Measurements are made in accordance with Directive 82/711/EEC - basic rules necessary for testing migration (including amending Directives 93/8/EC and 97/48/EC) and Directive 85/572/EEC - simulants to be used for testing migration (including amending Directive 2007/19/EC). Furthermore, the rules for migration testing under Regulation No. 10/2011 apply.

##### **2.1 Test conditions for migration tests based on application**

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Based on the general rules for migration tests, the overall migration limit (OML) and specific migration limits (SML) of individual substances are determined using simulants as well as fixed test conditions (time/temperature). In this connection, the minimum requirements are met.

Simulant	Test conditions (Time / Temperature)
Alternative test according to EC Directive 97/48 (Informative value confirmed by reference measurement with fat simulants) <input checked="" type="checkbox"/> Ethanol (95 vol. %) <input type="checkbox"/> Iso-octane	30 min., 40°C Exchange method Whole knife handle

#### 2.2 Overall migration (OM)

2.3 The limit value of 60 mg/kg of food or simulants or 10 mg/dm<sup>2</sup> of area in containers with a filling quantity of less than 500 ml or more than 10 litres, or plates, foils and other non-fillable articles, is complied with under the test conditions specified in paragraph 2.1.

#### 1.1 Specifications for use of the above-mentioned article(s)

Type/types of foods that are to come into contact with the above-mentioned article/s (e.g. appropriate or tested simulants, pH value, aggregate state)	Without restriction Yet according to regulations Only short-term contacts
Time and temperature of the treatment, and storage in contact with food (e.g. information on suitability for microwave use, sterilisation, deep freeze, others)	Handles are dimensionally stable At temperatures of -40°C to + 120°C

#### 1.2 Application description

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Food	Treatment with food contact		Ratio of the surface area coming into contact with food to volume or filling quantity, on the basis of which conformity has been established
	(°C) max.	(min) max.	(dm <sup>2</sup> /kg)
<input checked="" type="checkbox"/> aqueous food	40 ° C	30	1 handle = 350 ml
<input checked="" type="checkbox"/> sour food	40° C	30	
<input checked="" type="checkbox"/> alcoholic food	40°C	30	
<input checked="" type="checkbox"/> dairy products	40°C	30	
<input checked="" type="checkbox"/> fatty food	40°C	30	
<input checked="" type="checkbox"/> dry food	40°C	30	

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Place, date and signature