

Vink Plast A/S

Kristrup Engvej 9
8960 Randers SØ

www.vink.dk

Tlf. +45 89110 100

Fax +45 86415 890

Date of issue:

March 31st / 2011

**Declaration of compliance for
semi-finished products intended
to come into contact with food**

Vink Plast A/S hereby declare that:

FCM Ertacetal® C natural, round rods and plates (POM-C) ⁽¹⁾**

is intended to come into contact with food and:

- Comply with the requirements of the regulation (EC) No. 1935/2004 of 27 October 2004
- Comply with part of the requirements in Regulation EU 10/2011 that has replaced the directive 2002/72/EC as amended up to and including commission regulation (EC) No. 975/2009
- Are manufactured and handled according to good manufacturing practice (GMP) as set out in the (EC) 2023/2006 of 22. december 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Based on migration tests performed on the products according to the directives 82/711/EEC and 85/572/EEC as amended, the overall migration as well as the specific migration do not exceed the legal limits set out in directive 2002/72/EC when used as specified below. Please be aware that the temperature of treatment and storage are therefore not necessarily the acceptable service temperature. Acceptable service temperature is described in Vink Plast technical documentation.

Specification on the intended use of the products:

Type(s) of food intended to come into repeated contact with the material	Time and temperature of treatment and storage when in contact with food	
Dry foods Aqueous foods (pH >4,5) Acidic foods (pH ≤ 4,5) Alcoholic foods	Temperature ≤ 40° C Time > 24 hours (any condition of time)	Oven: no Microwave oven: no Freezer: yes
Fatty foods Milk products	Temperature ≤ 121°C Time ≤ 1 hour	

Migration test conditions

Tested in:

3% acetic acid	simulator B	10 days	40 °C
10% ethanol	simulator C	10 days	40 °C
isooctane*	(simulator D substitution)	2 hours	60 °C
95% ethanol*	(simulator D substitution)	4 hours	60 °C

Ratio of food contact surface area to volume (S/V) used to establish the compliance of the material:: S/V = 6

* Isooctane and 95% ethanol is used when it is not technically possible to use olive oil.

** **FCM** = **F**ood **C**ontact **M**aterial (In Danish **FKM** = **F**ødevare **K**ontakt **M**ateriale)



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The following substances subject to restrictions under Directive 2002/72/EC as amended are used in the product:

Chemical name of substances:	Restrictions:
Trioxane (CAS No. 000110-88-3)	SML = 5 mg/kg
1,4-Butanediol formal (CAS No. 000505-65-7)	QMA = 0,05 mg/6 dm ²
Formaldehyde (CAS No. 000050-00-0)	SML (T) = 15 mg/kg
1,4-Butanediol (CAS No. 000110-63-4)	SML (T) = 5 mg/kg
Tetrahydrofuran (CAS No. 000109-99-9)	SML = 0,6 mg/kg
1,3 Dioxolane (CAS No. 000646-06-0)	SML = 5 mg/kg
1-Amino-3-aminomethyl-3,5,5-trimethylcyclohexane (CAS No. 002855-13-2)	SML = 6 mg/kg
Triethyleneglycol bis [3-(3-tertbutyl-4-hydroxy-5-methyl- phenyl) propionate] (CAS No. 036443-68-2)	SML = 9 mg/kg
Melamine (CAS No. 000108-78-1)	SML = 30 mg/kg

It remains the responsibility of the customer putting the plastic article manufactured from the products into the intended use, to assess the final suitability of the plastics material for the intended food contact application; i.e. checking if the physical properties of the plastics material make it suitable for the intended application, checking compliance of the finished plastics article with the relevant migration limits, checking for possible influence of the plastics material on the composition and/or organoleptic properties of the contacting foodstuff, etc.

- (1) This declaration expires 3 years after its date of issue or in case of regulatory or compositional changes which require re-evaluation. Please always contact Vink Plastic' customerservice for latest version.
For information about available dimensions, please contact Vink Plast' customerservice.

Notes:

- Finished food contact articles shall be manufactured such that the surface skin(s) of the semi finished products is (are) taken away.
- In accordance with good manufacturing practice, finished food contact articles shall be thoroughly cleansed prior to their first contact with food.
- This declaration of compliance is only valid for semi finished products that are carrying the Quadrant "for food contact label" (sticker) carrying the unique "production order number" that allows traceability.
- It is the responsibility of the buyer to assure the traceability of the material during any other downstream use up to and including the finished machined part as well as the equipment in which it is assembled.

Jette Ø. Jeppesen

Walter Blunck

Project Manager / Business Development
Vink Plast A/S

Managing Director
Vink Plast A/S



Vink Plast A/S is officially authorized by the Danish Veterinary and Food Administration under the Danish Food Act § 281, cf. §15.
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