

## Declaration of Conformity

This Declaration of Conformity includes all hoses of the Masterflex product line “**Master-PUR Food A Multi**” with the article number ending **XXX-DN-571** and an inner diameter  $\geq 20\text{mm}$  and a wall thickness  $\leq 5.5\text{ mm}$ .

### FDA compliance (US Food and Drug Administration):

- The raw materials and additives used for manufacturing are listed in the FDA guidelines 21 CFR § 178.2010 and 21 CFR § 177.2600.

### The materials used for production have the following characteristics:

- The named products according to the regulation (EG) no. 1935/2004 as well as the food and feed code (LFGB). They are also compliant with Regulation (EU) No 10/2011 and its recent amendments, such as the supplementary Regulation 2015/174.
- The spiral in the above products is made of stainless steel 1.4310.
- The hoses of the product lines “Master-PUR Food” and “Master-PUR Food A” are manufactured according to Regulation (EC) No. 2023/2006 („good manufacturing practice, GMP“).

### BfR (Deutsches Bundesinstitut für Risikobewertung, formerly BgVV):

- The monomers used in the preparation are listed in the consumer goods regulation in the version of the announcement of 23 December 1997 (BGBl, 1998 I p.5), last amended on 24.06.2013. The monomeric starting materials are listed in Chapter 2 of Recommendation XXXIX, "Polyurethanes-based consumer goods" of the BfR dated 01.06.1998, last updated on 01.01.2012.
1. **The aforementioned tube may be used in contact with foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants D2 under any conditions that include heating up to 70°C for up to 2h, up to 100°C for up to 15 min, which are not followed by long term or refrigerated temperature storage. These foodstuffs may not be used for the production of food intended for infants and young children.**
  2. **The aforementioned tube may be used in contact with all kinds of foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants A, C or E under any conditions that include heating up to 70°C for up to 2h, up to 100°C for up to 15 min. These foodstuffs may not be used to produce food intended for infants and young children.**
  3. **The aforementioned tube may not be used in contact with all kinds of foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants D1**

For further questions please contact

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