

KONFORMITÄTSERKLÄRUNG FÜR LEBENSMITTELGEGENSTÄNDE

Als Hersteller bescheinigen wir, dass es sich bei den von uns gelieferten Gegenständen

WabenBrezelBlech

Format: 40/60 oder 58/78 oder 58/98

Material Edelstahl mit laugenresistenter Beschichtung in Farbe grau

nach den beiliegenden Zulassungen

- von Whitford (vom 09.03.2010)
- von Adelhelm (Adcoat2290).

um Lebensmittelbedarfsgegenstände handelt, die gemäß guter Herstellungspraxis (VO (EG) Nr. 2023/2006; EC 1935/2004; 82/711/EEC, 21CFR175.300 (Sektion 175.300)) gefertigt wurden und in der EU verkehrsfähig sind.

Die von uns gelieferten Air Aktiv Brötchenbleche im Gastroformat mit möglichem Lebensmittelkontakt entsprechen der VO (EG) Nr. 1935/2004, VO (EU) Nr. 10/2017, LFGB, BedarfsgegenständeVO, den BfR Empfehlungen für die eingesetzten Materialien mit allen Ergänzungen/Anhängen und den zum Zeitpunkt des Inverkehrbringens gültigen einschlägigen Normen für Lebensmittelmaschinen. Wir bestätigen, dass die bearbeiteten Lebensmittel durch unsere Produkte bei bestimmungsgemäßem Gebrauch nicht negativ beeinflusst werden.



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09 March 2010

Herr Florian Horn
Adelhelm Kunststoffbesch. GmbH
Aarbachttalstr. 34
D-72800 Eningen u.A.
Germany

**Subject: Food Contact Status of Xylan® 8810/F9874 Light Pewter
non-stick coating.**

Dear Herr Horn

As required by Commission Regulation (EC) 2023/2006, all food contact coatings by Whitford are produced according to good manufacturing practice based upon forty-one years' experience of the Whitford Worldwide companies.

This letter provides our assurances that the subject coating is formulated to fully comply with Commission Regulation (EC) 1935/2004, as amended, on "Materials and articles intended to come into contact with foodstuffs" which infers that it also meets Council Directive 82/711/EEC of 18 October 1982, as amended, "Laying down the basic rules necessary for testing migration of the constituents of plastic materials and articles intended to come into contact with foodstuffs." Thus, provided it is processed in accordance with Whitford's instructions, this coating is specifically permitted in all EU Member States for use on food contact articles, including, but not limited to articles such as baking trays, frying pans, dishes, cooking utensils and electrical appliances.

For your application, coating the food contact surfaces of food processing equipment operating at <230°C continuously and/or <260°C intermittently, the subject coating also meets the compositional requirements of Chapter L1 of Germany's Kunststoffe im Lebensmittelverkehr of the Bundesinstitut für gesundheitlichen Verbraucherschutz und Veterinärmedizin (Kunststoffempfehlungen des BfR Recommendation L1) on Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils.

Under Article 28 (formerly Article 30) of the Treaty Establishing the European Community, which permits the free movement of goods among EU Member States, products containing this coating may be used as intended in all EU Member States provided that they are first lawfully marketed in another European Union (EU) Member State.

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**Subject: Food Contact Status of Xylan® 8810/F9874 Light Pewter
non-stick coating.**

For all commercial and non-commercial food contact applications operating at 230°C continuously and/or <260°C intermittently, this letter provides our assurance that the subject coating ("the coating") is permitted for use in contact with food in compliance with the Federal Food, Drug, and Cosmetic Act (the "Act") and all applicable regulations, including 21 CFR 175.300 ("Code of Federal Regulations," the "Code") provided it is processed in accordance with the manufacturer's instructions and used in compliance with the Act and regulations

Section 175.300 of the Code states that "Resinous and polymeric coatings may be safely used as the food-contact surface of articles intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, in accordance with the following prescribed conditions:

"The coating is applied as a continuous film or enamel over a metal substrate, or the coating is intended for repeated food-contact use and is applied to any suitable substrate as a continuous film or enamel that serves as a functional barrier between the food and the substrate."

This letter of assurance is applicable only to the non-stick coating described herein. It is not applicable to material(s) from other vendors to which the non-stick coating is applied, i.e., metal pre-treatments, platings, primers, or metal substrata. Documentation as to the appropriateness and the FDA status of metal pre-treatments, plating, primers, or metal substrata for use in food-contact applications must be obtained from the manufacturers or vendors of these materials, or their scientific and / or legal counsel.

We trust this letter provides adequate assurance as to the regulatory status of this coating under the laws and regulations administered by the United States Food and Drug Administration and local legislation in Europe. Please contact me directly if I may be of further service.

Yours sincerely
For the Whitford Worldwide Companies,



H.C. Wilson
Manager, Regulatory Affairs,
Whitford UK
cwilson@whitfordww.com

adcoat® 31/2290 metallic-grey non stick coating in contact with food

All food contact coatings by ADELHELM Kunststoffbeschichtungen GmbH are produced according to good manufacturing practice based upon thirty years experience of the ADELHELM companies.

This letter provides our assurances that the subject coating complies fully with Commission Directive 2004/1935/EC on materials and articles intended to come into contact with foodstuffs. Thus, this coating is specifically permitted in Austria, Belgium, Denmark Finland, Germany, Greece, Ireland, Luxembourg, Portugal, Sweden and the United Kingdom for use on food contact articles, including, but not limited to articles such as baking trays,, frying pans, dishes, cooking utensils and electrical appliances

For your application, coating the food contact surfaces of industrial food processing equipment operating at < 260°C continuously and / or < 285°C intermittently, the subject coating also meets the compositional requirements of Chapter L1 of Germany's Kunststoffe im Lebensmittelverkehr of the Bundesinstitut für gesundheitlichen Verbraucherschutz und Veterinärmedizin (Kunststoffempfehlung des BfR Recommendation L1) on temperature resistant coating systems for Frying, Cooking and Baking Utensils.

Under article 28 (formerly Article 30) of the Treaty Establishing the European Community, which permits the free movement of goods among EU member States, products containing this coating also may be used as intended in France, Italy, Spain, and the Netherlands, provided that they are first lawfully marketed in another European Union (EU) Member State.

For all commercial and non-commercial food contact applications operating at < 260°C continuously and/or < 285°C intermittently, this letter provides our assurance that the subject coating ("the coating" is also permitted for use in contact with food in compliance with the Federal Food, Drug and Cosmetic Act ("the Act") and all applicable regulations, including 21 CFR 175.300 (Code of Federal Regulations, "the code) provided it is processed in accordance with the manufacturer's instructions and used in compliance with the Act and regulations.

Section 175.300 of the code states that "Resinous and polymeric coatings may be safely used as the food-contact surface of articles intended for use in producing manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, in accordance with the following prescribed conditions:

" The coating is applied as a continuous film or enamel that serves as a functional barrier between the food and the substrate."

This letter of assurance is applicable only to the non-stick coating described herein. It is not applicable to material(s) from other vendors to which the non-stick coating is applied, i.e. metal pretreatments, platings, primers, or metal substrata.

Documentation as to the appropriateness and the FDA status of metal pretreatments, plating, primers or metal substrata for use in food-contact applications must be obtained from the manufacturers or vendors of these materials, or their scientific and / or legal counsel.

We trust this letter provides adequate assurance as to the regulatory status of this coating under the laws and regulations administered by the United States Food and Drug Administration and local legislation in Europe.