

**Migration test compliance declaration**

Noviglio, 09/01/2023

Kartell S.P.A Labware Division

DECLARES

That the following articles

Product codes	Descriptions
1570	GRADUATED CYLINDERS TALL SHAPE TPX®, 10 ml
1571	GRADUATED CYLINDERS TALL SHAPE TPX®, 25 ml
1572	GRADUATED CYLINDERS TALL SHAPE TPX®, 50 ml
1573	GRADUATED CYLINDERS TALL SHAPE TPX®, 100 ml
1574	GRADUATED CYLINDERS TALL SHAPE TPX®, 250 ml
1575	GRADUATED CYLINDERS TALL SHAPE TPX®, 500 ml
1576	GRADUATED CYLINDERS TALL SHAPE TPX®, 1000 ml
1577	GRADUATED CYLINDERS TALL SHAPE TPX®, 2000 ml

Have been tested and the results of migration found COMPLY with the following Legislations:

- COMMISSION REGULATION (EC) No 10/2011 on plastic materials and articles intended to come into contact with food and further amendments.
- Italian Ministerial Decree of 21/03/1973 Hygienic Discipline of packaging, containers and utensils intended to come into contact with foodstuffs or with substances for personal use and subsequent updates. The results are referred to articles intended to repeated contact for any food contact conditions that include hot-fill and/or heating up to a temperature of 70 °C for 2 hours or up to 100 °C for maximum of 15 minutes, which are not followed by longterm room temperature or refrigerated storage with all kinds of food.

Note:

A) According to specification of Annex V- Compliance testing, chapter 3, point 3.1 Standardized testing conditions of COMMISSION REGULATION (EC) No 10/2011, for the evaluation of overall migration, tests have been performed under standardized conditions OM3 [2 hours at 70°C] and the corresponding (for the use of alternative simulants).

B) Specifications on the use of the article

(i) type or types of food with which it is intended to be put in contact:

All kinds of food.

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(ii) time and temperature of treatment and storage in contact with the food:

Repeated contact for any food contact conditions that include hot-fill and/or heating up to a temperature of 70 °C for 2 hours or up to 100 °C for maximum of 15 minutes, which are not followed by long-term room temperature or refrigerated storage.

(iii) ratio of food contact surface area to volume used to establish the compliance of the materials or articles:

65 dm<sup>2</sup>/Kg

C) According specification of Annex V- Compliance Testing, chapter 3, point 3.4.2 Food simulant substitutes of COMMISSION REGULATION (EC) No 10/2011, test for overall migration in fatty foods have been performed using the appropriate alternative simulants (95% ethanol and isooctane) and considering the highest migration value found. For point 2.2.4 of the aforementioned Regulation, the appropriate specific migrations were carried out in the appropriate alternative food simulant.

**Quality Assurance**