

Drawn up in accordance with Articles 16 (Declaration of Conformity) and 17 (Traceability) of REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 27 October 2004 on materials and articles intended to come into contact with foodstuffs

**Report N°22.59596 dated 09-01-2023**

Kartell S.P.A Labware Division

## DECLARES

That the migration test results found the following items:

code	description	Raw material
1156	GRADUATED ROUND JUGS SHORT SHAPE, 500 ml	PP
1157	GRADUATED ROUND JUGS SHORT SHAPE, 1000 ml	PP
1158	GRADUATED ROUND JUGS SHORT SHAPE, 2000 ml	PP
1159	GRADUATED ROUND JUGS SHORT SHAPE, 3000 ml	PP
1160	GRADUATED ROUND JUGS SHORT SHAPE, 5000 ml	PP

Compliant with the following standards:

Regulation EU 10/2011 until amendment 2020/1245 - Annex II, point 2 - Primary aromatic amines

Ministerial Decree of 21 March 1973 - Migration testing of dyes for articles intended for food contact.

Commission Regulation EU 10/2011 until amendment 2020/1245 Chapter 2, Article 12 - Global Migration

Regulation EU 10/2011 amendment 2020/1245, Annex II, point 1 - Specific migration of certain substances (Al, Ba, Co, Cu, Fe, Li, Mn, Ni, Zn, Sb, As, Cd, Cr, Eu, Gd, La, Pb, Hg, Tb.).

The migration results found the articles compliant with the following legislation:

COMMISSION REGULATION EU 10/2011 on plastic materials and articles intended to come into contact with foodstuffs and subsequent amendments.

D.M. 21/03/1973 Hygienic regulation of packaging, containers and utensils intended to come into contact with food or substances of personal use and subsequent updates.

Results are for items intended for repeated contact for any food contact condition including hot filling and/or heating to 70° C for 2 hours or to 100° C for up to 15 minutes, not followed by long-term storage at room temperature or refrigerated with all types of food.

According to the specifications in Annex V - Compliance Tests, Chapter 3, Section 3.1 Standardized Test Conditions of COMMISSION REGULATION (EC) No. 10/2011 for Global Migration Assessment, the tests were performed under the standardized OM3 conditions (2 hours at 70° C) and corresponding conditions (for the use of alternative simulants).

Type of food with which the article is intended to be brought into contact: All types of food.

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Processing time and temperature and food contact storage: repeated contact for any food contact condition including hot filling and heating up to 70° C for 2 hours or up to 100° C for up to 15 minutes, not followed by long-term storage at room temperature or refrigerated with all types of food.

According to the specifications in Annex V - Compliance Testing, Chapter 3, Section 3.4.2 Food simulant substitutes of COMMISSION REGULATION (EC) No. 10/2011, the overall migration tests in fatty foods were performed using the appropriate alternative simulants (95 percent ethanol and isooctane) and considering the highest migration value found.

For 2.2.4 of the above regulation, the appropriate specific migrations were performed in the appropriate alternative food simulant.

**Quality Assurance**