

Declaration of conformity for plastic materials getting in contact with food

Issuer: Schauenburg Ruhrkunststoff GmbH, Weseler Str. 35, D-45478 Mülheim an der Ruhr

It is hereby declared that our products:

- Flexadux P1 N PU-AE-A - Flexadux P7 OL PU FOOD - Flexadux P2 PU FOOD

- Flexadux P7 M PU FOOD - Flexadux P7 ML PU FOOD - PU FOOD 0,6

- Flexadux P1 N PU FOOD A

complies with EU regulations 10/2011 and 1935/2004. The production complies with GMP guideline EC 2023/2006.

Total and specific migrations are below legal limits with application according to specifications.

The tests have been done according to EU regulation 10/2011, using simulants A, B, C, D1, D2 and E.

Materials and raw materials used comply with EU regulations 10/2011 and 1245/2020. The following substances are used with SML-limitations in above mentioned products:



Migration of metals / Migration von Metallen

Test method / Prüfverfahren: DIN EN 13130-1: 2004-08 / ICP-OES: DIN EN ISO 11885: 2009-09

ICP-MS: DIN EN ISO 17294-2: 2017-01 + AFS (Hg): DIN EN ISO 17852: 2008-04 Testing conditions / Prüfbedingungen: Acetic acid 3% / Essigsäure 3% (0.5h / 40°C),

article filling / befüllen

SML = specific migration limit / spezifischer Migrationsgrenzwert

ND = not detectable / nicht nachweisbar

Results in mg/kg simulant / Ergebnisse in mg/kg Lebensmittelsimulanz

Element	1. Migration	2. Migration	3. Migration	LOQ / BG (mg/kg)	SML (mg/kg)
Aluminum / Aluminium	n.d. / <i>n.b</i> .	n.d. / n.b.	n.d. / n.b.	0.10	1
Arsenic / Arsen	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	ND (<0.01)
Barium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	1
Cadmium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	ND (<0.002)
Cobalt / Kobalt	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.05
Chromium / Chrom	n.d. / <i>n.b</i> .	n.d. / n.b.	n.d. / n.b.	0.01	ND (<0.01)
Copper / Kupfer	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	5
Europium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.05
Iron / Eisen	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	48
Gadolinium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.05
Lanthanum / Lanthan	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.05
Lithium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.6
Manganese / Mangan	n.d. / <i>n.b</i> .	n.d. / n.b.	n.d. / n.b.	0.01	0.6
Nickel	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.02
Lead / Blei	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	ND (<0.01)
Antimony / Antimon	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.04
Terbium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.01	0.05
Zinc / Zink	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.025	5
Mercury / Quecksilber	n.d. / <i>n.b</i> .	n.d. / n.b.	n.d. / n.b.	0.01	ND (<0.01)
Sum of / Summe von Europium, Gadolinium, Lanthanum and / und Terbium	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.04	0.05
Status / Anforderung	Р	assed / Erfül	lt		



Specific migration of Primary Aromatic Amines (PAA) /

Spezifische Migration primärer aromatischer Amine (PAA)

Test method / Prüfverfahren: DIN EN 13130-1:2004-08 / LC-MS*

Testing conditions / Prüfbedingungen: Acetic acid 3% / Essigsäure 3% (0.5h / 40°C),

article filling / befüllen

SML = specific migration limit / spezifischer Migrationsgrenzwert

Results in mg/kg simulant / Ergebnisse in mg/kg Lebensmittelsimulanz

No	Substance	CAS	1. Migration	2. Migration	3. Migration	LOQ (mg/kg)	SML (mg/kg)
1	4-Aminodiphenyl	92-67-1	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
2	Benzidine	92-87-5	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
3	4-Chloro-o- toluidine	95-69-2	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
4	2-Naphthylamine	91-59-8	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
5	o-Amino- azotoluene	97-56-3	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
6	2-Amino-4- nitrotoluene	99-55-8	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
7	p-Chloroaniline	106-47-8	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
8	2,4-Diamino- anisole	615-05-4	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
9	4,4'-Diamino- diphenylmethane	101-77-9	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
10	3,3'-Dichloro- benzidine	91-94-1	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
11	3,3'-Dimethoxy- benzidine	119-90-4	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
12	3,3'-Dimethyl- benzidine	119-93-7	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.



No	Substance	CAS	1. Migration	2. Migration	3. Migration	LOQ (mg/kg)	SML (mg/kg)
13	3,3'-Dimethyl- 4,4'-diamino diphenylmethane	838-88-0	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
14	p-Cresidine	120-71-8	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
15	4,4'-Methylene- bis (2-chloro- aniline)	101-14-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
16	4,4'-Oxydianiline	101-80-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
17	4,4'-Thiodianiline	139-65-1	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
18	o-Toluidine	95-53-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
19	2,4- Toluylenediamine	95-80-7	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
20	2,4,5- Trimethylaniline	137-17-7	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
21	o-Anisidine	90-04-0	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	n.d.
22	4- Aminoazobenzen e	60-09-3	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / n.b.	0.002	n.d.
23	m- Phenylendiamine	108-45-2	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	n.d.
24	Benzoguanamin	91-76-9	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	5
25	4,4'- Methylenebis(3- chloro-2,6- diethylaniline)	106246- 33-7	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	0.05
26	p- Phenylendiamine	106-50-3	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	-
27	Aniline	62-53-3	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
28	2,4-Xylidine	95-68-1	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
29	2,6-Xylidine	87-62-7	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
30	3-Methoxyaniline	536-90-3	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
31	2,6-Toluene- diamine	823-40-5	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / n.b.	0.002	
32	1,5- Diaminonaphthal ene	2243-62-1	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	-
33	4-Ethoxyaniline	156-43-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
34	3-Amino-4- methoxybenzanili de	120-35-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	-
35	3-Amino-4- methylbenzamide	19406-86- 1	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	-
36	2-Amino-5- methylbenzoic acid	2941-78-8	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	-



No	Substance	CAS	1. Migration	2. Migration	3. Migration	LOQ (mg/kg)	SML (mg/kg)
37	4-Chloro-2- nitroaniline	89-63-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.005	
38	2-Aminobenzoic acid butyl ester	7756-96-9	n.d. / n.b.	n.d. / <i>n.b</i> .	n.d. / n.b.	0.002	-
39	2,4,5- Trichloraniline	636-30-6	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / n.b.	0.005	
40	2,4- Dichloroaniline	554-00-7	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.005	
41	5-Chloro-o- toluidine	95-79-4	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	
42	o- Phenylendiamine	95-54-5	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	
43	m-Chloroanilin	108-42-9	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
44	o-Chloroaniline	95-51-2	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
45	m-Toluidine	108-44-1	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
46	p-Toluidine	106-49-0	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
47	2-Methoxy-4- nitro aniline	97-52-9	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	
48	2-Ethoxyaniline	94-70-2	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	-
49	5-Chloro-2- methoxyaniline	95-03-4	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	-
50	4-Chloro-3- methoxyaniline	13726-14- 2	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	-
51	5-Amino-6- methyl-1,3- dihydrobenzoimid azol-2-one	67014-36- 2	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	-
52	p- Aminobenzamide	2835-68-9	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	
53	2,5- Dichloroaniline	95-82-9	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.005	-
54	2-Chloro-4- nitroaniline	121-87-9	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.010	
55	2,5-Dimethoxy-4- chloroaniline	6358-64-1	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	-
56	4-Aminotoluene- 3-sulfonic acid	88-44-8	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.005	-
57	2-Aminobiphenyl	90-41-5	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
58	Dimethyl-2- aminoterephthala te	5372-81-6	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	-
59	2-Amino-1- naphthalenesulfa nic acid	81-16-3	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.005	-



No	Substance	CAS	1.	2.	3.	LOQ	SML
			Migration	Migration	Migration	(mg/kg)	(mg/kg)
60	2-Methyl-4- nitroaniline	99-52-5	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	n.d. / <i>n.b</i> .	0.002	-
61	2-Nitroaniline	88-74-4	n.d. / n.b.	n.d. / n.b.	n.d. / n.b.	0.002	
	Sum of above		n.d. / n.b.	n.d. / n.b.	n.d. / n.b.		0.01
	aromatic amine						
	#26 to #61 /	/					
	Summe der PAAs						
	#26 to #61						
	Status /		P	assed / Erfül	lt		
	Anforderung						

Requirements:

Result of 3^{rd} migration \leq SML, and Result of 1^{st} migration \geq 2^{nd} migration \geq 3^{rd} migration Result of 1^{st} , 2^{nd} and 3^{rd} migration \leq SML if SML is "n.d."

Anforderungen:

Ergebnisse 3. Migration \leq SML, und Ergebnisse 1. Migration \geq 2. Migration \geq 3. Migration Ergebnisse 1., 2. und 3. Migration \leq SML, wenn SML "n.d." ist.

Conditions of use like duration and temperature during treatment or stocking when in contact with food:

Testing conditions DIN EN 1186 (2002-07/2002–12)	Simulant	Request
0,5 hours at 40°C	A: 10 % Ethanol	passed
0,5 hours at 40°C	B: 3 % acetic acid	passed
0,5 hours at 40°C	C: 20 % Ethanol	passed
0,5 hours at 40°C	D1: 50 % Ethanol	passed
0,5 hours at 40°C	D2: vegetable oil	passed
0,5 hours at 40°C	E: dry food	passed



Requirement for simulants A, B, C, D1 and D2: 10 mg/dm² and to stability requirements of Annex V Chapter 3.3.2 Reg. (EU) 10/2011 incl. Reg. (EU) 2020/1245, repeated us, results 1st cycle of migration >2nd cycle of migration >3rd cycle of migration.

Given the test conditions in the table above, the total migration of the material and thus of the Above mentioned products are below the limits of simulants A, B,C, D1, D2 and E of the updated EU regulation 10/2011 and EU 1245/2020.

Specifications regarding the intended use or restrictions for simulant E for dry food:

Type/types of food for contact with which the material is suitable:

- Grains; grain products (flakes, popcorn, cornflakes, flour, semolina, starch, pasta products, dry baked goods without fatty substances on the surface)
- Potato starch; sugar; solid sugar products that do not contain any fats on the surface
- Dried fruit, either whole or in the form of flour or powder; whole fresh or chilled fruit
- Dried vegetables, either whole or in the form of flour or powder; whole fresh or chilled vegetables
- Peeled, dried edible nuts (peanuts, chestnuts, almonds, hazelnuts, walnuts, pine nuts, and similar)
- Shelled eggs, egg yolks, or egg whites, powdered or dried; powdered milk; cheese, whole, with rind
- Preparations for soups and broths, homogenised composite food preparations, ready-made meals, powdered or dried, without fatty substances on the surface
- Yeasts and raising agents, dried; sliced bread with bread spreads, sandwiches, toasts, and similar items, without fatty substances on the surface
- Dried foods without fatty substances on the surface; frozen or refrigerated foods
- Table salt; coffee beans and powder, aromatic and other plants (camomile, mallow, mint, lime blossoms, tea, and others)
- Spices and flavouring agents in their ordinary state (cinnamon, cloves, powdered mustard, pepper, vanilla, saffron, and others)



Ratio of surface area in contact with food to volume used to establish the conformity of the material or article: Area to volume ratio = $10 \text{ dm}^2 / \text{kg}$ of food

This confirmation is valid for the product delivered by us and its application as specified. The test of conformity has been done in compliance with above mentioned regulations. According to these, the product fulfils the legal requirements with due regard of the conditions for food contact. In cases of deviations from the intended purposes, the corresponding conformity and suitability tests have to be done by the user.

Mülheim an der Ruhr, den 09.06.2022

Ort, Datum, Unterschrift

Validity until revoked by reissue