

## Declaration of Compliance for Food Contact

Regulation (EC) No. 1935/2004 materials and articles intended to come into contact with food

We

**Semperit Technische Produkte Gesellschaft m.b.H.**  
**Triester Bundesstraße 26**  
**2632 Wimpassing**  
**Austria**

authorized EC representative of the manufacturer

**Semperit Investments Asia Ltd,**  
**8 Jurong Town Hall Road**  
**#29-03 to 06 JTC Summit**  
**Singapore 609434,**

declares the product identified hereafter as:

### **semperguard<sup>®</sup> Xpert**

(a single-use glove made from nitrile butadiene rubber latex)

is compliant to the following regulations and national laws:

- **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 food and repealing Directives 80/590/EEC and 89/109/EEC
- **German Recommendation XXI** for the health-related evaluation of materials and object for the food contact with foodstuffs, of 01 July 2016, in the frame of the German Foods, Consumer Goods and Feedstuffs Code, § 31 (1)
- **COMMISSION REGULATION (EC) No 2023/2006** of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food

This declaration has a validity of 2 years, subject to unexpected legal modifications.

## INFORMATION OF DUAL-USE ADDITIVES

| E-Number | Substance  | Specific Maximum Level* | Specific Migration Level** |
|----------|--|-------------------------|----------------------------|
| E 171    | Titanium dioxide                                   | quantum satis           | no limit                   |
| E 470a   | Sodium, potassium and calcium salts of fatty acids | quantum satis           | no limit                   |
| E 471b   | Magnesium salts of fatty acids                     | quantum satis           | no limit                   |

\* in mg/kg food according to (EU) 1129/2011

\*\* in mg/kg food according to (EU) 10/2011

## SPECIFICATIONS ON THE USE OF THE ARTICLE


- Type(s) of food intended to be used with the product:  
All types of food.
- Time and temperature for contact with the food:  
Duration: 10min  
Temperature: 40°C
- Ratio of food contact surface area to volume used to establish the compliance of the material or article:  
 $1.6 \text{ dm}^2 \cdot \text{kg}^{-1}$

## INFORMATION ON THE USE OF A FUNCTIONAL BARRIER

No functional barrier is used in this article.

Thus, the mentioned products may be used safely for the preparation and handling of foodstuffs and may stand in direct contact with all types of food for a short period of time up to 10 minutes at 40°C.

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Dr. Alexander Weinert  
Head of Technical Product Management



  
Margit Wallisch  
Technical Product Manager

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