



# DECLARATION OF CONFORMITY TO CONTACT WITH FOOD

We hereby declare that the flowmeter 2" CER INOX AISI 316/BSP/VENTOLINA PTFE/ SEGER AISI 316 A SCOPO ALIMENTARE - ELICA PTFE EXELIA 3010/B008 intended to come into contact with vinegar, olive oil, wine and milk. Serial Number FL 30897.

#### Is in compliance with

to the following Community legislation:

- Regulation 1935/2004/EC and subsequent updates.
- Regulation 10/2011/EC and subsequent updates.

to the following Italian legislation:

- Ministerial Decree 21/03/1973 and subsequent updates and amendments
- Legislative Decree 4/04/1985 all.1 and subsequent updates and amendments
- Legislative Decree 10 February 2017, n.29

#### Test conditions:

#### **GLOBAL MIGRATION**

The food category provides evidence of global migration performed under the following conditions:

Simulant	Time	Temperature (°C)
Acetic acid 3% p/V	30'	100°C
Ethylic Alcohol 50% V/V	2h	70°C
Ethylic Alcohol 95% V/V	2h	60°C
Isoctane	30'	40°C

The tests were carried out using the ratio  $S_{sample} / V_{simulant} = 0.5$ .

Test conditions: The test was performed by filling

#### **SPECIFIC MIGRATIONS**

Specific migration of **Sum Of Primary Aromatic Amines**:

The material meets the specific migration limits, based on analytical tests performed under the following conditions:

Simulant	Time	Temperature (°C)
Acetic acid 3% p/V	30'	100°C

Specific heavy metal migration (Cr, Al, Ba, Co, Fe, Li, Mn, Ni, Cu, Zn, Pb, Cd):





SI RICHIEDE DI LAVARE IL CONTALITRI A SCOPO ALIMENTARE, CON ACQUA CALDA E DETERSIVO PER STOVIGLIE PRIMA DEL PRIMO UTILIZZO.

WASH THE FLOWMETER FOR FOOD WITH HOT WATER AND DISHWASHING DETERGENTS BEFORE FIRST USE.

NETTOYEZ LE DEBITMETRE A USAGE ALIMENTAIRE AVEC DE L'EAU CHAUDE ET DES DETERGENTS POUR VAISSELLES AVANT LA PREMIERE UTILISATION.

ES WIRD EMPFOHLEN DEN FÜR LEBENSMITTEL GEEIGNETEN DURCHFLUSSMESSER VOR DEM ERSTEN GEBRAUCH MIT HEIßEM WASSER UND GESCHIRRSPÜLMITTEL ZU WASCHEN.

ES NECESARIO LAVAR ANTES DEL PRIMER USO EL CONTADOR DE LITROS PARA USO ALIMENTARIO CON AGUA CALIENTE Y DETERGENTES PARA VAJILLA.

ПЕРЕД ИСПОЛЬЗОВАНИЕМ ДЛЯ ПИЩЕВЫХ ПРОДУКТОВ ОБЯЗАТЕЛЬНО ПРОМЫТЬ РАСХОДОМЕР ГОРЯЧЕЙ ВОДОЙ С ИСПОЛЬЗОВАНИЕМ МОЮЩИХ СРЕДСТВ ДЛЯ ПОСУДЫ.



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The material meets the specific migration limits, based on analytical tests performed under the following conditions:

Simulant	Time	Temperature (°C)
Acetic acid 4% p/V	30'	100°C

#### Colourings specific migration (TRANSMITTANCE):

The material meets the specific migration limits, based on analytical tests performed under the following conditions:

Simulant	Time	Temperature (°C)
Acetic acid 3% p/V	30'	100°C
Ethylic Alcohol 50% V/V	2h	70°C
Sunflower oil	2h	70°C

#### MIGRATION OF UNINTENTIONALLY ADDED SUBSTANCES:

#### GC - MS screening test:

The material meets the specific migration limits, based on analytical tests performed under the following conditions:

Simulant	Time	Temperature (°C)
Ethanol 95%	2h	60°C

#### SENSORY TEST:

The material does not cause alterations of odor and flavors in the simulants used.

Simulant	Time	Temperature (°C)
water	24h	40°C
Milk	24h	40°C

These conditions represent a real use of any contact condition that includes heating up to 70 ° C for up to 2 hours, or up to 100 ° C for up to 15 minutes.

#### **Dual use additives:**

The material may contain substances regulated by Regulations 1333/08 / EC and 1334/08 /EC (substances also called "dual use" additives). The user of the material intended for contact with food has the responsibility of informing the writing company of any restrictions due to the compositional characteristics (presence of additives and flavorings) of the food product.

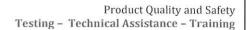
#### Date 27/05/2021

Name and surname of the business operator: GIULIA POLLASTRI

Signature and Business Stamp

S FRED TO STUTPMENT

This declaration is valid from the date shown below and will be previously replaced if changes in the production / formulation of the material occur or if the legislative references will be modified and updated in order to request a new verification for compliance purposes.





Accreditated Laboratory EN ISO/IEC 17025 by ACCREDIA, N° 1786L

### ATTESTATION OF CONFORMITY n° 21LA003

**REGISTRATION N. 21LA003** 

Pistoia, 27/05/2021

**RELEASED TO:** 

POLMAC S.R.L.

VIA STATALE SUD, 137

MIRANDOLA (MO)

PRODUCT:

FLOWMETER 2" CER STAINLESS STEEL AISI 316/BSP/

**FAN PTFE/SEGER AISI 316 FOOD CONTACT** 

- PROPELLER PTFE EXELIA 3010/B008

Serial Number FL 30897.

Sampled by:

THE CUSTOMER

Sampling Date:

26/04/2021

End of Testing:

26/05/2021

Report:

FC 210203.01

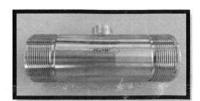
Technical report FC RT 21029 Rev.0

This attestation of conformity and the relative analytical data referres only to the tested samples. They must not be published, used in litigation or reproduced without a written permission of Food Contact Center

Food Contact Center s.r.l. Sede operativa e Laboratorio Via E.Pestalozzi n.63 51100 Pistoia Sede Legale e Amministrativa:

Via Vecchia Provinciale Lucchese 19e 51030 Serravalle Pistoiese (PT) Italy

## Sample identified as: FLOWMETER 2" CER STAINLESS STEEL AISI 316/BSP/FAN PTFE/SEGER AISI 316 FOOD CONTACT PROPELLER PTFE EXELIA 3010/B008





After specific testing (Ref. Test Report FC 210203.01)

we hereby declare that

#### it is in accordance with

- ❖ European Regulation 10/2011 and amend referring to plastic component.
- Legislative Decree of 4 April 1985 and amend referring to ceramic component.
- Ministerial Decree of 21 March 1973 and amend referring to stainless steel component.
- European regulation 1935:2004 and amend referring to all materials.

the tested sample called

FLOWMETER 2" CER STAINLESS STEEL AISI 316/BSP/FAN PTFE/SEGER AISI 316 FOOD CONTACT - PROPELLER PTFE EXELIA 3010/B008

referring to the parameters examined, it meets the requirements for the following materials: plastic, stainless steel and ceramics.

Laboratory Director Registered Chemistry Italian Order n° 1814, AIBO Food Contact Expert n°035





Food Contact Center's r.l.
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