



DECLARATION OF COMPLIANCE WITH FOOD CONTACT LEGISLATION

The manufacturer or his authorized representative established in the Community:

Name of the manufacturer: **APPLICATION DES GAZ**.....

Complete address: **BP55, Route de Brignais Saint- Genis Laval, France**

.....

declares that the products described below

- **2000037211_ XTREME 50qt Wheeled**

Type of materials:

HDPE Blue Spruce 18-5308 TCX

LDPE Blue Spruce 18-5308 TCX

PP K8025 White

TPE white

The materials and/or items covered by this DoC comply with the following requirements laid down in Framework Regulation (EC) N° 1935/2004/EC

And comply with the other European and National applicable texts:

DGCCRF DM/4B/COM/003 from May 2016 on organic material based on synthetic material intended to come into contact with foodstuffs

The European regulation n°10/2011/EC and its amendment 2020/1245/EU on the Plastic articles and materials intended to come into contact with foodstuff.

French Arrete 5 August 2020, French Decree 2007-766 with amendments for Rubber

Testing of overall migration, specific migration and other applicable restrictions (maximum permitted quantity, primary aromatic amines) was performed according to European regulation n° 10/2011/EC and its amendments.

This declaration of compliance is based on

- The Overall migration testing
- Heavy metals migration according to Annex II
- Primary Aromatic amines according to Annex II
- Specific migration results according to Annex I

Substances for which specific migration limits ("SML-values") exists:

- Dibutyl phthalates (DBP)_CAS 84-74-2
- Benzylbutyl phthalates (BBP)_CAS 85-68-7
- Bis (2-ethylhexyl) phthalate (DEHP)_CAS 117-81-7
- Diallyl phthalates (DAP)_CAS 131-17-9
- Diisodecylphthalate (DIDP)_CAS 26761-440-0
- Di Isonony phthalate (DINP)_CAS 28553-12-0



Dual use additives according to directive n° 2008/60/EC, 95/45/EC and 2008/84/EC.

- No additives

The material and /or article referenced above, under normal and foreseeable conditions of use which are not causing any unacceptable change in the composition or a deterioration in the organoleptic characteristics of the food product, is suitable for

- Aqueous foods
- Acidic foods
- Alcoholic foods
- Fatty foods

Contact conditions (Shelf-life and temperature) with the food:

- 10% Ethanol (v/v) : 40°C, 10 days
- 3% Acetic acid (v/v) :40°C, 10 days
- 95% Ethanol: 40°C; 10 days
- Isooctane: 20°C; 48 hours

Functional barrier is not used in the article.

St-Genis-Laval, 22 September 2023

S. GERPHAGNON

Regulatory Affairs Officer