

EU DECLARATION OF COMPLIANCE FOR GLOVES INTENDED TO COME INTO CONTACT WITH FOOD

THE AUTHORIZED REPRESENTATIVE

SHOWA BEST GLOVE
Tour Franklin - La Défense 8 - 92042
Paris La Défense Cedex - France

ACTING FOR THE MANUFACTURER

SHOWA BEST GLOVE Inc.
579 Edison Street - Menlo, Georgia
30731 - USA

**DECLARES THAT THE NEW PERSONAL
PROTECTIVE EQUIPMENT DESCRIBED
HEREAFTER:**

SHOWA® NSK 26

GLOVE



is in conformity with the provisions of:

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

Regulation (EC) No 2023/2006: Good Manufacturing Practice for Materials and Articles intended to come into contact with food.

Council of Europe Resolution AP (2004) 4 on rubber products intended to come into contact with foodstuffs.

French regulatory requirements for food contact rubber - (Arrêté du 9 November 1994 relatif aux matériaux et objets en caoutchouc au contact des denrées, produits et boissons alimentaires).

Germany - BfR Recommendation XXI - Commodities based on natural and synthetic rubber

Netherlands regulatory requirements, Chapter III of the Dutch packaging and food utensils regulations (RVG) for rubber products in contact with food (Staatscourant No.18 of the 25/01/1980 with applicable amendments through to No. 67 of 04/04/2003).

Italian Ministerial Decree of 21 March 1973 (Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale. G.U. n. 104 des 20 aprile 1973 as amended).

Spanish Royal Decree 847/2011

When used as intended, the overall migration and specific migration of substances subject to restriction do not exceed the legal limits (calculated as 6 dm² glove per 1 kg of food).

This compliance statement is based on information received from material suppliers, migration testing undertaken according to Directive 82/711/EEC and 85/572/EEC, mathematical modelling and quality control systems in place at Showa Best Glove. Supporting documents are available and can be disclosed to the competent authority on request.

SIMULANTS

A - C, D1, D2 of
Regulation No. 10,2011
for Plastics Materials
and Articles in
contact with food

FOOD TYPES

All dry, aqueous and
fatty foods

TESTING CONDITIONS

2 hours at 70° C,
Repeat Use



JEFFREY RICHARDSON
Regulatory Affairs & Quality Assurance Manager

Paris, La Défense, issued on
03/04/2013

DATE ISSUED