

# DECLARATION OF COMPLIANCE FOR CONTACT WITH FOOD

based on commission regulation (EU) No. 10/2011



## MANUFACTURER / COMPANY

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Hereby we declare that our solvent **VaporFuse VF47 Eco Fluid** should not migrate beyond the legal overall migration limit from the VFS treated plastic articles put in contact with all types of food and should not change their organoleptic properties according to the current versions of Regulations (EU) No. 10/2011 (lastly amended by Regulation (EU) No 202/2014), Regulation (EG) No. 1935/2004 and §§ 30, 31 of the German Food and Consumer Good Act LFGB.

The overall migration of the VaporFuse VF47 Eco Fluid solvent and its influence on the organoleptic properties (smell/taste) was investigated on Polyamide 12 based EOS PA 2200 test parts treated with the VaporFuse Surfacing (VFS) process through the DyeMansion Powerfuse S.

The tests were performed according to the following methods:

- ✓ **DIN 10955 2004-06:** (Sensory analysis - Testing of packaging materials and packages for foodstuffs)
- ✓ **DIN EN 1186-1:2002-07** (Materials and articles in contact with foodstuffs - Plastics - Part 1: Guide to the selection of conditions and test methods for overall migration)
- ✓ **DIN EN 1186-3: 2002-07** (Materials and articles in contact with foodstuffs - Plastics - Part 3: Test methods for overall migration into aqueous simulants by total immersion)
- ✓ **DIN EN 1186-14:2002-12** (Materials and articles in contact with foodstuffs - Plastics - Part 14: Test methods for 'substitute tests' for overall migration from plastics intended to come into contact with fatty foodstuffs using test media iso-octane and 95% ethanol).

The sensory test was passed after two hours at 70°C<sup>1</sup>. The samples did not affect the organoleptic properties (smell/taste) of food & beverage. The Overall migration Limit (OML) of 10 mg/dm<sup>2</sup> (EC I No. 10/2011) was not exceeded for the single contact after 10 days at 40°C for aqueous and acidic food and for the repeated contact after 2 hours at 60°C (95% Ethanol) and 30 minutes at 40°C (Isooctane) for alcoholic and fatty food. The samples conform to the overall migration limit in repeated contact with alcoholic and fatty food at short term storage and in single contact with all other kind of food at any long-term storage at room temperature and below including hot fill (e.g. 2 hours at 70°C).

Philipp Kramer, CTO

Felix Ewald, CEO

<sup>1</sup> sensoric was passed with further drying cycles

This declaration is only valid for the VaporFuse VF47 Eco Fluid applied on EOS PA 2200 plastic specimen with the corresponding process. The migration property of our product may change depending on the modification of the current regulations, test methods, VaporFuse Surfacing (VFS) process and the composition and or the compliance of the used plastic material. It is basically the responsibility of the "distributor" to control the food contact safety of the plastic material used and to test his final product according to the intended conditions of use.