

DECLARATION OF COMPLIANCE

Scrapers and Spatulas

Product Name	Product Code	Size	Colour	Heat Tolerance	DOC Material
Scraper, Flexi Stainless Steel, 40mm	P8040	40 x 210mm	BL, RD, YL, GN, WT, OR, PU	Max 120°C	PP / Stainless Steel
Scraper, Flexi Stainless Steel, 80mm	P8080	80 x 217mm	BL, RD, YL, GN, WT, OR, PU	Max 120°C	PP / Stainless Steel
Scraper, Flexi Stainless Steel, 120mm	P8100	120 x 225mm	BL, RD, YL, GN, WT, OR, PU	Max 120°C	PP / Stainless Steel
Flexiblade Spatula for Handle, 80mm	P8280	80 x 217mm	BL	Max 120°C	PP / Stainless Steel
Flexiblade Spatula for Handle, 120mm	P8220	120 x 217mm	BL	Max 120°C	PP / Stainless Steel
Scraper, Stiff Stainless Steel, 40mm	P8041	40 x 210mm	BL, RD, YL, GN, WT, OR, PU	Max 120°C	PP / Stainless Steel
Scraper, Stiff Stainless Steel, 80mm	P8081	80 x 217mm	BL, RD, YL, GN, WT, OR, PU	Max 120°C	PP / Stainless Steel
Scraper, Stiff Stainless Steel, 120mm	P8112	120 x 225mm	BL, RD, YL, GN, WT, OR, PU	Max 120°C	PP / Stainless Steel
Heavy Duty Stainless Steel Scraper, for Threaded Handle	P6929	280 x 110mm	RD, BL, YL, GN, WT, BK, OR, PU, GY, BN	Max 120°C	PP/ Stainless Steel
Hand Spatula, 75mm	P6113	75 x 250mm	BL, RD, YL, GN, WT, OR, PU, GY, BN, PK	Min -30°C Max 120°C	PP
Hand Spatula, 110mm	P6124	110 x 250mm	BL, RD, YL, GN, WT, OR, PU, PK, GY	Min -30°C Max 120°C	PP
3-Way Dough Divider / Scraper	P6134	(3 x 100) x 240mm	BL, RD, YL, GN, WT, GY, BN	Min -30°C Max 120°C	PP
3-Way Dough Divider / Scraper	P6148	200 x 130mm	BL, RD, YL, GN, WT, GY, BN	Min -30°C Max 120°C	PP
Flexible Bowl Scraper, 146mm	P6140	146 x 98mm,	WT, BL, RD, GN, YL, OR, BK, PU	Min -30°C Max 120°C	PP
Flexible Bowl Scraper, Round, 160mm	P6145	160 x 125mm	BL, RD, YL, GN, WT, OR, BK, PU	Min -30°C Max 120°C	PP
Paddle Scraper Blade	P7112	112 x 235mm	BL, RD, YL, GN, WT	Min -20°C Max 120°C	PP

Material: Polypropylene grade (98%) - master batch (2%); White, Blue, Red, Yellow, Green, Black, Orange, Purple, Pink, Brown and Grey.

We confirm that the above-mentioned products fulfil the requirements on materials and articles used for food contact as described in the European Regulation 10/2011/EC as amended up to and including 202/2014/EC. The master batches are furthermore in compliance with European Resolution Res AP (89) 1.

Substances used for the manufacturing of the products are all listed in Annex I of Regulation 10/2011/EC as amended up to and including 202/2014/EC. The products contain substances restricted by specific migration limits as defined in Regulation 10/2011/EC Annex I. The products have been tested for overall and specific migration

according to the specifications in Regulation 10/2011/EC as amended up to and including 202/2014/EC. Both overall and specific migration limits are complied with when the products are used as specified.

The products can be used for long term contact with all kinds of foodstuffs at maximum 40°C and can furthermore be employed for a maximum of 2 hours at a maximum of 70°C or maximum 15 minutes at a maximum of 100°C.

The following substances also authorised as direct food additives (dual use additives) are present in the products:

- **Ref no. 24550, Stearic Acid**
- **Ref no. 56585, Glycerol, Esters with Stearic Acid**
- **Ref no. 92080, Talc**

Furthermore, the various colours contain the following dual use additives:

- **White, Blue, Yellow, Green, Purple and Grey:** TiO₂ and Calcium Stearate
- **Red and Orange:** TiO₂, CaCO₃ and Calcium Stearate
- **Brown:** Fe₂O₃, Iron Oxide and Calcium Stearate

The products do not contain a functional barrier as defined in Regulation 10/2011/EC as amended up to and including 202/2014/EC.

The items do not apply any danger to health or environment according to article 3 in Framework Regulation 1935/2004/EC.

The items are manufactured according to Regulation 2023/2006/EC on good manufacturing practice. The items comply with current EU-legislation on plastic materials and articles intended for food contact as described in EC Regulation 10/2011/EC as amended up to and including 202/2014/EC and the Danish executive order no. 822 of 26/06/2013.

FDA (American Food and Drug Administration): All raw materials are in compliance with FDA-CFR 21 / Food code 2009.

EU Regulations: Made in accordance with EU regulations; 10/2011/EC as amended up to and including 202/2014/EC, 1935/2004/EC, 2023/2006, 579/2011/EC. EU directive; 93/43/EEC.

Glass/Fork: Fulfil the rules to be marked with the glass/fork symbol.


Before use: It is recommended to clean, disinfect and/or sterilise the article before use.

After use: Clean, disinfect (tolerates all approved disinfectants) and sterilise the article after use according to the appropriate to its intended use, using the correct chemical, concentration, time and temperature. Sterilise in an autoclave max temp. 120°C (max temp for cleaning the article 134°C).

This certificate was prepared on behalf of Klipspringer Ltd and the information included is to the best of our knowledge correct at the time of writing. Klipspringer offers the information within this document as a guide only, they do not represent any guarantee of the prescribed products in the sense of the legal guarantee regulations. It is the responsibility of the end user to ensure the items purchased are suitable for the intended application.

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Declaration of compliance in line with Annex 4 10/2011/EC

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		Authorised by	S. Britton
		Revision No.	006
		Revised by	S. Britton