

## EU Regulatory Compliance Statement for gloves intended to come into contact with food

**Product:** Glove type 720R (Polyester knitted glove with Nitrile rubber coating)

**Intended Food Contact Conditions:** Gloves for handling all food types

We confirm that the above mentioned product is in conformity with the applicable requirements of the following regulations and standards:

- Regulation (EC) no.1935/2004 on Materials and Articles intended to come into contact with food including Article 3 (General requirements) and Article 17 (Traceability)
- Regulation (EC) no. 2023/2006 on 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 Novembre 1994 relatif aux matériaux et objets en caoutchouc au contact des denrées produits en boissons alimentaires).
- 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 del 20 aprile 1973 as amended.)
- Spanish Royal Decree 847/2011
- Compositional requirements of FDA 21 CFR 177.2600 Rubber articles intended for repeated use

When used as intended, the overall migration and specific migration of substances subject to restriction do not exceed the legal limits (calculated as 6 dm<sup>2</sup> glove per 1kg of food).

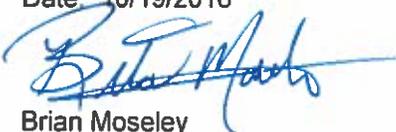
This compliance statement is based on information received from material suppliers, migration testing undertaken according to EU Regulation 10/2011 and quality control systems in place at Showa International (Netherlands) B.V.. Supporting documents are available and can be disclosed to the competent authority on request.

Test Simulants	Food Types	Testing Condition
A – C, D1, D2 of Regulation No.10,2011 for Plastic Materials and Articles in contact with food	All dry, aqueous and fatty foods	2 hours at 70°C, Repeat Use

\* For an example of a specific food that apply to test simulant A, B, C, D1 and D2, please refer to the Annex III of Commission Regulation (EU) No.10, 2011.

No migratory dual use food additives subject to a quantitative or compositional restriction in food (Directives 2008/60/EC, 95/45/EC and 2008/84/EC) are associated with these gloves.

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