

Declaration of Conformity in accordance with Regulation (EC) 1935/2004 and (EU) 10/2011

for materials and plastics that come into contact with food

the manufacturer: Ampri Handelsgesellschaft mbH Benzstr. 16 21423 Winsen (Luhe) Germany

confirms the conformity of article

118-300 Peppermint Rosie

mint/pink disposable nitrile gloves, powderfree

with the rules of the

Regulation (EC) 1935/2004 - article 3, 5, 11, 15 and 17-, german feed and food code – LFGB, Regulation (EC) 10/2011 and the german recommendation XXI and XXI/1. of the Federal Institute for Risk Assessment (BfR) in the current version.

If the products contain restricted substances (SML/QM), the limits specified in Regulation (EU) 10/2011 are complied with. For substances not listed in the Union list (Annex I of Regulation (EU) 10/2011), national provisions continue to apply, such as the recommendations of the BfR and the requirements of Section 31 (1) LFGB.

NIAS (non-intentionally added substances) relevant to conformity were assessed in accordance with Article 19 of Regulation 10/2011 and classified as harmless.

Note on dual-use substances: Substances that are also permitted as food additives do not migrate or are present in such small quantities that they have no technological effect in the event of migration.

overall migration mint

simulant solution	conditioning	overall migration mg/dm ²	limit mg/dm²
acetic acid 3%	30 minutes 40°C	< 2,5 mg/dm ²	10 mg/dm ²
ethanol 10%	30 minutes 40°C	< 2,5 mg/dm ²	10 mg/dm ²
ethanol 95%	30 minutes 40°C	7,3 mg/dm ²	10 mg/dm ²
Isooctane	30 minutes 40°C	< 2,5 mg/dm ²	10 mg/dm ²

overall migration pink

simulant solution	conditioning	overall migration mg/dm²	limit mg/dm²
acetic acid 3%	30 minutes 40°C	< 2,5 mg/dm ²	10 mg/dm ²
ethanol 10%	30 minutes 40°C	< 2,5 mg/dm ²	10 mg/dm ²
ethanol 95%	30 minutes 40°C	4,7 mg/dm ²	10 mg/dm ²
Isooctane	30 minutes 40°C	< 2,5 mg/dm ²	10 mg/dm ²



not applicable

Specification of the intended use or limitations

The above-mentioned article can be used safely in the preparation and treatment of food. In this process, they may be in direct contact with the following types of food for a short time:

process, they	may be in direct cor	itact with the follow	ring types of food to	r a snort time:			
all types							
Restriction							
The article is not suitable for the following types of food:							

The valuation basis for the glove-application is a surface-to-volume ratio of $8,4~\rm dm^2$ per $5\,\rm kg$ food in accordance with the German BfR.

When used as specified, the overall migration as well as the specific migration do not exceed the legal limits.

The examination was conducted in accordance with

Regulation (EC) No. 10/2011 (Annex V), including all current amendments and corrections.

No functional plastic barrier is used.

regulation (EC) 2023/2006

The above article is manufactured in accordance with Good Manufacturing Practices (GMP), i.e. they are produced and controlled with the assurance of compliance with applicable regulations and quality standards.

The traceability according to the regulation (EC) No. 1935/2004 is ensured by the batch number.

Winsen, 07.11.2024