

Declaration of Food Contact Conformity
for Spiral Fabric types made of synthetic material
for application as food-contact material in the food industry

The Württembergische Spiralsiebfabrik GmbH, 73061 Ebersbach, manifests in this document that the products:

Spiral Fabrics in L-Quality

which are provided for the food industry for food-contact-application, meet the

- regulation (EC) No. 1935/2004 of the European Parliament on materials and articles intended to come into contact with food, article 3, article 11 paragraph 5, paragraph 15 and 17,
- Foodstuffs, Consumer Goods and Animal Feed Code (LFGB)
- and the Commission Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food

in the respectively valid versions.

Moreover it is confirmed that the products are manufactured according to the regulations of the EG 2023/2006 stated by the commission on 22nd December 2006 by way of the good manufacturing practice for materials and subjects defined to come into contact with food. For the production of spiral fabrics provided as food-contact material, exclusively food contact conformable basic raw material is used. The applied materials and procedures are documented and electronically filed to be traceable.

The total migration as well as the specific migration of single substances was proven by an independent testing institute. Conform to specified application, they are below the defined limits of the regulations of the (EC) No. 10/2011. This means that spiral fabrics of the L-Quality will not emit constituent parts or components in a defined application to food, they will not cause an indefensible change of the composition of the food and they will not impair the organoleptic characteristics of the food.

Validation

This declaration is valid for polyester spiral fabric types equipped with a food contact conformable polyurethane edge application. The food conformity declarations from the manufacturers of the respective PET Monofilaments and of the PUR Edge Dope are available at the Württembergische Spiralsiebfabrik GmbH.

Identification of spiral types / qualities

Spiral fabrics provided as food contact material are assigned the letter „L“ directly behind the numerical code of the spiral fabric type.

Product examples for application in the food industry: 60000 L, 70000 L, 70400 LL

Packaging of spiral fabrics provided as food contact material will be assigned the symbol:



by means of adhesive label, stamp or similar.

Declaration (EG) 10/2011

According to information given by material providers, the following ingredients can be contained within a limitation:

Chemical compound	FCM-(Substance No.)	Limit
Ethylene glycol, Diethylene glycol	227 263	SML(T) = 30 mg/kg
Manganese	-	SML(T) = 0,6 mg/kg
Antimony trioxide	398	SML = 0,04 mg/kg
Isophthalic acid	291	SML(T) = 5 mg/kg
Terephthalic acid	785	SML(T) = 7,5 mg/kg
1,1,1-Trimethylolpropane	141	SML = 6 mg/kg
Octadecyl-3-(3,5-di-tertbutyl-4-hydroxyphenyl) propionate	433	SML = 6 mg/kg
Barium	-	SML = 1 mg/kg
Dimethylterephthalate	288	SML = 1 mg/kg

Colored spiral fabrics of L-type can in addition contain:

Chemical compound	FCM-(Substance No.)	Limit
1,1,1-Trimethylolpropane	141	SML = 0,05 mg/kg
Tetrahydrofuran	246	SML = 0,6 mg/kg
1,4-Butanediol	254	SML = 5 mg/kg
Stearic acid, cobaltsalt (calc. As cobalt)	106	SML = 0,05 mg/kg

Moreover the products can contain following DUAL-USE additives which are simultaneously accredited in the declaration (EG) No. 1333/2008 as food additives or which are accredited in the declaration (EG) No. 1334/2008 as follows:

Chemical compound	E-Number	FCM- Substance Number
Phosphoric acid	E 338	69
Silicate	E 552 – E 559	84
Titanium dioxide	E 171	610

Total migration:

The determination was made as per regulations B80.30, 1 - 3 (EC) of the official collection of analytical methods according to §64 LFGB and to the specifications of the norm series EN 1186 and EN13130. The selection of test simulants as well as of the contact conditions was carried out according to the directives of the regulation (EC) No. 10/2011 on materials and articles intended to come into contact with food.

Abbreviation	Testing simulant	Conditions
A	Ethanol 10%	2 hours at 100°C (OM 5)
B	Acetic acid 3% (m/v)	2 hours at 100°C (OM 5)
D2	Olive oil	2 hours at 100°C (OM5)

According to gas chromatographic test, no ingredients are detectable that interfere with the use as a fat simulant

Screening

Replacement of the specific migration by the overall migration with test conditions those are at least as strict as those of the specific migration

Testing simulant	Conditions
Ethanol 95%	2 hours at 60°C
Isooctane	2 days at 60°C

Specific migration:

Not detectable were the following aromatic primary amines (< 0,0005 mg/dm³):

aniline	3,3' -dimethylbenzidine
4-aminodiphenyle	3,3' -dimethyl-4,4' -diaminodiphenylmethane
benzidine	p-cresidine
4-chloro-o-toluidine	4,4' -methylen-bis(2-chloroaniline)
2-naphthylamine	4,4'-oxydianiline
o-aminoazotoluene	4,4' -thiodianiline
2-amino-4-nitrotoluene	o-toluidine
4-chloraniline	p-toluidine
2,4-diaminoanisole	2,4-toluoenediamine
4,4' -diaminodiphenylmethane	2,4,5-trimethylaniline
3,3'-dichlorobenzidine	o-anisidine
3,3'-dimethoxybenzidine	4-aminoazobenzene
2,4-dimethylaniline	2,4-dichloroaniline
1,3-phenylenediamine	p-Aminoanisanilid
5-chloro-2-methoxyaniline	2 -methoxy-4-nitroaniline
4-chloro-2,5-dimethoxyaniline	5-chloro-2-methylaniline
2,6-toluene diamine	

Detailed data, description of analysis methods and notes on the regulations linked with related times and changes are documented in the certificate of compliance 37310 U 14 (ISEGA) and the certificate of compliance 43425 U 16 (ISEGA).

FDA

It is established that the components of the spiral fabrics meet the relevant demands of the

„Code of Federal Regulations, Food and Drugs (FDA), 21 CFR Ch. 1 (edition April 1, 2016) “

in detail, respective to the spiral fabric material/PET: part 177.1630 – Polymers and with respect to the edge coating/PUR: part 175.105 – Adhesives and components of coatings.

Kind of food

Based on examinations performed, the product is suitable for all kinds of food.

Restrictions: none

Temperature and time

L type polyester Spiral Fabrics can uncritically be applied in the food industry and may have direct contact to food for up to 2 hours at a temperature of 100°C.

Ratio: Contact area Spiral fabric to Volume food

6 dm²/L (non-binding declaration / application not foreseeable and condition of food - solid or liquid - unknown)

Functional barrier

L-Type polyester Spiral Fabrics has no functional barrier

The consumer has to assure himself of the compliance of the contact conditions (temperature, exposure time) or the suitability of the intended application.

This information is electronically generated and valid without signature
Württembergische Spiralsiebfabrik GmbH