

Declaration of Conformity

for objects which come into contact with food

Manufacturer's name and address: B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen, Germany

Models and designations:

**Food container (Gastronorm container) and its accessories
of chrome-nickel-steel 1.4301 (X5CrNi18/10)
of the model lines as listed in the following**

**Gastronorm containers (perforated and non-perforated, with and without handles)
Models: GN / GN-B / GN-P / G-KEN / G-KEN G**

**Lid without seal (with and without handle, with and without ladle cut-out)
Models: GD / GD-B / GD-F / GD-L / GD-BL / GDS-U / GDS-UL**

**Perforated insert base
Models: G-ELB**

These products are consumer goods as defined in Section 2 Para. 6 No. 1 of the German Food, Consumer Goods and Fodder Code (LFGB). They are therefore subject to the legal requirements for food. The articles meet the requirements of Section 31 of the German LFGB with regard to the parameters checked.

We herewith declare that the products specified in detail above comply with the legal regulations of the Commodities Ordinance and the Ordinances (EU) No. 1935/2004, (EU) No. 1907/2006 and (EU) No. 2023/2006 in their respective current versions, as well as the French Ordinance of 31.01.1976 on objects made of stainless steel which are allowed to come into contact with foodstuffs and the Ordinance of 15.11.1945 on materials which may be used without restriction of public health in the production of measuring instruments.

The products specified in detail above comply with the standards NF A36-711, NF EN 10088-1 and BP A36-720 in their respective current versions.

The following tests according to recognised methods were conducted on the products named above:

Test for:	Result	Limits France
Nickel	< 0,03 mg/kg	< 0,5 mg/kg
Chromium	< 0,5 mg/kg	< 0,5 mg/kg
Zinc	< 5 mg/kg	< 10 mg/kg
Lead	< 0,01 mg/kg	< 4 mg/kg
Cadmium	< 0,001 mg/kg	< 0,3 mg/kg

During testing for heavy metals in test food, no emissions or only non-hazardous traces of toxic heavy metals were found during use according to the specifications with regard to the total migration and the specific migrations. The composition of food is not negatively affected by this.

Specification for intended application and restrictions:

1. Types of food which are to come into contact with the material:

Fruit, vegetables, dry and fatty foods and completely cooked and/or prepared foods in a frozen, cooled or hot state.

2. Types of food which are NOT to come into contact with the material:

There are **NO** types of food which are **NOT** to come into contact with the material.

3. Application and temperature for contact with food:

The products specified in greater detail above can be used for the storage and/or transport of food, for cooking and/or heating foodstuffs and for use in so-called regeneration processes. The following simulations and temperatures were utilized for testing and evaluation:

Food Simulation	Duration	Temperature
3% ethanoic acid	1 hrs.	boiling
Water	24 hrs.	40 C°

4. Restriction of application:

There are **NO** restrictions for contact with food for the designated products.

5. Ratio of area to volume which was used during evaluation of conformity

1 dm²/100 ml

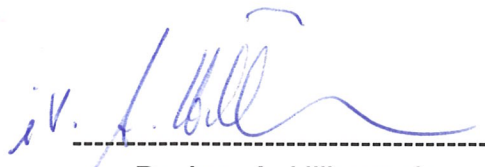
The traceability of the products in accordance with the Ordinance (EC) Nr. 1935/2004 is ensured with the marking applied to the products.

This confirmation applies to the products supplied by us as described. According to it the products meet the legal requirements for the storage and transport of the indicated filling products when the food contact conditions specified in the specifications are observed. The user must convince himself of the suitability of the product for the intended filling product which goes beyond these specifications.

In accordance with this Declaration of Conformity, the described products can be used without concern in the specified applications.

Test certificates of approved agencies and laboratory test reports on our products are available at our offices for viewing by the authorities.

Oberderdingen, 2023-01-23



Dr.-Ing. A. Hillenmeier
Director Research + Development



S. Juhl
Quality Management