

# EC Declaration of Conformity

## Food Standards

### Granberg *nitrile gloves*

#### art. 114.624

is in compliance with FOR 1993-12-21 nr 1381: Forskrift om materialer og gjenstander i kontakt med næringsmidler, and the provisions of the European Directive 1935/2004/EC of October 27th, 2004 relating to materials and articles intended to come into contact with food and with the provisions of the European Commission Regulation (EU) No 10/2011 of January 14th, 2011 relating to plastics intended to come into contact with food.

With reference to Commission Regulation (EU) No 10/2011 of 14 January 2011 Annex III and Annex V for selection of condition and EN1186-1:2002 for selection of Test method, gloves have been subjected to and complied with the following tests:

Food Simulant	Food Simulant Abbreviation	General Food Type	Testing Conditions
Ethanol 10 % (v/v)	Food simulant A	-Foods that have a hydrophilic character and are able to extract hydrophilic substances.	30 min in 40°C
Acetic acid 3 % (w/v)	Food simulant B	-Foods that have a hydrophilic character and are able to extract hydrophilic substances. -Foods which have a pH below 4.5.	30 min in 40°C
Vegetable oil	Food simulant D2	-Foods that have a lipophilic character and are able to extract lipophilic substances. -Foods which contain free fats at the surface.	30 min in 40°C

For detailed information on each food category, please follow the link (ANNEX III, Table 2): [https://eur-lex.europa.eu/eli/reg/2011/10/oj#ntr1-L\\_2011012EN.01007501-E0001](https://eur-lex.europa.eu/eli/reg/2011/10/oj#ntr1-L_2011012EN.01007501-E0001)

According to Commission Regulation (EU) No 10/2011 of 14 January 2011:



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*'To demonstrate compliance with the overall migration limit for all type of foods testing in distilled water or water of equivalent quality or food simulant A and food simulant B and simulant D2 shall be performed.*

*To demonstrate compliance with the overall migration limit for all types of food except for acidic foods testing in distilled water or water of equivalent quality or food simulant A and food simulant D2 shall be performed.*

*To demonstrate compliance with the overall migration limit for all aqueous and alcoholic foods and milk products testing in food simulant D1 shall be performed.*

*To demonstrate compliance with the overall migration limit for all aqueous, acidic and alcoholic foods and milk products testing in food simulant D1 and food simulant B shall be performed.*

*To demonstrate compliance with the overall migration limit for all aqueous foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C shall be performed.*

*To demonstrate compliance with the overall migration limit for all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 % testing in food simulant C and food simulant B shall be performed.'*

They have been manufactured according to the requirements of Commission Regulation EC No, 2023/2006, on good manufacturing practice for materials and articles intended to come into contact with food.

A handwritten signature in blue ink, reading "Ole Marthon Granberg", positioned above a horizontal line.

Ole Marthon Granberg  
Managing Director