

EC Declaration of Conformity

Food Standards

Granberg *nitrile gloves*

art. 114.770

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.	2 hours 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.	2 hours 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.	2 hours in 40°C

* EN 1186 part 14:2002 Test methods for 'substitute tests' for overall migration from plastics intended to come into contact with fatty foodstuffs using test media iso-octane and 95% ethanol.

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

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

'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.



Ole Martin Granberg
Managing Director