



Via Sulbiate, 30 - 20882 BELLUSCO (MB) tel. 039-6840070 - fax 039-6202989 - commerciale@hosestech.it Web Site: www.hosestech.it Capitale Sociale & 800.000,00 i.v. Registro Imprese, Cod.Fisc. e P.Iva 02467480964 - REA Monza Brianza n. 1461153 **DECLARATION OF CONFORMITY**

H.T. HOSES: RETIN/TR TT/CRISTALLO-TR

We hereby declare that our RETIN-TR and TT/CRISTALLO-TR comply with European Regulation EU 10/2011 and its updates and amendments.

Products above mentioned are manufactured with following materials suitable to contact with food:

- -Inside layer in plastified PVC
- -Textile reinforcement in polyester
- -Outer layer in plastified PVC

Le seguenti sostanze soggette a restrizioni o specifiche sono utilizzate nei prodotti descritti sopra:

SUBSTANCE NAME	SML
Terephtalic acid , ester	60 mg/Kg SML
Soybean , epoxidised	60 mg/kg SML 60 mg/kg SML (T)
Polyetylene wases, oxidised	60 mg/Kg SML
Calcium salts of fatty acids	No SML , DUAL USE (Art. 11. 3A)
Salts of zinc.	25 mg/Kg as zinc SML
Octadecil 3 (3,5-di-ter-butyl-4- idrosifeny) propyonate.	6 mg/Kg SML
Vinyl chloride	ND 1mg/kg in final product

Certifichiamo che **RETIN/TR** e **TT/CRISTALLO/TR** sono conformi ai limiti di migrazione globale secondo le seguenti condizioni di prova :

Simulant	Abbreviant
Etanolo al 10% (v/v)	Food simulant A
Acido Acetic 3 %(w/v)	Food simulant B
Etanolo al 20 % (v/v)	Food simulant C

Condition for test: 10 days at 40°C for all three simulants.

Products comply with global migration limits and with other specifications that monomers contained could be subjected to at use conditions above shown.

What declared has been attested by analytic tests performed according to DM 21.03.73 and to articles 17 and 18 of Reg. EU 10/2011 (Annex V)

Calculations are executed considering that 1 Kg of food has to be in contact with 6 dm.2 of product. We recall that the global migration limit is of 60mg/kg of food and that the analytic tolerance is between 10% and 20% (12 mg/kg or 2 mg/dm2).

We suggest to inform us when use conditions of products are not complying with information given in the present certificate, or when food that should be in contact with article is different as regards applied conditions or above mentioned simulants. The utilizer of product that has to be in contact with foodstuffs is responsible to inform our company of every restriction regarding particular characteristic of food components that are conveyed by the product itself.

The present certification is valid since that date written below and it will be substituted in the event of substantial changes in production process that could modify the product feature, or when new test are need because of new amendments to regulations in order to check the fitness of our products.

Bellusco, 10.05.2016