



December 28, 2012

131, Rue de la Plain - ZI Lafayette
38790 St GEORGES D'ESPERANCHE
FRANCE

Tel.: +33 (0)4 78 96 21 90
Fax: +33 (0)4 78 96 21 78
<http://www.mafdel-belts.com>

STATEMENT ON FOOD CONTACT USE

Product Reference:

PFRB : MAFDEL POLY/FLEX BLUE ROUND BELTS

The above MAFDEL polyurethane belts comply with the Food Regulations:

Regulation (EC) n°1935/2004/EC of October 27, 2004

Modified Regulation (EU) n°10/2011 of January 14, 2011

Regulation (EC) n° 2023/2006/EC of December 22, 2006

As prescribed by Modified Regulation (EU) 10/2011, MAFDEL declares that:

All the materials used to produce this belt comply with the applicable law.

The overall migration of the authorized substances, measured using the prescribed extracting substances (simulants) is lower than the maximum limit allowed for:

- Overall migration with simulant A - distilled water <10 mg/dm²
- Overall migration with simulant D – Olive Oil <10 mg/dm²

The specific migration of the substances subject to restrictions is lower than the maximum limit allowed:

- 1,4 Butanediol (CAS 110-63-4) <SML(T)=5,00mg/kg
- Primary aromatic amines <LD=0,01mg/kg
- 4,4'diphényl methane diisocyanate <QM(T)=0,05 mg/kg

Tests have been carried out for a period of 2 hours at 40°C.

Food Contact:

MAFDEL polyurethane belts are suitable to come into contact with any dry, aqueous, oily and fatty food.

General Advice:

Please be informed that according to contact conditions and contact time, disinfectants containing active chlorine can cause degradation of Polyurethane belts.

We advise against steam sterilization.

The above mentioned products should not undergo any ulterior modification, and should be used in proper and recommended conditions.

Contact tests:

The information herein contained represents an extract from an analysis certification issued by a certified external laboratory (IANESCO) which carried out migration tests in compliances with 82/711/EC, 85/572/EC, 1935/2004/EC, 10/2011/EC regulation and their amendments.