



thermo hauser GmbH · Bleichereistraße 28 · 73066 Uhingen/Germany

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Declaration of Compliance

For plastic products destined for contact with foodstuffs according to § 15 of the EU Regulation 10/2011

Made by

thermo hauser GmbH
Bleichereistr. 28
D – 73066 Uhingen

We herewith confirm that the bread proofing baskets – made of polypropylene – and with the below descriptions meet the requirements of EU regulation 10/2011, EU regulation 1935/2004 and the German Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuches (LFBG) in their most current version.

50002.48709 Bread proofing basket, green, round, 500 g
50002.48719 Bread proofing basket, orange, round, 1.000 g
50002.48729 Bread proofing basket, blue, round, 1.500 g
50002.48759 Bread proofing basket, green, oblong, 500 g
50002.48769 Bread proofing basket, orange, oblong, 1.000 g
50002.48779 Bread proofing basket, blue, oblong, 1.500 g

In case the products contain substances with restrictions in food, the limits set forth by EU regulation 10/2011 and the recommendations of the German BfR (Bundesinstitut für Risikobewertung) are observed.

The bread proofing baskets have been tested according to EU regulation 10/2011. They meet the required criteria for contact with all foodstuffs.

The operating temperature is between 0°C and +40° C.



Sitz der Gesellschaft: Uhingen · Amtsgericht: Ulm HRB 530861 · Geschäftsführer: Jochen Busch, Peter Decker, Helmut Sulger
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The ratio between surface and volume for which the conformity has been established is:

Acetic acid 3% (m/m) 24 h, 40° C S : V = 1,75 dm² : 300 ml.

The products do not contain a functional barrier.

Traceability is secured by the use of item number and production date.

In case the products are being used for applications beyond the requirements set forth by this regulation, the user has to ensure its adequacy by proper testing.

UHINGEN, Sept. 17, 2013



Helmut Sulger
CEO

