

## Declaration of Compliance

This declaration of compliance relates exclusively to the product specified herein in the state in which it was placed on the market. Any components added, handling effected or modifications carried out subsequently are expressly excluded. The present declaration ceases to be valid in the event that the use of the product is not in conformance with the conditions specified in the applicable regulations, if any, and in Habasit's technical documentation. The product is intended for repeated use only.

Herewith we declare that the product specified herein is in compliance with the following food contact regulations.

### **HabaSYNC 02, all product types, without fabric on top Polyester TPU 88ShA natural**

#### **EU**

**Regulation (EC) No 1935/2004** on materials and articles intended to come into contact with food as amended. Specifically, this refers to the relevant Articles 3, 11(5), 15 and 17.

**Regulation (EC) No 2023/2006** on good manufacturing practice for materials and articles intended to come into contact with food as amended.

This material has been manufactured in accordance with the relevant requirements of that regulation.

**Regulation (EU) No 10/2011** relating to plastic materials and articles intended to come into contact with foodstuffs as amended.

This product meets the relevant requirements of Regulation (EU) No 10/2011 as amended and is applicable for direct contact with:

- dry, aqueous, acidic and alcoholic food types according to Annex III, table 2
  - up to 30 minutes contact time at up to 70°C
- Not for fatty / oily food

The raw materials used comply with the requirements of this regulation as amended.

This product does not bring about an unacceptable change in the organoleptic properties of food.

Above mentioned product contains the following dual use additive(s) acc. to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings) in their current version:

2,6-Di-tert-butyl-p-cresol (=BHT) Ref. No. 46640

Testing of overall migration, specific migration and other applicable restrictions (maximum permitted quantity, primary aromatic amines, etc.) was performed according to this regulation as amended.

Ratio of food contact surface area to volume used to establish the compliance of the article: 6

Food simulants and migration conditions used for migration tests:

- |   |                 |
|---|-----------------|
| - A (10% Ethanol)                               | 30 min. at 80°C |
| - B (3% acetic acid)                            | 30 min. at 80°C |
| - E (MPPO; specific migration of dry food only) | 30 min. at 80°C |

## USA

**FDA, 21 CFR** parts/sections 177.2600 Rubber articles intended for repeated use, 178.2010 Antioxidants and/or stabilizers for polymers, 178.3297 Colorants for polymers.

This product meets the relevant requirements laid down in this regulation and is applicable for direct contact with:

- dry, aqueous, acidic and alcoholic (<8% alcohol) food as listed in 21 CFR 176.170(c) table 1, food types I, II, IV-B, VI-A, VII-B, VIII

Conditions of use D (hot filled or pasteurized below 150°F) through G (frozen) as listed in 21CFR 176.170(c) table 2

Product is manufactured and declaration issued by:

Habasit America (Middletown)  
150 Industrial Park Road  
Middletown, CT, 06457  
USA

Habasit AG  
Power transmission and conveyor belts  
Römerstrasse 1  
CH-4153 Reinach  
<http://www.habasit.com>

Reference: GAP Mdt-03