

# **Declaration of compliance**

AMNorman has performed an assessment on the following materials from supplier "Graniti Fiandre, Via Radici Nord, 112, 42014 Castellarano RE, Italy":

- UNI ICE ACTIVE SURFACES
- CALACATTA ACTIVE SURFACES

AMNorman declares that the above-mentioned products are in compliance with:

#### EU:

- Framework Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food (dated 27-10-2004).
- Council Directive (EEC) 84/500 relating to ceramic articles intended to come into contact with foodstuffs (dated 15-10-1984).
- Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food (dated 22-12-2006).

#### Belgium:

- Framework legislation Royan Decree of 11 May 1992 on materials and articles intended to come into contact with food.
- Royal Decree of the 1<sup>st</sup> of May 2006 (BE) on a declaration of conformity and performance criteria for the method of analysis for ceramic objects intended to come into contact with foodstuffs.

The products were subjected to migration trials at a BELAC certified lab, Sciensano and the results have been reviewed by AMNorman.

These products are tested under the following conditions:		
Food stimulant:	Acetic acid (4%)	
Test time:	24 hours	
Test temperature:	22°C	



Information about the compliance of substances used that are subject to any restriction or specification:		
Individual substance	Specific Migration Limits (SMLs)	Test results
Lead (Pb)	0,8 mg/dm <sup>2</sup>	Conform
Cadmium (Cd)	0,07 mg/dm <sup>2</sup>	Conform

### **Conclusion:**

The 2 mentioned ceramic materials (UNI ICE ACTIVE SURFACES and CALACATTA ACTIVE SURFACES) can be used as a food contact material in the European Union, and in Belgium.

## Research performed by:

Sigrid Severijns – Food consultant

Signature

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