



STAMPI PER L'INDUSTRIA DOLCIARIA



Via dell'Artigianato, 37-39-41 (z.a.) 36023 LONGARE (VI) ITALY  
Tel. 0444 953165-953178-953299 - Fax: 0444 953050  
E mail: cabrellon@cabrellon.it - Web site: www.cabrellon.it  
PEC: cabrellon@pec.telemar.it - P.IVA/VAT 02482550247  
Cod. Fisc. e n° iscr. Reg. Imp. 02482550247 di Vicenza  
REA 234206/VI - Capitale sociale i.v. €100.000

Longare, 26-10-2017

Messrs.

**STE SA BARRY CALLEBAUT  
BELGIUM N.V**

## CERTIFICATE OF SANITARY CONFORMITY

By the present we declare that the moulds supplied you as per the following articles:

MLD-090493-M00
MLD-090497-M00
MLD-090498-M00
MLD-090499-M00
MLD-090500-M00
MLD-090501-M00
MLD-090502-M00
MLD-090503-M00
MLD-090504-M00
MLD-090505-M00
MLD-090506-M00
MLD-090507-M00
MLD-090508-M00
MLD-090509-M00
MLD-090510-M00
MLD-090511-M00
MLD-090512-M00
MLD-090513-M00
MLD-090514-M00
MLD-090515-M00
MLD-090517-M00
MLD-090518-M00
MLD-090519-M00
MLD-090520-M00
MLD-090521-M00
MLD-090522-M00
MLD-090523-M00
MLD-090524-M00
MLD-090525-M00
MLD-090526-M00
MLD-090527-M00
MLD-090528-M00
MLD-090529-M00

MLD-090530-M00
MLD-090532-M00
MLD-090533-M00
MLD-090534-M00
MLD-090535-M00
MLD-090536-M00
MLD-090537-M00
MLD-090538-M00
MLD-090539-M00
MLD-090540-M00
MLD-090541-M00
MLD-090542-M00
MLD-090543-M00
MLD-090544-M00
MLD-090545-M00
MLD-090546-M00
MLD-090547-M00
MLD-090548-M00
MLD-090549-M00
MLD-090550-M00
MLD-090551-M00
MLD-090552-M00
MLD-090553-M00
MLD-090554-M00
MLD-090555-M00
MLD-090556-M00
MLD-090557-M00
MLD-090558-M00
MLD-090559-M00
MLD-090560-M00
MLD-090561-M00
MLD-090562-M00



Via dell'Artigianato, 37-39-41 (z.a.) - 36023 LONGARE (VI) ITALY  
 Tel. 0444 953165-953178-953299 - Fax 0444 953050  
 E mail: cabrellon@cabrellon.it - Web site: www.cabrellon.it  
 PEC: cabrellon@pec.telemar.it - P.IVA/VAT 02482550247  
 Cod. Fisc. e n° iscr. Reg. Imp. 02482550247 di Vicenza  
 REA 234206/VI - Capitale sociale i.v. €100.000

MLD-090563-M00
MLD-090564-M00
MLD-090565-M00
MLD-090566-M00
MLD-090567-M00
MLD-090568-M00
MLD-090569-M00
MLD-090570-M00
PLV-090531-M00

MLD-090605-M00
MLD-090606-M00
MLD-090610-M00
MLD-090612-M00
MLD-090613-M00
MLD-090614-M00
MLD-090615-M00
MLD-090617-M00

Are made with material TRITAN TX1001, 1° quality FDA, suitable to contact of alimentary substances.

Goods are in right as per the FDA-REGULATION 21 CFR .

We declare also the conformity to:

- COMMISSION REGULATION (EU) N.10/2011 OF 14.01.2011
- REGULATION (EC) 1935/2004 AND (EC) 2023/2006

In witness whereof



Via del Artigianato, 37/39-41 (c.a.) 36023 LONIGRANE MI ITALY  
Tel. 0444 953165-953178-953299 - Fax 0444 953056  
E-mail: cabrellon@cabrellon.it - Web site: www.cabrellon.it  
P.IVA/VAT 02482550247 - Cod. Fisc. e n° iscr. Registro  
Imprese 02482550247 di Vicenza - REA 234206/VI  
Capitale sociale interamente versato € 100.000

## INSTRUCTION FOR THE CORRECT WASHING OF MOLDS IN TRITAN

In this area we wish to provide our customers with simple but important instructions for a good maintenance of our molds. As a matter of fact, a suitable washing allows both an excellent result in the following production and a remarkable extension of the molds life. It is necessary for the washings to be performed regularly, if a production cycle allows doing so. In detail, we recommend for the molds to be stored perfectly clean. The washing of the molds should be made preferably with specific washing machines for the molds washing, but the remarks you will find below may also be performed for hand washings

- First of all we recommend never remove the chocolate residues with rough clothes or sponges, because they would definitely damage the mold surface.
- The water used for washing must be demineralized or reverse-osmosis water, because an high hardness of the water may compromise the surface of the molds letting halos after washing. Further to this, water has a hydrolytic effect on molds in tritan, causing the degradation of the material. This effect is time and temperature dependent. Higher temperatures causing a quicker degradation of the material.
- Up to 40°C the hydrolytic effect is so slow it can largely be ignored but above 40° C, hydrolysis degradation start to accelerate and for this reason we recommend limiting the wash temperature to a maximum of 45° C.
- The cleaning agent used must be a soft product, suitable to wash molds in tritan, or at least with a low alkaline content. Our company can provide a specific product to wash our molds; in any case, no matter you use our specific cleaning product or other products, we recommend to always following dosing indicated by the manufacturer.
- To rinse the molds, we recommend adding water to the rinse aids. Its action allows the water to slip away from the surface of the molds, avoiding thus any halo.
- *Another very important feature is the water pressure used both in washing and rinsing the molds. We recommend that the pressure does not exceed 2 bars.*
- For any washing inside the mold washing machine, we have a final remark: the drying temperature should never exceed 60° C .

Finally, we remind our customers that also a correct storage shall allow a greater life to our molds. Therefore we recommend storing the molds on perfectly flat surfaces and slightly lifted from the ground.

The molds must be packed in closed boxes and most of all far from the light or heat sources.



STAMPI PER L'INDUSTRIA DOLCIARIA



Via dell'Amigianato, 37-39-41 (z.a.) - 36023 LONGARE (VI) ITALY  
Tel. 0444 953165-953178-953299 - Fax 0444 953050  
E-mail: cabrellon@cabrellon.it - Web site: www.cabrellon.it  
PEC: cabrellon@pec.telemar.it - P.IVA/VAT 02482550247  
Cod. Fisc. e n° iscr. Reg. Imp. 02482550247 di Vicenza  
REA 234206/VI - Capitale sociale i.v. €100.000

Longare, 14/12/2017

#### DECLARATION OF COMPLIANCE

This is to certify that we Cabrellon Srl are the manufacturers of the chocolate moulds whose name is indicated on our invoice number \_\_\_\_\_ from \_\_\_\_\_.

The products are produced in Italy.

The chocolate moulds are intended to be put in contact with chocolate for a maximum temperature of 70°.

The chocolate moulds are made of Tritan, and they complies to the EU Directives and its amendments and the FDA regulations concerning plastic materials and final plastic articles intended come into contact with food.

On behalf of

**ABRELLON** s.r.l.