



DECLARATION OF COMPLIANCE

FOR MATERIALS AND ARTICLES TO COME INTO CONTACT WITH FOOD

The Manufacturer:

CW TECHNIEK NV

SMALLANDLAAN 4 unit 1 - 2660 HOBOKEN - BELGIUM

Declares that the product described below:

POLYCARBONATE MOULDS FOR THE CHOCOLATE INDUSTRY

Article numbers starting with:

CW1000/CW2000/CW3000/CW4000/CW5000/CW6000/1000L00/2000L00

B0100/C0100/D100/E7000/E8000/ES1000/EX01/HM001

- Complies with Regulation (EC) No. 1935/2004
- Complies with Regulation (EC) No. 2023/2006
- Complies with Regulation (EC) No. 10/2011 (including Commission Regulation 2019/37)

The migration test shows that the overall migration of the tested samples is less than the maximum limit of 10 mg/dm² for simulant D2 (olive oil, representing all fatty foodstuffs) using the given conditions. The results also show that the specific migration of bisphenol A out of the tested samples is less than the maximum limit of 0,05 mg/kg foodstuffs using the given conditions.

For the use of mentioned articles at the following conditions of use:

- Type of food intended to come in contact with material/object: **Chocolate**
- Shelf-life and material/object temperature: **Store in a cool dry space**
- Surface/Volume ratio: **Specific for each mould. Can not be estimated**
- Using temperature: **+/- 30 ° (Max heating temperature of moulds: 80°)**
- Freezer: **not recommended --> cooling tunnel: yes**
- Microwave: **no**
- Oven: **no**
- Dishwasher: **yes 60 ° with adjusted detergent (M1569 detergent - M1570 rinse aid)**

Our chocolate moulds are made for repeatedly use. It is not allowed to use the moulds for any other application than chocolate!

ALL MOULDS ARE PRODUCED WITH FOOD SAFE AND HIGH PERFORMANCE POLYCARBONATE.

HOBOKEN, January 2021

CW TECHNIEK – JAN NEVEN – MANAGING DIRECTOR



Smallandlaan 4 unit 2 • 2660 Hoboken, Antwerpen • Belgium • Tel. +32 (0)3 216 44 27

Fax +32 (0)3 216 98 33 • www.chocolateworld.be • info@chocolateworld.be