



Certificate of EU Food Contact Compliance

Manufacturer: Fenner Drives
311 West Stiegel St.
Manheim, PA 17545

Product: Eagle EC Blue 80A

Date of Declaration: June 22, 2016

The monomers and additives used to manufacture this product are listed in EU Regulation 10/2011 (and in the legislation which it replaces; Commission Directive 2002/72/EC (06/08/2002) relating to plastic materials and articles intended to come into contact with foodstuffs and its amendments 2004/1/EC (06/01/2004), 2004/19/EC (01/03/2004), 2005/79/EC (18/11/2005), 2007/19/EC (30/03/2007), 2008/39/EC (06/03/2008) and Regulation (EC) No 975/2009 (19/10/2009)), within the framework defined by the Regulation 1935/2004/EC (27/10/2004) on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.

The above product has been *independently* tested for overall migration with the simulants and test conditions listed below as defined in EC Directive 97/48/EC and EU Regulation 10/2011. The product was exposed to each stimulant and test condition three times to comply with repeat use requirements as defined in Commission Directive 2002/72/EC and EU Regulation 10/2011.

Food Simulants	Test Conditions		
	Duration	Temp (°C)	Exposures
10% v/v ethanol (Simulant A)	1 hour	40	3
95% v/v ethanol (Simulant D substitute)	1 hour	40	3
Iso-octane (Simulant D substitute)	1 hour	40	3

The overall migration results were found to be below the limits defined in EC Directive 2002/72/EC and EU Regulation 10/2011, which is presently defined as 10 mg/dm² of the surface area of the article.

Constituent monomers and additives used to manufacture this product have the following specific migration requirements:

- 5 mg per kg of foodstuff
- 0.020mg per kg of foodstuff

The specific migration requirements were tested under the following conditions.

Food Simulants	Test Conditions		
	Duration	Temp (°C)	Exposures
10% v/v ethanol (Simulant A)	1 hour	40	3
95% v/v ethanol (Simulant D substitute)	1 hour	40	3

The specific migration results were found to be below the limits defined in EC Directive 2002/72/EC and EU Regulation 10/2011.

The composition of the named product also complies with all purity criteria in accordance with Directives 95/31/EC, 95/45/EC and 96/77/EC.

The named product is manufactured according to Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

The pigments used in the product are listed in the 'Index alphabétique des matériaux pour contact alimentaire et leurs constituants -Pigments et colorants' (The French Positive List) contained in Brochure N° 1227.

The product was also **independently** tested for color migration according to the Council of Europe Resolution AP (89) 1. The food contact surface of the sample was exposed to the following simulants and no color migration was observed; therefore the product complies with the test requirements of Council of Europe Resolution AP (89) 1 "On the use of colourants in materials and articles coming into contact with food".

Food Simulants
10% v/v ethanol (Simulant A)
3% w/v acetic acid (Simulant B)
20% v/v ethanol (Simulant C)
Rectified olive oil (Simulant D)

Therefore, the named product fully complies with the regulations indicated and may be used in repeat food contact applications at temperatures up to 40°C for 1 hour for all foods with a pH greater than 4.5.



Tyson Gabler
June 22, 2016