



F. A. C. E. M.

Fabbricazione Articoli Casalinghi E Metallurgici SpA
Cap. Soc. 500.000 € i.v. – P.Iva IT 00517250015 – REA TO 151967
Cod. Fisc. e N° iscriz. Reg. Imp. Torino : 00517250015

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DECLARATION OF CONFORMITY FOR MATERIALS AND OBJECTS INTENDED TO COME IN CONTACT WITH FOOD PRODUCTS

1. We hereby declare that the material (SAUSAGE STUFFER) provided for vacuum storage of foods is compliant with the following EC legislation:
 - EU Regulation 1935/2004/EC, implemented according to the requirements of EU Regulation 2023/2006
 - EU Regulation No. 10 of 2011
 - Directive 2006/42/EC and subsequent updates and modifications and the following Italian legislation:
 - Ministerial Decree 21/03/1973 and subsequent updates and modifications
 - Decree no. 140 dated 11/11/2013
 - Presidential Decree 777/82 and subsequent updates and modifications
 - Ministerial Decree no. 76 dated April 18, 2007
 - Ministerial Decree no. 243 dated 01/06/1988

2. The above-mentioned material is made with:
 - AISI 304 stainless steel
 - Food grade silicone
 - Food grade polyethylene and polypropylene
 - Food grade nylon

3. We declare that:
 - 3.1) the material does not contain substances subject to restrictions in the legislation mentioned and respects the limits of global and specific migration under the following conditions.
 - GM in 3% acetic acid (Simulant B), 15% ethanol (Simulant C) and rectified olive oil (Simulant D) for 2 hours at a temperature of 20°C for stainless steel parts
 - SM of the Ni-Cr in 3% acetic acid (Simulant B) for 0.5 hours at a temperature of 100°C for stainless steel parts
 - GM in distilled water (Simulant A) and in rectified olive oil (Simulant D) for 240 hours at a temperature of 40°C for plastic parts
 - 3.2) the assembled parts are subjected to sample release tests at specialised laboratories

4. The user of the material intended for contact with food has the responsibility to inform the company of any restriction due to the composition (additives and flavourings) of the food product to be processed.

5. Industrial or commercial use of the material indicated in this declaration does not preclude the assessment of its conformity with current standards as well its technological suitability for the intended use.

6. This declaration is valid as of the date specified below and will be replaced in the event substantial changes occur in the production of the materials that could change some of the requirements for conformity or when the legislative references mentioned in this declaration are modified or updated in such a way that a new conformity assessment is required. The declaration has a maximum validity of 24 months.

Date: 02/01/2014 Legal Representative: Giovanni Battista Rolle