

# Certificate

Product: **Eurodekor plate**


Customer: **Fritz Egger GmbH & Co. OG Holzwerkstoffe, Weiberndorf 20,  
6380 St. Johann in Tirol, Austria**

The above-mentioned product is intended to come into contact with foodstuffs. Therefore it was tested in terms of its organoleptic behaviour, overall migration, polycyclic aromatic hydrocarbons as well as for the specific migration (risk-oriented) of several substances used according to the manufacturer. Furthermore a GC-MS-screening of a 95% ethanol migrate was performed (WESSLING test report CAL18-046981-1 dated from 16<sup>th</sup> April 2018 and WESSLING test report CAL20-055467-2 dated from 25<sup>th</sup> June 2020). Partially, the tests (test report CAL20-055467-2) were performed due to technical reasons on a melamine resin laminate that according to the customer possesses the same surface properties and materials as the Eurodekor plate coated with melamine resin laminate. The examinations are based on a short-term hot contact of the product with all kinds of foodstuffs for a maximum of two hours at 70 °C at the most. The examinations were performed with a ratio of 170 ml food simulant to 1 dm<sup>2</sup> product surface.


With regard to manner and extent of the performed examinations and regarding the use as a countertop in kitchens and supermarkets, the tested present sample is in compliance with the following regulations, each in their current version:

- Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC
- Foodstuffs, Consumer Goods and Animal Feed Code ("Lebensmittel- und Futtermittelgesetzbuch" – LFGB)
- Regulation (EU) No. 10/2011 of 14<sup>th</sup> January 2011 of the Commission about materials and objects made of plastic material that are intended to come into contact with foodstuffs

The physical/technological applicability of the article has to be verified and ensured by the respective user himself. The traceability according to Regulation (EC) No. 1935/2004 as well as good manufacturing practice in terms of Regulation (EC) No. 2023/2006 will be guaranteed by the Company mentioned above.



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The certificate is valid for two years.

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