

Declaration of Conformity

We hereby confirm that below mentioned O.L Seals compounds comply with European Regulations and U.S. Food & Drug Administration (FDA) as follows:

	(EC) 1935/2004	(EC) 2023/2006	(EU) 10/2011 *	U.S. FDA
Kefloy® 501	✓	✓	✓	✓
Kefloy® 522	✓	✓	✓	
Kefloy® 540	✓	✓	✓	✓
Kefloy® 590	✓	✓	✓	✓
Kefloy® 692	✓	✓	✓	✓
Kefloy® 705	✓	✓	✓	✓
Kefloy® 723	✓	✓	✓	✓
Kefloy® 7138	✓	✓	✓	✓

Kefloy 501:	Virgin PTFE
Kefloy 522:	Virgin PTFE compounded with carbon and graphite
Kefloy 540:	Virgin PTFE compounded with aromatic filler
Kefloy 590:	UHMW-PE
Kefloy 692:	Virgin PTFE compounded with additive
Kefloy 705	Virgin PTFE compounded with carbon fiber
Kefloy 723:	Virgin PTFE compounded with glass beads
Kefloy 7138:	Virgin PTFE compounded with PEEK

*The Determination of the overall migration was tested by an independent accredited institute. The tests were carried out on samples that were machined out of our semi-finished plastics. According to the regulation (EU) No 10/2011, the total migration was determined by using food simulants and pre-defined testing conditions (time/temperature). The test results did not exceed the legal limits set out in directive. The test results are available on request.

We also confirm that the compounds comply with Annex I, Table 1 of the Regulation (EU) No 10/2011.

Kefloy® 501, 540, 692, 705, 723 and 7138 was tested according to US FDA 21 CFR 177.1210 and US FDA 21 CFR 177.1550. Kefloy® 7138 was also tested according to US FDA 21 CFR 177.2415.

Kefloy® 590 comply with the requirements in the US FDA 21 CFR 177, section 1520 "Olefin polymers".

Kefloy® 501, 522, 540, 590, 692, 705, 723 and 7138 can be used in contact with all kinds of foodstuff.

The contact temperature is 70 °C for Kefloy 590 and 100 °C for Kefloy 501, 522, 540 and 692, 705, 723, 7138. There is no limitation for the contact time.

It remains still the customer's own responsibility to determine the suitability of the plastic components (made of our materials) for the projected application or application conditions (contact time, contact temperature for the respective types of foodstuff).