

DECLARATION OF CONFORMITY OF THE COMPONENTS OF ZUCCHERINA AND PASTICCINA PRINTERS, INTENDED TO COME INTO CONTACT WITH FOOD PRODUCTS

We hereby declare that:

the components of the Sugar and Pastry printer, classified as being in direct, indirect and/or accidental contact, were subjected to analytical tests and/or modelling/calculation to evaluate their suitability for contact with food under the intended conditions of use.

General requirements

Compliance has been verified against the following European Union (EU) legislation:

1. Regulation (EC) No. 1935/2004 and subsequent updates and modifications;
2. Regulation (EC) No. 2023/2006 and subsequent updates and amendments;

Regard to the manufacturing, assembly, storage and marketing phases of the object, we declare that:

- To have been implemented a quality assurance and control system in compliance with Regulation (EC) No. 2023/2006;
- To observe the provisions of Art. 15, of Regulation (EC) No. 1935/2004 and subsequent amendments, regarding labelling;
- To observe the provisions of Art. 17, of Regulation (EC) No. 1935/2004 and subsequent amendments, regarding traceability.

This declaration is valid from the date shown below and will be replaced if there are substantial changes in the production of the object or when the legislative references mentioned in this declaration will be modified.

The printer object of this declaration is composed of various components, made of different matrices. Below there are results of the analytical tests carried out on the parts in contact with food, divided by material.

A. Plastic parts

Specific Requirements:

- Regulation (EU) 10/2011 and subsequent amendments
- Regulation (EC) 1935/2004 and subsequent amendments

The article is intended to come into contact with:

ALL KIND OF FOODS

Plastic components were tested for global migrations as well as specific migrations simulating worst case contact conditions.

Ratio between the contact surface (cm²) of the food product and the volume (cm³) used to determine the conformity of the article: 0.5.

With regard to the plastic components, compliance with the Global Migration limits is declared (Test conditions: 20°C for 15 minutes third attack, in the simulants Ethanol 95%, Acetic acid 3%, Ethanol 10% and Isoctane).

B. Rubber components

Specific Requirements:

- Regulation (EU) 10/2011 and subsequent amendments
- Regulation (EC) 1935/2004 and subsequent amendments

The article is intended to come into contact with:

ALL KIND OF FOODS

With regard to rubber components, on the basis of the risk assessment, the following were assessed:

- compliance with the Global Migration limits;
- Compliance with the migration limits of primary aromatic amines related to the restrictions of annex 2 Reg. (EU) 10/2011 and subsequent amendments.

C. Metal components

Specific Requirements:

- Regulation (EU) 10/2011 and subsequent amendments
- Resolutions CM/Res (2013)9 – Guidelines EDQM

The article is intended to come into contact with:

ALL KIND OF FOODS

Metal components were tested for specific migrations simulating worst case contact conditions.

Ratio between the contact surface (cm²) of the food product and the volume (cm³) used to determine the conformity of the article: 0.5.

With regard to the metal component, we declare:

- compliance with the limits of the Specific Migrations of metals;
- compliance with the limits of the Specific Migrations of heavy metals.

D. Multimaterial components

Based on the risk assessment, the multi-material components were evaluated for suitability for food contact:

- Printing-head;
- Cartridge

Printing Head:

Specific Requirements:

- Regulation (EC) 1935/2004 and subsequent amendments

The article is intended to come into contact with:

EDIBLE INK

Cartridge:

Specific Requirements:

- Regulation (EU) 10/2011 and subsequent amendments
- Regulation (EC) 1935/2004 and subsequent amendments

Based on the risk assessment, the following were assessed:

- compliance with the Global Migration limits in accordance with Reg. (EU) n°10/2011 and subsequent amendments (the tests were carried out using the simulant Ethanol at 50% under conditions 10 days/40°C for filling);
- compliance with the migration limits of primary aromatic amines and metals related to the restrictions of annex 2 Reg. (EU) 10/2011 and subsequent amendments (the tests were carried out using the simulant 3% acetic acid at 10 days/60°C conditions).

Following the results of the tests, we declare that the component is suitable for contact with all types of aqueous and alcoholic food products.

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Elisa Davalli
Lesepidado Srl



Lesepidado Srl
Sede legale: Via Liguria, 8
40024 Castel San Pietro Terme (BO)
fraz. Osteria Grande
Cod. Fisc. e P.IVA 02028301204