## Hygiene-Institut des Ruhrgebiets

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Unser Zeichen: H-216756-12-Bg Ansprechpartner: Dr. Jutta Begerow

Gelsenkirchen, May 16, 2012

## Test Report (short form)

Client:

Date of order: Receipt of samples: Test items:

Order:

Period of experimental testing:

COMPANIA ELABORADORA DE CAUCHO COECA, S.A., Calle de Concejo, 4, 01013 Vitoria (Alava), Spain March 22, 2012 (Order Nr. 36106) March, 26, 2012 Flat test samples made of a blue-coloured silicone called COE-010/60 azul (Lote: 18134; FECHA: 2.03.12) Testing for conformity with Recommendation XV. "Silicones" of the German BfR as of 01.01.2012 April 11, 2012 – May 11, 2012

According to our experimental testing the silicone elastomer COE-010/60 azul meets the requirements of Recommendation XV. of the German BfR as of 01.02.2012. It released less than 0.5 % volatile organic and less than 0.5 % extractable components. The product was negatively tested for peroxides and did not affect taste or smell of foodstuffs. Conversion products of the used crosslinking agent were below the limit value of 0.2 %.

The silicone elastomer COE-010/60 azul may thus in our opinion be safely used for the manufacturing of cooking seals.

This test report (short form) is based on our detailed test report H-216754-12-Bg as of May 16, 2012.

The validity of our test report assumes a coexisting quality of the test material and product composition and processing. Our expert assessment is made on the premise that all base materials used in production have been declared in their entirety and that no further materials have been added to the product.

Under current statutory regulations, our assessment for the test sample is valid for five years from the date of product issue. However, validity becomes void should the formula or production process of the test sample be changed. The certificate shall not be reproduced except in full, without written approval of the Institute.

For the Director:

eef6000 (Dr. Jutta Begerow) Food Chemist Head of Department

