Hygiene-Institut des Ruhrgebiets

Institut für Umwelthygiene und Toxikologie Direktor: Prof. Dr. rer. nat. L. Dunemann



Hygiene-Institut · Postfach 10 12 55 · D-45812 Gelsenkirchen

COMPANIA ELABORADORA DE CAUCHO COECA, S.A. Calle de Concejo, 4 01013 Vitoria (Alava)

Spain

Rotthauser Str. 21 45879 Gelsenkirchen, Germany

Zentrale

+49(0)209 9242-0

Durchwahl

- 150 - 155

Telefax

j.begerow@hyg.de

E-Mail Internet

www.hyg.de

Unser Zeichen: H-216757-12-Bg

Ansprechpartner: Dr. Jutta Begerow

Gelsenkirchen, May 16, 2012

Test Report (short form)

Client:

COMPANIA ELABORADORA DE CAUCHO COECA, S.A.,

Calle de Concejo, 4, 01013 Vitoria (Alava), Spain

Date of order:

March 22, 2012 (Order Nr. 36106)

Receipt of samples:

March, 26, 2012

Test items:

Flat test samples made of a white-coloured silicone called

COE-048/65 blanca (Lote: 18290; FECHA: 2.03.12

Order:

Testing for conformity with Recommendation XV.

"Silicones" of the German BfR as of 01.01.2012 April 11, 2012 – May 11, 2012

Period of experimental testing:

According to our experimental testing the silicone elastomer COE-048/65 blanca 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-048/65 blanca 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-216740-12-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:

(Dr. Jutta Begerow) Food Chemist

Head of Department

