

DECLARATION OF COMPLIANCE

Materials and articles in contact with foodstuffs

RS Components Ltd, hereby declares that the product(s) reference below:

Product Code: G717-06, G717-07, G717-08, G717-09, G717-10, G717-11

Article Number: 2459032, 2459033, 2459034, 2459035, 2459036, 2459037

Description: RS PRO Mediumweight Cut Resistant Food Glove

Colour: Blue

Size: 06-11, X-Small – 2 X-Large

Determination of Overall and Specific Migration against requirements of Commission Regulation No. 10/2011 (published on 8th February 2018 and incorporating 9 amendments) on samples 8-096-COO (G717)

Test report produced by: SATRA Technology Centre Ltd

Test report number: CHM0274313/1833/LH/Final



Conclusions:

When tested in accordance with EN 1186-3:2002 the samples described as 8-096-COO were found to meet with the overall migration limit requirements when assessed against 10% Ethanol for 10 days at 40°C. The samples described were found to be unsuitable for testing against simulant D2; therefore, the alternative simulants (Iso-octane and 95% Ethanol) were tested against. The samples were found to meet with the overall migration limit requirements when assessed against alternative simulants Iso-octane for 2 days at 20°C and 95% Ethanol for 10 days at 40°C when a correction factor of 3 is applied.

The samples did not meet with the overall migration requirements in Commission Regulation (EU) No 10/2011, Annex II when tested in 3% Acetic acid and 50% Ethanol for 10 days at 40°C.

The specific migration limits for metals were assessed after extraction in 3% Acetic acid for 10 days at 40°C and did not meet with the requirements of Commission Regulation (EU) No 10/2011, Annex II, due to the level of Zinc.

Results are given in the following tables.

TESTING REQUIRED:

- EN 1186 part 3:2002 Materials and articles in contact with foodstuffs – Plastics Test methods for overall migration into aqueous food simulants by total immersion for 10 days at 40°C.
 - 10% Ethanol (simulant A Commission Regulation No. 10/2011)
 - 3% Acetic acid (simulant B in Commission Regulation No. 10/2011)
 - 20% Ethanol (simulant C in Commission Regulation No. 10/2011)
 - 50% Ethanol (simulant D1 in Commission Regulation No. 10/2011)
- SATRA SOP CAT 035 – determination of total migration into food contact materials using simulant D2 for 10 days at 40°C

Note: The blank specimen extract contained interferences which resulted in this method being unsuitable for these specific gloves. Therefore, testing was carried out using the alternative simulants below.

- EN 1186 part 3:2002 Test methods for 'substitute tests' for overall migration from plastics intended to come into contact with fatty foodstuffs using test media iso-octane and 95% ethanol by total immersion:
 - 95% Ethanol for 10 days at 40°C.
 - Iso-octane for 2 days at 20°C.

- SATRA SOP CAT-015 – Migration of metal elements (Al, Ba, Co, Cu, Fe, Li, Mn, Ni, Zn) into 3% acetic acid. Quantification by ICP-OES.

Note: Sunflower oil was used as an alternative to rectified olive oil – “reference simulant D”. The sunflower oil used meets with the requirements for “simulant D2” fatty acid distribution given in Commission Regulation (EU) No. 10/2011 Annex III, Table 1 and has characteristics in accordance with those specified in Annex A of EN 1186-1:2002.

Migration into aqueous food simulants by total immersion

Test Method	Global Migration (mg/dm ²)		Mean Global migration (mg/dm ²)	Pass/Fail (mg/dm ²)
EN 1186-3 (10% Ethanol)	A	3.9	3.9	PASS
	B	<1.0		
	C	7.8		
EN 1186-3 (3% Acetic acid)	A	8.8	13.6	FAIL
	B	16.6		
	C	15.4		
EN 1186-3 (20% Ethanol)	A	10.5	10.4	PASS *(See below)
	B	6.7		
	C	13.9		
EN 1186-3 (50% Ethanol)	A	18.4	23.3	FAIL
	B	20.8		
	C	30.6		
Requirement	-		<10 mg/dm ²	

EN1186-1:2002 clause 12.3.1 Aqueous food simulants

*A material or article with a mean overall migration result that exceeds the overall migration limit by an amount not exceeding the analytical tolerance, shall be deemed to be in compliance with the overall migration limit.

The following analytical tolerance is allowed:

1mg/dm² for all aqueous food

Migration into alternative simulants by total immersion

Test Method	Global Migration (mg/dm ²)		Mean Global migration (mg/dm ²)	Mean Global migration (mg/dm ²) with correction factor of 3 applied	Pass/Fail (mg/dm ²)
EN 1186-3 (95% Ethanol)	A	20.9	29.0	9.6	PASS
	B	40.8			
	C	25.4			
EN 1186-3 (Iso-octane)	A	7.9	6.5	N/A	PASS
	B	8.9			
	C	2.7			

Requirement	-	<10 mg/dm ²		-
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SATRA SOP CAT-015 – Migration of metal elements (Al, Ba, Co, Cu, Fe, Li, Mn, Ni, Zn) into 3% acetic.
Quantification by ICP-OES

Sample Tested:	Element (mg/kg of foodstuffs)								
	Al	Ba	Co	Cu	Fe	Li	Mn	Ni	Zn
3% Acetic acid	<0.2	<0.1	<0.05	<0.05	0.1	<0.1	<0.2	<0.02	8.7
Requirement	1*	1	0.05	5	48	0.6	0.6	0.02**	5*

*Commission regulation (EU) 2016/1416, requirements for aluminium and zinc shall apply from 14 September 2018.

** Commission regulation (EU) 2017/752, requirements for nickel shall apply from 19 May 2019.

Sample 8-096-COO (G717) is suitable for contact with the following food categories of foodstuffs as listed in 10/2011 Annex III, table 2, single use only for A, C and D2 (3)

Reference number	Description of foodstuffs
01	Beverages
01.01	Non-alcoholic beverages or alcoholic beverages of an alcoholic strength lower than or equal to 6% vol: A. Clear drinks: water, ciders, clear fruit or vegetable juices of normal strength or concentrated, fruit nectars, lemonades, syrups, bitters, infusions, coffee, tea, beers, soft drinks, energy drinks and the like, flavoured water, liquid coffee extract if the pH is greater than 4.5
01.02	Alcoholic beverages of an alcoholic strength of between 6% vol and 20%
02	Cereals, cereal products, pastry, biscuits, cakes and other bakers' wares
02.05	Pastry, biscuits, cakes, bread and other bakers' wares, dry: A. With fatty substances on the surface
02.06	Pastry, cakes, bread, dough and other bakers' wares, fresh: A. With fatty substances on the surface
3	Chocolate, sugar and products thereof confectionary products
03.01	Chocolate, chocolate-coated products, substitutes and products coated with substitutes
03.02	Confectionary products: A. In solid form: With fatty substances on the surface B. In paste form: Moist

03.03	Sugar and sugar products B. Molasses, sugar syrups, honey and the like
04	Fruit, vegetables and products thereof
04.01	Fruit, fresh or chilled: B. Peeled and/or cut, if the pH is greater than 4.5
04.02	Processed fruit: B. Fruit in the form of puree, preserves, pastes or in its own juice or in sugar syrup (jams, compote and similar products) if the pH is greater than 4.5
04.04	Vegetables, fresh or chilled: B. peeled and/or cut, if the pH is greater than 4.5
04.05	Processed vegetables: C. Vegetables in the form of puree, preserves, pastes or in its own juice (including pickled and in brine) if the pH is greater than 4.5
06	Animal products and eggs
06.01	Fish: A. Fresh, chilled, processed, salted or smoked including fish eggs B. Preserved fish: In an aqueous medium if the pH is greater than 4.5
06.02	Crustaceans and molluscs (including oysters, mussels, snails): A. Fresh within the shell B. Shell removed, processed, preserved or cooked with the shell In an aqueous medium if the pH is greater than 4.5
06.03	Meat of all zoological species (including poultry and game): A. Fresh, chilled, salted, smoked B. Processed meat products (such as ham, salami, bacon, sausages and other) or in the form of paste, creams
06.04	Preserved meat: A. In a fatty or oily medium
07	Milk products
07.04	Cheeses:

	B. Natural cheese without rind or with edible rind (gouda, camembert, and the like) and melting cheese
08	Miscellaneous Products
08.02	Fried or roasted foods: A. Fried potatoes, fritters and the like B. Of animal origin
8.03	Preparations for soups, broths, sauces, in liquid, solid or powder form (extracts, concentrates); homogenised composite food preparations, prepared dishes including yeast and raising agents: A. Powdered or dried With fatty character B. any other form than powdered or dried: With fatty character, if the pH is greater than 4.5 Other if the pH is greater than 4.5
08.04	Sauces: A. With aqueous character if the pH is greater than 4.5
08.05	Mustard (except powdered under heading 08.14) if the pH is greater than 4.5
08.06	Sandwiches, toasted bread pizza and the like containing any kind of foodstuff A. With fatty substances on the surface
08.07	Ice creams
08.08	Dried foods: A. With fatty substances on the surface
08.11	Cocoa: B. Cocoa paste

Signed for and on behalf of RS Components Ltd, Reldeen House, Wyke Way, Melton, HU14 3BQ

Signed for and on behalf of EU authorised representative, RS Components Ltd, Germany

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19th February 2024

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