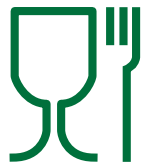


Your partner
for food safety



Certified Food Compliance



To protect Consumer's health, Chiorino process and conveyor belts comply with the latest european and international **Food Regulations**.

REGULATION EC 1935/2004 and amendments

REGULATION EC 2023/2006 and amendments

REGULATION EU 10/2011 and amendments

FDA (Food and Drug Administration)

The careful selection of raw materials, the constant adjustment by R&D Department to the legislative developments in food safety, the strict controls throughout the production process (*Good Manufacturing Practices*) guarantee **total food compliance** of Chiorino belts.

Declarations of compliance as **prescribed by law** are available for every Chiorino food belt.

Thus, the Customers are certain to use materials that fully comply with the **HACCP** system.



DECLARATION OF COMPLIANCE

CHIORINO S.p.A., with offices Via S. Agata 9, 13900 Biella, Italy, hereby declares under its exclusive responsibility that the belt

NA-789 2M5 U0-U2 HP W A

conforms with the Food Regulations:

REGULATION EC 1935/2004 and amendments
REGULATION EC 2023/2006 and amendments
REGULATION EU 10/2011 and amendments

The belt is suitable to come into contact with any aqueous, acid, oily and fatty food listed in the Regulation EU 10/2011 and amendments.

As prescribed by Regulation EU 10/2011 - annex IV, CHIORINO declares that:

All the materials used to produce this belt comply with the applicable law. The overall migration of the authorized substances, measured using the prescribed extracting substances (simulants) is lower than the maximum limit allowed:

- Overall migration with simulant D1 - acetic acid <math><10 \text{ mg/dm}^2</math>
- Overall migration with simulant D1 - ethanol 50% <math><10 \text{ mg/dm}^2</math>
- Overall migration with simulant D2 - vegetal oil <math><10 \text{ mg/dm}^2</math>

The specific migration of the substances subject to restrictions is lower than the maximum limit allowed:

- primary aromatic amines <math><0,01 \text{ mg/kg}</math>
- 1,4-Butanediol (CAS 110-63-4) <math><0,00 \text{ mg/kg}</math>
- Terphenylketone (CAS 159-99-9) <math><0,00 \text{ mg/kg}</math>

Tests have been carried out for a period of 2 hours at 70°C

The ratio between food contact surface area and volume is equal to 1 mg/dm³

The information herein contained represents an extract from an analysis certification issued by a ACCREDIA certified external laboratory belonging to the IMQ Group which carried out migration tests in compliance with Regulation EU 10/2011 and amendments.

Declaration drawn up according to
UNI CEI EN ISO/IEC 17025-1:2010
N° NA-789 - EC 1935/2004
Issue 2 - Rev. 2 of 20-05-2014
M142 Issue 01 of 24-07-2009



CHIORINO S.p.A.
Renato Belluzzi
Quality Manager



CHIORINO S.p.A. is certified
EMAS UNI EN ISO 9001:2008
UNI EN ISO 14001:2004

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