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| Haahr & Co. varenr. | Declaration of Conformity for coated metallic materials and articles (except knives) | Page:1 of 3 Gældende for Haahr & Co. A/S |
| | Version 1, 15.10.2012, DL | Ibrugtagningsdato/ Godkendt af Side 1 24-08-2020 |

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| 1 | Haahr & Co. A/S Mådevej 20 6700 Esbjerg Tlf. +45 75 12 80 00 Fax +45 75 12 27 19 http://www.haahr-co.dk | |
| 2 | Identification of the product: <ul style="list-style-type: none">• Name• Item No.• Description• Material• Photo | Wesco Enterprises Ltd 2034180 Tinplate Oval Serving Tray; 45*33 cm Tin  |

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| 3 | <p><u>General EU compliance:</u></p> <p>These articles comply with the requirements of Regulation 1935/2004-EC, and are produced and handled in accordance with the requirements of good manufacturing practice in Regulation 2023/2006-EC.</p> <p><u>Specific compliance with national rules/health assessment:</u></p> <p>Coating: The applied coating is assessed in relation to, and complies with, one, or more, of the following requirements:</p> <ul style="list-style-type: none"> • BfR Recommendation: LI. Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils and/or • Council of Europe policy statement concerning Coatings Intended to come into Contact with Foodstuffs, Version 2, 29.01.2008, and/or • U.S. FDA CFR 21 § 175,210 to 390, Substances for use as components of coatings, and § 177.1380, Fluorocarbon resins and/or • _____ <p>Metal: The metal used is assessed for purity, composition and contagion, and comply with the requirements given in:</p> <ul style="list-style-type: none"> • French and Italian legislation for metallic food contact materials and/or • U.S. FDA FOOD CODE 2009 and NSF/ANSI 51-2012 on Food Equipment Materials and/or • _____ <p>Based on the assessment, it is established that the articles are suitable for contact with food under the section 4 specified operating conditions.</p> |
| 4 | <p>These articles are suitable for contact with all types of food at the expected and foreseeable use.</p> <p>These articles are intended for contact with food at temperatures up to <u> 30 </u> ° C for up to <u> 2 </u> hours</p> <p>These articles can also be used for storage of food at temperatures up to <u> </u> ° C for up to <u> </u> hours/day</p> <p>For the sake of coating durability it is recommended not to store salts and acidic foods longer than necessary.</p> <p>Representative samples of these, or similar articles, have been examined for compliance with the requirements of Section 3 and the articles in this lot are produced under similar conditions, using identical raw materials, from the same manufacturer.</p> <p>If the Danish Food Authorities so requests, Haahr & Co. A/S will provide the necessary background documentation.</p> |

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Adela Wong

2020/8/20

Supplier name - Signature

Date

On behalf of Haahr & Co. A/S

Lennir Olsen

Signature

24-08-2020

Date