DECLARATION OF COMPLIANCE

Issue Date: 2026-05-28

1. Manufacturer

DaloLindén AB
Silkesvägen 27
331 53 Värnamo

2. Product Identification

Product: Cheese slicer
Article Number: 345410
Material: PA
Colour: Black

3. Regulatory Compliance

Regulation (EC) No 1935/2004
Regulation (EU) No 10/2011 including amendments up to EU 2025/351
Regulation (EC) No 2023/2006 (GMP)
REACH (EC) No 1907/2006

3a Good Manufacturing Practice (GMP)

The product is manufactured in accordance with Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

DaloLindén AB operates an internal quality management system ensuring controlled production, traceability, supplier approval, document control and compliance with applicable food contact legislation.

4. Migration & Testing

Overall Migration: Pass (overall migration within applicable limits)
Specific Migration: No relevant SML exceedance identified
Primary Aromatic Amines (PAAs): Pass; listed PAAs were below the applicable detection limits and no other screened PAAs were quantified.
Metals (Annex II EU 10/2011): Pass
Test Conditions (OM): OM7
Food Simulants: 3% acetic acid, 10% ethanol, 95% ethanol, isooctane and MPPO
Test Report: Migration test report on file
Reference for OM test conditions according to Regulation (EU) No 10/2011:

OM0 – 30 min at 40°C
OM1 – 10 days at 20°C
OM2 – 10 days at 40°C
OM3 – 2 hours at 70°C
OM4 – 1 hour at 100°C
OM5 – 2 hours at 100°C or at reflux (alternatively 1 hour at 121°C)

OM6 – 4 hours at 100°C or at reflux
OM7 – 2 hours at 175°C
OM8 – Simulant E at 175°C + Simulant D2 at 100°C
OM9 – Simulant E at 175°C + Simulant D2 at 40°C

Interpretation according to Annex V of Regulation (EU) No 10/2011:

OM2 (10 days at 40°C) covers long-term storage at room temperature or below, including hot-fill conditions and/or heating up to 100°C for up to 15 minutes.

OM3 (2 hours at 70°C) covers hot-fill conditions and/or heating up to 100°C for up to 15 minutes provided this is not followed by long-term room temperature or refrigerated storage.

The selected test conditions are considered sufficient to cover the intended conditions of use for the product.

5. Intended Use & Compliance Basis

Suitable for contact with: Suitable for all type of food.
Repeated contact during food preparation and serving.
Compliance basis:
Compliance is based on migration testing performed according to Regulation (EU) No 10/2011 under the test conditions specified in Section 4.
The test results are considered representative for this product as it is manufactured from the same polymer grade, additives and processing conditions as the tested articles.
Not suitable for oven use.

6. NIAS Risk Assessment

Assessment performed according to Article 19 of Regulation (EU) 10/2011.
NIAS conclusion: No indication of genotoxic concern identified based on available supplier information and migration testing.
Overall NIAS Risk Level: Low

Assessment based on available supplier documentation, migration testing, material composition and known processing conditions.

7. SVHC

Based on available supplier documentation:

SVHC: No SVHC > 0.1% w/w

8. Traceability

Traceability is ensured in accordance with Regulation (EC) No 1935/2004.
Products are traceable via production date marking on export packaging.
Where applicable, products also include integrated mould date indicators
(month and year “time wheels”) set at the time of manufacture.

9. Additional Compliance Statements

High Degree of Purity: Supplier declarations support compliance of the supplied polymer and masterbatch with the applicable purity requirements of Regulation (EU) No 10/2011, as amended by Regulation (EU) 2025/351. Finished-article compliance also depends on processing under GMP.

Union List Confirmation: Based on supplier declarations, monomers and additives are listed in Annex I of Regulation (EU) No 10/2011 or are otherwise authorised under the applicable Article 6 derogations.
Food Simulants: See Section 4 for the simulants documented by the supplied migration report.

Dual Use Additives: The product may contain substances which are also authorised as food additives or flavourings according to Regulations (EC) No 1333/2008 and 1334/2008 ('Dual Use Additives'). Compliance with applicable restrictions is ensured. Detailed information is available upon request.
Repeated Use: Suitable in accordance with Article 17 of EU 10/2011.



Andreas Stenholm
Authorized Representative