

Declaration of Compliance

Articles intended to come into contact with food

Catering tools

Paddles in white or blue

RS-PADSH-
RS-PADHG-
RS-PADLH-
RS-PADLWH-

Scoops in white, yellow, red, blue or green

HS-SCHEP250.0-
HS-SCHEP500.0-
HS-SCHEP750.0-
HS-SCHEP1000.0-
HS-SCHEP2000.0-
HS-SCHRO2000.0-

Scrapers in white, yellow, red, blue or green

SCHRAP-S
SCHRAP-L-
SCHRAP-FLEX-S
SCHRAP-FLEX-L

Shovels in white, red or blue

SPADE-S
SPADE-L

We hereby declare that the items described above, delivered by the Engels Group as from 2026, meet the requirements of:

- Regulation EC 1935/2004 concerning materials and articles intended to come into contact with food
- Regulation EC 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food
- Regulation EU 10/2011 concerning plastic materials and articles intended to come into contact with food
As well as the transition periods and changes of this guideline valid at the time of the distribution of this declaration (up to EU 2025/351)

The migration tests have been completed with the following simulants:

- Category A, B and D2

Food contact surface area:

- Simulant A, B and D2: 1 dl per 2,0 dm²

Under the following conditions:

- OM0, OM1, OM2, OM3, OM4 and OM5
- Contact at cold or ambient temperature for a short duration
- Contact at frozen and refrigerated conditions
- Long-term storage at room temperature + short heating
- Short heating

Samples of the item, or a similar item made from identical plastic material, have been tested for overall migration according to the test conditions specified in EU 10/2011 for repeated use, and the items comply with the overall migration limit of 10 mg/dm² or 60g/kg.

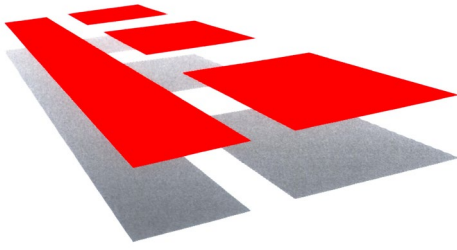
Engels Group NV is parent of the Engels companies in the Netherlands, Belgium, France, Portugal, Germany and the United Kingdom

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Extra conditions:

- Monomers and/or additives with specific migration limit (SML) are used. The substances with an SML will not migrate in quantities that exceed the SML, under the specified conditions of use. Upon request we will supply relevant information regarding these substances on a confidential basis.
- The items do not contain any 'dual use additives'.
- On the basis of the reviewed Declarations of Compliance from all raw material suppliers and the verified composition of the polymers and masterbatches used, we confirm that no NIAS (Non-Intentionally Added Substances) are present in the materials used for these items. No manufacturing steps or reactions occur that could lead to the formation of NIAS, and migration testing confirms that no measurable migration of non-authorized or unidentified substances occurs.
- No functional barrier was used in the production of these items (mono-layer)
- These items are suitable for multiple use (reusable items)
- The material of these items is not intentionally manufactured or formulated with 4,4'-Bisphenol A (BPA), CAS # 80-05-7, EC # 201-245-8 and is compliant with EU 2024/3190. Polymers made from Bisphenol-A monomer may be processed by our vendors company facilities.
- We confirm that all polymers, additives and colour concentrates used in these items meet the requirements for a high degree of purity as defined in Regulation (EU) 2025/351. All raw materials were verified through supplier DoC's and consist exclusively of authorized substances with minimal impurities. The confirmed absence of NIAS, together with compliant migration results, demonstrates that the materials do not contain components that may migrate at levels of concern for consumer health.

Specifications of intended or expected use:

- Repetitive, intermittent use with food contact types.
- The items are suitable for contact with the following types of food under the intended and foreseeable conditions of use: Aqueous Acidic Alcoholic Fatty Dry
- Items should be cleaned, disinfected and sterilised as appropriate before use.
- Food contact - Any long term contact at room temperature or below up to 30 days, including up to 60°C for up to 2 hours or heating up to 100°C for up to 15 minutes.
- Non-food contact usage
- Maximum short term operating temperature between -30°C to +80°C. Optimal long term operating temperature between +5°C to +40°C.

March 31, 2026

Willem de Groot
COO
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