

Technical Declaration

Food Declaration of Product Compliance

The Business Operator, established in the European Community:

Freudenberg Home and Cleaning Solutions GmbH
Im Technologiepark 19
D-69469 Weinheim, Germany

declares that the glove described hereafter:

Vileda[®] Professional Universal

belonging to the "Elastomers and Rubber" category is in conformity with the following provisions: the EC-regulation 1935/2004 and the EC-regulation 2023/2006 related to Good Manufacturing Practices (GMP) for Materials and Articles intended to come in contact with Foodstuffs.

All ingredients, starting monomers, additives used in manufacturing this glove comply with:

- any positive list
- any relevant SML (Specific Migration Limit) or restrictions as specified in the applicable EU food legislations.

France: Arrêté du 5 août 2020, relatif aux matériaux et objets en caoutchouc destinés à entrer en contact avec des denrées alimentaires

Italy: D.M. 21/03/1973 Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale

Germany: BfR Empfehlung XXI (2023) Bedarfsgegenstände auf Basis von Natur- und Synthesekautschuk

Netherlands: Regeling Verpakkingen en Gebruiksartikelen (Warenwet), Hoofdstuk III, Rubberproducten Verpakkingen

Czech Republic: Vyhláška č. 38/2001 Sb. (Consolidated 2009-5-15) Annex 07: Elastomers and rubber products - list of materials

Slovakia: Výnos MPSR a MZSR z 9. júna 2003 č. 1799/2003 - 100, Annex 10

FDA Code of Federal Regulations, Title 21, Part 177, section 2600 (21 CFR 177.2600) - Rubber articles intended for repeated use

For compliance in countries outside of the EU-27 or for more information please contact FHCS.

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Global migration data:

Type of foodstuffs – Testing conditions	Aqueous food Simulant used: Distilled Water	Alcoholic food Simulant used: Ethanol 10%	Acidic food Simulant used: Acetic Acid 3%	Fatty food correction factor 1 Simulant used: Olive oil	Fatty food correction factor 2 Simulant used: Olive oil	Fatty food correction factor 3 Simulant used: Olive oil	Fatty food correction factor 4 Simulant used: Olive oil	Fatty food correction factor 5 Simulant used: Olive oil
2 hours / temp. 40°C	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²
10 min / temp. 40°C	< 10 mg/dm ²	< 10 mg/dm ²	< 10 mg/dm ²	< 10 mg/dm ²	< 10 mg/dm ²	< 10 mg/dm ²	< 10 mg/dm ²	< 10 mg/dm ²

Analytical tolerance for aqueous, alcoholic and acidic food simulant is 1mg/dm² and for fatty food simulant is 3mg/dm² as per EN 1186.

Storage instruction:

Keep away from direct sunlight; store in a cool dry place and keep in the original packaging. Keep away from ozone sources. If gloves are properly stored, as indicated above, they won't lose their performances and won't change the glove characteristics significantly. If gloves could be affected by ageing or storage, the expiry date is mentioned on the packaging materials.

Weinheim, March 2023



Dr. Julia von Grote-Pastre
R&D Director Gloves

Freudenberg Home and Cleaning Solutions GmbH