



DIAMANT Metallplastic GmbH
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Test report No.: H-291998-17-Bg
Contact: Dr. Jutta Begerow

Gelsenkirchen, November 24, 2017

Test report (Short form)

- Translation of our test report H-291756-17-Bg as of November 20, 2017 -

Client: DIAMANT Metallplastic GmbH, Hontzlarstr. 12,
41238 Mönchengladbach
Date of order: 25.08.2017 and 08.11.2017 (Mr. Pascal Dettloff)
Date of sample receipt: 25.08.2017
Formulation: Declaration of conformity of the manufacturer (as of 2015-08-03)
Test items: Glass sheets, at both sides coated with Dichtol WFT, colorless
Order: Testing for conformity with Regulation(EU) Nr. 10/2011 in the current
version
Period of testing : 29.08.2017 – 20.11.2017

According to our experimental testing we are of the opinion that the presented coating named Dichtol WFT meets the requirements of Regulation (EU) No. 10/2011, 1282/2011, 1183/2012, 202/2014, 2015/174, 2016/1416 and und 2017/752 with the following restrictions:

1. The aforementioned tube coating may be used for repeated use with all kinds of foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants A and/or B, under any conditions that include a contact time of up to 30 days at and a contact temperature of up to 40 °C. A heating of up to 70 °C for up to 2 h, or up to 100 °C for up to 15 min is also included.
2. The aforementioned tube may be used in contact with foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants C, D1, D2 and or E under any conditions that include heating up to 70 °C for up to 2 h, or up to 100 °C for up to 15 min, which are not followed by long term or refrigerated temperature storage.
3. The above mentioned test items may not be used as single-use articles, because they have not been tested for this application.
4. To check the compliance, in special cases the specific migration values have according to Article 17 of Regulation (EU) No. 10/2011 to be expressed in mg/kg food applying the real surface-to-volume ratio in actual or foreseen use.
5. The conditions of use given under 1. to 4. have to be specified definitely on the labelling or in the directions of use to preclude an unintentional improper use.

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The accreditation symbol is valid for the tests given in the annex of the accreditation certificate.
The accreditation certificate is available under: www.hyg.de



Deutsche
Akkreditierungsstelle
D-PL-13042-02-00

With respect to the above mentioned restrictions the test items in our opinion thus also meet the requirements of Regulation (EU) Nr. 1935/2004 and the German Food and Feed Act (Lebensmittel- und Futtermittelgesetzbuch, LFGB)

This document is based on our detailed test report H-291756-17-Bg of November 20, 2017 and our report of results H- 291753-17-Bg of November 20, 2017.

The validity of our test report assumes a coexisting quality of the test material, product composition and processing. Our expert assessment is made on the premise that all base materials used in production have been declared in their entirety and that no further materials have been added to the product.

Under current statutory regulations, our assessment is valid until November 09, 2022. However, validity becomes void should the formula or production process of the test sample be changed.

The certificate shall not be reproduced, except in full, without written approval of the Institute.

For the Director



(Dr. Jutta Begerow)

Food Chemist, Head of Department

This document is not a declaration of conformity within the meaning of Article 15 of Regulation (EU) No. 10/2011.