

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[®] LiteTuff

belonging to the “Elastomers and Rubber” category (for more detailed information on product composition please consult the Technical Datasheet)

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-28 food legislations.

France: Arrêté du 9 novembre 1994, relatif aux matériaux et objets en caoutchouc au contact des denrées, produits et boissons 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 (2011) 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

United Kingdom: 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-28 or for more information please contact FHCS.

Global migration data:

Type of foodstuffs – Testing conditions	Aqueous food	Alcoholic food	Acidic food	Fatty food correction factor 1	Fatty food correction factor 2	Fatty food correction factor 3	Fatty food correction factor 4	Fatty food correction factor 5
2 hours / 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
10 min / temp. 40°C	<10 mg/dm ²	<10 mg/dm ²	<50 mg/dm ²					

Analytical tolerance for aqueous, alcoholic and acidic food simulant is 2mg/dm² and for fatty food simulant is 3mg/dm².

As per French & Italian legislation:

- restriction for food approval: do not use the glove more than 1 hour with acidic food.

No other restrictions apply.

Weinheim, 2018/01/04



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