Declaration of Compliance

with legislation(s) for articles intended to come into contact with foodstuffs

In compliance with the Union Guidelines on regulation (EU) No 10/2011 as regards information in the supply chain

1. DoC Issued by:

Issued by
Company : Haval BV
Address : Oost-om 33
5422 VX
Gemert, Netherlands
Contact person : Mr. E. v. Limpt

2. Manufactured by:

Company : Haval BV
Address : Oost-om 33
5422 VX
Gemert, Netherlands

3. Identity (product or representative sample)

The Eggchef fork 2 black, art.nr. EGG-F-2, delivered by Haval BV to Eggciting Products BV, consisting of the basic polymers PPH, sustainable mineral Masterbatch and Master batch black.

4. Issued date:

13-10-2025

5. EU regulatory status of the above mentioned articles

We declare that:

EC Regulation 1935/2004

The above mentioned articles delivered by Haval Disposables complies with the safety aspects set out in Article 3(1)(a) of the Framework Regulation (EC) 1935/2004

GMP

The above mentioned articles delivered by Haval Disposables have been manufactured in accordance with the relevant requirements of Commission Regulation EC No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Traceability

Haval Disposables has systems in place fulfilling the relevant aspects on traceability as required in article 17.1 of Regulation (EC) No. 1935/2004.

5.a Used monomers and additives.
The above mentioned articles have been manufactured only with monomers, other starting substances and additives that are authorised under the Plastics Regulation 10/2011/EC (up to and including the amendment (EU) 2024/3190).

5.b Other substances used in the formulation of the above mentioned articles
Other substances used in the manufacturing of the above mentioned articles are listed in:

Dutch Regeling Verpakkingen- en Gebruiksartikelen (Warenwet).
Chapter 1 – Kunststoffen.
https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html

Pigments and Colorants
Colorants and/or pigments used in the formulation of the above mentioned articles**,** that are not regulated by 10/2011/EC (up to and including the amendment (EU) 2024/3190), are in compliance with:

Dutch Regeling Verpakkingen- en Gebruiksartikelen (Warenwet).
Chapter XI – Colorants and pigments
https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html

Or:

Resolution AP (89) 1 of the Council of Europe "On the use of colorants in plastic materials coming into contact with food", II, 2 (purity).

5.c Overall Migration
The above mentioned articles complies with the overall migration limit tested under the following conditions:

- Test conditions: 2 hours at 70°C (simulant A, B, D2)

Migration experiments carried out with food simulants during the above mentioned conditions have shown that under these test conditions (according to EN 1186) the specific and overall migration limits were not exceeded in 3% acetic acid, 10% ethanol, 95% ethanol and olive oil. The foodstuffs corresponding with the food simulants are stipulated in EU regulation 10/2011/EC.

It should be noted that the representative samples have been tested for the above mentioned conditions only. It is the responsibility of the legal entity responsible for placing on the market of the article to ensure that the usage of the articles is safe, lawful and technically suitable and can determined through mutual consultation and agreement.

5.d The above mentioned articles are not yet in contact with food and/or intended for direct use by consumers.
It has therefore not been determined if the product induces an unacceptable change in the composition of the food or organoleptic changes of the food.

6. Regulatory status of used substances

We declare that:

6.a Used substances subject to restrictions in national legislation
Substances (colorants, polymer production aids, substances on the provisional list) used in the formulation of the above mentioned articles are subjected to restrictions in national legislation.

Presence of substances subject to SML or QM restrictions

- Aluminium Oxide, FCM No 418, Cas 1344-28-1, SML 1,0 mg/kg
- N-octyl phosphonic acid, FCM No 483, CAS 4724-48-5, SML 0,05 mg/kg
- Carbon black, CAS No. 1333-86-4, FCM Substance No 411, EC 42080, QM 2,5%

6.b Monomers
Monomer(s) used in the formulation of the above mentioned articles are listed in EU regulation 10/2011/EC (up to and including the amendment (EU) 2024/3190).

Presence of monomer (s) subject to SML or QM restrictions

- 9,9-bis(methoxymethyl)-9H-fluorene, FCM No 779, Cas 39815; SML 0,05mg/kg

The article contains one of more confidential substances.

6.c Additives
Additives used in the formulation of the above mentioned articles are listed in EU regulation 10/2011/EC (up to and including the amendment (EU) 2024/3190).

Presence of additives subject to SML or QM restrictions

The article contains one of more confidential additives.

6.d Substances listed in Annex II (1), metals
Substances listed in Annex II (1), to the Plastics Regulation are present. These substances cannot be released above the limit specified.

Presence of metals subject to SML or QM restrictions

- Zinc (Zn), restriction 5 mg/kg food or food simulant
- Aluminium (Al), restriction 1 mg/kg food or food simulant

6.e Restrictions of substances in the above mentioned articles mentioned in points a), b), c), d) are complied with, based on worst case calculations and migration testing.

7. Presence of dual use additives.

The article contains one of more confidential dual use additives.

8. Final use of the above mentioned articles

8.a These articles are allowed to be in contact with all types of food; aqueous, acidic, alcoholic and fatty.

8.b These articles are intended to come into contact with food under the following conditions of use: Any food contact conditions that include hot-fill and/or heating up to a temperature T where 70 °C ≤ T ≤ 100 °C for maximum of t = 120/2^((T-70)/10) minutes, which are not followed by long term room temperature or refrigerated storage.

8.c The maximum ratio of the area of the food contact material to the volume is 6 dm^2 FCM / 1 kg food.

These articles are repeated use articles which have been tested and validated as dishwasher safe. The testing method used is the mechanical dishwashing resistance of utensils according to EN 12875-1 and 12875-2

<u>125 testing cycles – testing cycle consist of:</u>

- pre washing: 5 ± 0,5 minutes water circulation,
- washing: heating to 60°C while circulating the water and cleaning agent for 15 - 20 minutes,
- water circulation without heating: 10 ± 1 minutes,
- middle rinsing: water circulation for 3 ± 0,5 minutes,
- final rinsing: heating of the water to 65°C ± 2°C with water circulation,
- measuring when a temperature of (42± 2)°C has been reached and adding (4 ± 0,5) ml of rinse agent, measuring when a temperature of 65°C has been reached and draining the dishwasher by pump
- drying: for 10 ± 1 minutes by stream of hot air and for 30 ± 1 minutes by stream of air with room temperature.

The information provided in this document is restricted to the stated articles delivered by Haval Disposables as it leaves its production facilities.

The information included in this document is valid from the stated version date until this document is superseded. Because of possible changes in the underlying legislation and regulations, as well as possible changes in our products, we cannot guarantee that the status of this document will remain unchanged. We, therefore recommend our customers to verify the regulatory status periodically. It will be renewed in all cases where the previous conformity is no longer ensured

In the name of Mr. E. v. Limpt

Position: Director

Date: 13-10-2025