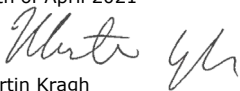




## Declaration of compliance

Producer	<b>Nito A/S</b> H.C. Ørstedsvej 4 6100 Haderslev Denmark Tel.: +45 74 52 63 63
Regarding following products	74490A3 - NITO 1" Stainless steel transition piece with 3/4" male BSP and 1" female BSP 74500A3 - NITO 1" Stainless steel coupler with 1" female BSP 7450SA3 - NITO 1" Stainless steel coupler with 1" hose tail 74600A3 - NITO 1" Nipple with 1" hose tail 74610A3 - NITO 1" Stainless steel nipple with 1" female BSP 74640A3 - NITO 1" Stainless steel nipple with 1" male BSP
EU Commission	<p>In accordance with EU Commission Regulation no. 1935/2004 of October 2004, the product is intended to be used in direct food contact. The product can be labeled with the "Glass and Fork" symbol on the product itself or on the product packaging.</p> <p>The product is produced according to EU Commission Regulation no. 2023/2006 of December 2006 on good manufacturing practice for materials and articles intended for food contact (GMP).</p> <p>A general requirement is that materials and articles, including active and intelligent materials and articles, must be manufactured in accordance with good manufacturing practice so that they do not release ingredients in normal or foreseeable conditions in quantities that can:</p> <ul style="list-style-type: none"><li>• Provide any danger to human health.</li><li>• Cause unacceptable changes in food composition.</li><li>• Cause a deterioration of the organoleptic properties of the food.</li></ul>
Migration analysis	Overall migration test is made on this product type. The product meets the requirements regarding overall migration to Citric acid (5 g/L) for 2 hours at 100°C.
Food contact	The product is suitable for all types of liquid food.
Limitations	No restriction on food contact
Usage temperature	Min. temp.: -20 °C Max. temp.: 100 °C
Cleaning temperature	Max. temp.: 150 °C
General:	<p>It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to its intended use, before use.</p> <p>It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.</p> <p>Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.</p>

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Materials	<p><b>Stainless steel</b></p> <p>The coupling parts are made of acid-proof stainless steel - AISI316, certified according to EN 10204-3.1. The products comply with applicable legislation regarding materials and articles intended to come into contact with food.</p> <p>The legislation includes EU Directive 1935/2004 of October 2004, which confirms that the product is suitable for direct contact with food.</p> <p><b>Packing Material</b></p> <p>The sealing materials are made of Viton, FKM 75 and O-rings of Viton FKM 180497.</p> <p>In accordance with EU Commission Regulation no. 1935/2004 of October 2004, the product is intended to be used in direct food contact.</p> <p>Specific characteristics and limitations for the use in food contact are set out in the supplier's declaration of compliance.</p> <p><b>Grease</b></p> <p>The grease ROCOL PUROI grease is designed for use as a release agent (3H) on grills, ovens, baking sheets, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.</p> <p>The product is manufactured in accordance with EU Directive 1935/2004 of October 2004 on materials and articles intended to come into contact with food.</p> <p>Specific characteristics and limitations for the use in food contact are set out in the supplier's declaration of compliance.</p>
Date	21th of April 2021
Made by	 Martin Kragh Managing Director