



FEARLESS PERFORMANCE®

EC DECLARATION OF COMPLIANCE

FOOD-CONTACT MATERIALS

Granberg nitrile gloves art. 114.0630W

is in compliance with FOR 1993-12-21 nr 1381: Forskrift om materialer og gjenstander i kontakt med næringsmidler (as amended), with Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food (as amended), and with Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (as amended).

With reference to Regulation (EU) No 10/2011, Annex III and Annex V for the selection of food simulants and test conditions, and to EN 1186:2002 for the selection of test methods, this glove model has been subjected to and has passed the following tests as a repeat-use article*:

Food Simulant	Food Simulant Abbreviation	Testing Conditions	Overall migration
Ethanol 10 % (v/v)	Food simulant A	1 hour at 40 °C	Pass
Acetic acid 3 % (w/v)	Food simulant B	1 hour at 40 °C	Pass
Vegetable oil	Food simulant D2	1 hour at 40 °C	Pass
Ethanol 20 % (v/v)	Food simulant C		
Ethanol 50 % (v/v)	Food simulant D1	1 hour at 40 °C	Pass
poly(2,6-diphenyl-p-phenylene oxide)	Food simulant E	1 hour at 40 °C	Pass

* The sample was treated as a repeat-use article: Migration was determined following the third contact with fresh simulant.

Specific migration – migration of metals (Al, Ba, Co, Cu, Fe, Li, Mn, Ni, Zn) into food simulants.

Simulant	Element (mg/kg of foodstuffs)								
	Al	Ba	Co	Cu	Fe	Li	Mn	Ni	Zn
3% acetic acid	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass	Pass

No dual-use additives (DUA) were used to produce Granberg HPPE gloves art. 114.0630W.



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According to Commission Regulation (EU) No 10/2011 of 14 January 2011 as amended ¹:

For tests to demonstrate compliance with the overall migration limit food simulants shall be chosen as set out in Table 3:

Table 3

Food simulant assignment for demonstrating compliance with the overall migration limit

Foods covered	Food simulants in which testing shall be performed
all types of food	1. distilled water or water of equivalent quality or food simulant A; 2. food simulant B; and 3. food simulant D2.
all types of food except for acidic foods	1. distilled water or water of equivalent quality or food simulant A; and 2. food simulant D2.
all aqueous and alcoholic foods and milk products with a pH \geq 4,5	food simulant D1
all aqueous and alcoholic foods and milk products with a pH < 4,5	food simulant D1 and food simulant B
all aqueous foods and alcoholic foods up to an alcohol content of 20 %	food simulant C
all aqueous and acidic foods and alcoholic foods up to an alcohol content of 20 %	1. food simulant C; and 2. food simulant B.

Conclusion: gloves are suitable to be used with all types of food.

These gloves have been manufactured according to the requirements of Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food (as amended).

Ole Marthon Granberg
Managing Director

Date: 18.01.2022

¹ Amended and corrected by Commission Regulation (EU) 2017/752 of 28 April 2017 and Commission Regulation (EU) 2019/37 of 10 January 2019