

Declaration of Compliance

This declaration of compliance applies solely to the product identified herein, in the exact condition in which it was originally introduced to the market. Any subsequent additions, modifications, or handling are explicitly excluded. This declaration shall no longer be valid if the product is used in a way that does not align with the applicable regulations or with the usage conditions outlined in Modutech's technical documentation. The product is intended exclusively for repeated use.

We hereby declare that the product specified herein complies with the following food contact regulations.

MODUTECH Modular Belts, PA6 Blue, molded modules and accessories

This product contains: Polyamide 6

EU

Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food. Specifically, this refers to the relevant Articles 3, 11(5), 15 and 17.

Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food as amended. This product has been manufactured in accordance with the relevant requirements of that regulation.

Regulation (EU) No 10/2011 relating to plastic materials and articles intended to come into contact with foodstuffs as amended.

This product meets the relevant requirements of Regulation (EU) No 10/2011 as amended and is applicable for direct contact with:

- dry, aqueous, acidic, alcoholic and fatty or oily food types according to Annex III, table 2
- up to 120 minutes contact time at up to 70°C

The raw materials used comply with the requirements of this regulation.

This product does not bring about an unacceptable change in the organoleptic properties of food.

This product contains substances with restrictions (SML, SML(T) or QM) and/or specifications as set out in Annexes I and II to this Regulation. All restrictions and specifications are met if the product is used under the conditions specified in this DoC.

Above mentioned product does not contain dual use additive(s) acc. to Regulation (EC) No 1333/2008 (food additives) and Regulation (EC) No 1334/2008 (flavourings) in their current version.

Testing of overall migration, specific migration and other applicable restrictions (maximum permitted quantity, primary aromatic amines, etc.) was performed according to this regulation as amended.

Ratio of food contact surface area to volume used to establish the compliance of the article: 6 dm²/dm³

Modutech Konveyor Bant Sistemleri San. Ve Tic. A.S.

Selvilitepe OSB Mah872 Cadde No: 13/1 Turgutlu,

Manisa – Turkey

Phone: +90 232 877 00 22 (pbx)

Fax: +90 232 877 01 11

Mail: info@modutech.com.tr

www.modutech.com.tr



Food simulants and migration conditions used for migration tests:

- A (10% Ethanol) OM3, 2 h at 70°C
- B (3% acetic acid) OM3, 2 h at 70°C
- D2e (95% Ethanol) OM3, 2 h at 70°C
- D2i (Isooctane) OM3, 0,5 h at 40°C

USA

FDA 21 CFR, sections sections 177.1500 Nylon resins

This product meets the relevant requirements laid down in this regulation and is applicable for direct contact with:

- aqueous, acidic and alcoholic (<8% alcohol) food as listed in 21 CFR 176.170(c) table 1,

food types I, II, IV-B, VI-A, VI-B, VII-B

Conditions of use D (hot filled or pasteurized below 150°F) through G (frozen) as listed in 21 CFR 176.170(c) table 2

- dry and fatty/oily (incl. free fat and oil) food as listed in 21 CFR 176.170(c) table 1, food types V, VIII, IX

Conditions of use C (hot filled or pasteurized above 150°F) through G (frozen) as listed in 21 CFR 176.170(c) table 2[®]

BPA-Free

This product is suitable for direct contact with food and do not contain Bisphenol A (BPA).

The information herein contained represents an extract from an analysis certification issued by SGS, Accredited IAS laboratory with test report NGBHL25005808101 dated 10.09.2025.