

# EU DECLARATION OF COMPLIANCE FOR GLOVES INTENDED TO COME INTO CONTACT WITH FOOD

## THE AUTHORIZED REPRESENTATIVE

SHOWA INTERNATIONAL B.V.  
Strawinskylaan 757 - 1077XX  
Amsterdam -  
The Netherlands

## ACTING FOR THE MANUFACTURER

SHOWA Glove Co.  
565 Tohori - Himeji, Hyogo 670-0802,  
- Japan

**DECLARES THAT THE NEW PERSONAL  
PROTECTIVE EQUIPMENT DESCRIBED  
HEREAFTER:**

**SHOWA® 720R**  
GLOVE



is in conformity with the provisions of:

Regulation (EC) No 1935/2004: Materials and articles intended to come into contact with food.

Regulation (EC) No 2023/2006: Good Manufacturing Practice for Materials and Articles intended to come into contact with food.

France - Arrêté du 9 Novembre 1994 relatif aux matériaux et objets en caoutchouc au contact des denrées, produits en boissons alimentaires

Germany - BfR Recommendation XXI - Commodities based on natural and synthetic rubber

Italy - Italian Ministerial Decree of 21 March 1973, (Disciplina igienica degli imballaggi, recipienti, utensili, destinati a venire in contatto con le sostanze alimentari o con sostanze d'uso personale. G.U. n. 104 del 20 aprile 1973 as amended.)

The Netherlands - Chapter III of the Dutch packaging and food utensils regulations (RVG) for rubber products in contact with food (Staatscourant No. 8531 of the 27/03/2014)

Spain- Spanish Royal Decree 847/2011.

In use of the gloves, levels of specific migration of substances subject to restriction will not exceed the legal limits (calculated as 6 dm<sup>2</sup> glove per 1kg of food).

Council of Europe Resolution - Council of Europe Resolution AP (2004)4) on rubber products intended to come into contact with foodstuffs

This compliance statement is based on information received from material suppliers, migration testing undertaken according to Directive 82/711/EEC and 85/572/EEC, FDA extraction testing with distilled water and n-hexane, mathematical modelling and quality control systems in place at SHOWA. Supporting documents are available and can be disclosed to the competent authority on request.

## SIMULANTS

A - C, D1, D2 of  
Regulation No.10,2011  
for Plastic Materials  
and Articles in  
contact with food

## FOOD TYPES

All dry, aqueous and  
fatty foods

## TESTING CONDITIONS

2 hours at 70 degree  
C, repeat use



**MITSUO MURATA**

Regulatory Affairs & Quality Assurance Manager

Amsterdam, issued on  
04/01/2017

**DATE ISSUED**