

## Food Safe Standards Compliance

The equipment supplied is designed and manufactured to be food safe according to the following European Commission (EC) Framework regulations and Food Standards Agency (FSA) regulations and all amendments.

**1935/2004/EC** - The Regulation - in force since 3 December 2004 - requires that food contact materials:

- Must not transfer their components into food in quantities that could endanger human health, change food composition in an unacceptable way or deteriorate its taste and odour.
- Are manufactured according to good manufacturing practice
- Information on the appropriate use of food contact materials or articles must be provided, if necessary
- Are traceable throughout the production chain.

All below materials comply with the above regulation as a standard for food production where applicable:-

**Polyethylene (PE300/500)** – The manufacturer confirms that Polyethylene PE300/500 is in compliance with the legal requirement of the European directive **1935/2004/EC** as well as the **2011/10/EC** (consolidated version of directive 2002/72/EC and amendments) on plastic materials and articles intended to come into contact with food.

**Belting** – widely used in agriculture for conveying all types of food produce, manufactured to BS490:1. A polyester/polyamide (EP 250/2 3+1), two ply carcass with E.P. fabric. The manufacturer confirms the product as “food safe”

**Paint** – All paint used in manufacture is Lead free (Pbf)

**Stainless Steel** – 304 Grade. A standard Stainless Steel used in food manufacturing equipment.