

Declaration of Compliance

Regarding following articles:

- 20008 - Tallrik flat 29x20 cm Pegasus
- 20009 - Tallrik flat 32x23 cm Pegasus
- 20412 - Kaffekopp 22 cl Verona
- 20429 - Mugg 36 cl Rimini
- 27501 - Smörskål 50g Ø 6,5 cm Vit
- 27502 - Badkarsskål 10x6,5 cm Vit
- 28017 - Skål 12x8 cm låg Vit
- 28019 - Skål 12x7,5 cm hög Vit
- 28107 - Skål Ø 13,5 cm
- 28110 - Skål Ø 8,5 cm Vit
- 28145 - Tillbringare 50 cl
- 28147 - Tillbringare 32 cl
- 28149 - Gräddkanna 14 cl
- 29233 - Kaffekopp18 cl Bergamo
- 29234 - Kaffefat Ø 14 cm Bergamo
- 29243 - Mugg 30 cl Bologna Vit
- 29244 - Mugg 30 cl Bologna Svart
- 30002 - Pizzatallrik Ø 30,5 cm Pegasus
- 29249 - Mugg 8 cl Bologna Vit
- 29250 - Mugg 8 cl Bologna Svart

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Materials used: **Porcelain**
Compliant to the requirements set out in Art. 3 of Commission Regulation (EU) No. 1935/2004 of 27. October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC, the material(s) used in these products are chosen for their technical quality as well as purity suitable for contact with foodstuffs. The products listed above are manufactured of foodsafe porcelain and pursuant to the requirements outlined in European legislation regarding labelling and traceability.

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 this product is intended for food contact. Therefore it can be marked with the "glass & fork" symbol either on the packaging or through labelling.

Products are manufactured according to EU Commission Regulation no. 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Specific migration tests are made on similar products (ref. 37161). Under Directive (EU) No. 84/500 the above articles belong to Category 2 as defined in Art. 2, (4) of (EU) No. 84/500. Specific migration of lead and cadmium. In accordance with Directive (EU) No. 84/500, relating to ceramic articles intended to come into contact with foodstuffs the above articles were found not to release any detectable amount of lead or cadmium, when subjected to a test with 4% acetic acid at 22°C, for 24h.

Direct food contact: Max. food temperature 100 °C

Non food contact: Min. temp. -10 °C
Max. temp. 100 °C

General: It is recommended to clean, disinfect and sterilise this equipment before, as well as after use with the appropriate decontamination solutions and the recommended concentrations, times and temperatures, so as to minimise the risk of microbial growth and maximise the efficiency and durability of the equipment.

Max. Wash temp.: Washing by hand advised. Sudden changes in temperature need to be avoided as they might cause the ceramic to crack and break.

Date of issue: SE-Gothenburg the 27th of February, 2020.

Yours sincerely,


Thomas PITEL
Quality & Environment Officer



CERTIFIED
ISO 9001
ISO 14001
Quality and environmental
management systems

