

Valpar Micro Matic Ltd hereby declares that 'Xtraflexmaster', supplied for the specific use of conveying beverages, is manufactured from 100% virgin materials and complies with the following Legislation:

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|  | EU Regulation No. 10/2011 | - Covering "plastic materials and articles intended to come into contact with food" |
|  | EU Regulation No. 2023/2006 | - Covering "good manufacturing practice for materials and articles intended to come into contact with food" |
|  | REACH: EU Reg. No. 1907/2006 | - Covering materials containing restricted substances as listed by the ECHA as having above 0.1% (w/w), includes SVHC list of 224 substances (upd. Jun 2022). |
|  | Restriction of Hazardous Substances: Directive 2002/95/EC | - Covering the restriction of the use of certain hazardous substances in electrical and electronic equipment. |
|  | Toxic Substances Control Act of 1976 | - Covering materials containing a restricted substance as defined by the EPA, such that no material is being offered in violation. |
|  | FDA Regulation CFR177.1520 | - Covering polyeflins that have been approved for use in direct food contact, indirect or multilayer food contact as outlined by the Food and Drug Administration. |
|  | Proposition 65 | - These products do not contain any chemicals known to State of California to cause cancer, birth defects, or any other reproductive harm. |
|  | Dodd-Frank Act (Section 1502) | - Covering the restriction of 'conflict minerals' including tin, tantalum, tungsten, gold as defined by the SEC, such that no material is being offered in violation. |
|  | Canadian Food and Drug Regulations, Division 23 | - Covering the sale of foods in packages that may impart any substance to the contents which may be harmful to the consumer of the food. |
|  | Loi n°2012-1442 du 24/12/2012 on Bisphenol A. | - Concerning the prohibition of the use of Bisphenol A (BPA) in all food contact materials such that no material is offered in violation. |

In addition, we hereby declare that 'Xtra-Flexmaster' conforms to the following industrial standards



North American National Sanitary Foundation (NSF-51)

- Safety standard which establishes minimum public health and sanitation requirements for materials used in the construction of commercial food equipment.

All testing to certify compliance with the above was carried out in the below conditions:

Food Medium: Water

Temperature: 40°C

Duration/Contact Time: 72 hours