

## EU Declaration of Compliance (DOC)

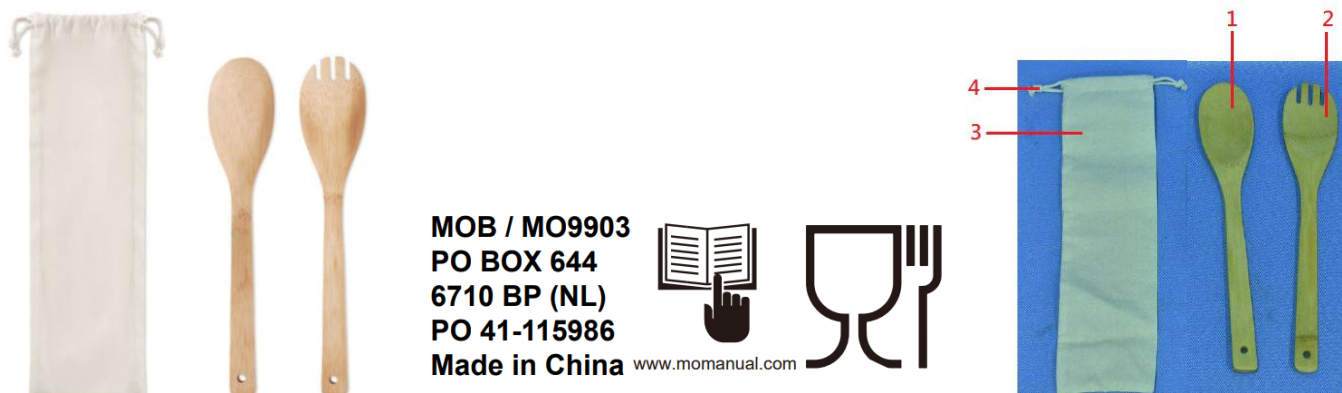
For materials intended to come into contact with food (EU No. 10/2011)

Company name: **Mid Ocean Brands BV (MOB)**  
 Postal address: **PO BOX 644**  
 Postcode and City: **6710 BP Ede (NL)**  
 Telephone number: **0031 (0)342 426992**  
 E-mail address: **DOC@reclamond.com**

**We declare that DOC issued under our sole responsibility and belongs to the following product:**

<b>Item number</b>	MO9903-13
<b>Description</b>	Set of bamboo salad utensils
<b>Country of origin</b>	China
<b>Batch</b>	PO

**Object of the declaration** (identification of food contact product allowing traceability; it may include a colour image of sufficient clarity where necessary for the identification of the product):



**1, 2 : direct food contact**

**The following substances subject to restrictions and/or specification are used in the above-mentioned product. The materials and raw materials used comply with Regulation (EU) No 10/2011.**

Chemical Name	CAS	EINECS	Percent
1. Bamboo - Phyllostachys edulis	-	-	45,00%
2. Bamboo - Phyllostachys edulis	-	-	45,00%
3. Cotton	-	-	9,00%
4. Polyester (PET)	25037-45-0	607-501-9	1,00%

**The following substances and materials are intended to come into contact with food.**

Chemical Name	CAS	EINECS
Bamboo - Phyllostachys edulis	-	-



# COMPLIANCE

**The manufacturer declares that the mentioned product complies with all relevant provisions of**

Regulation (EC) No 1935/2004 - Materials and articles intended to come into contact with food\*

Regulation (EU) No 10/2011 - Plastic materials and articles intended to come into contact with food\*

Regulation (EC) No 2023/2006 - GMP for materials and articles intended to come into contact with food\*

\* Inclusive subsequent amendments

**In conjunction with following harmonized standards**

EN 1186-1:2002; EN 1186-3:2002; EN 1122:2001; EN 13130-1:2004; EN14372:2004

**Conditions of use:**

- Type(s) of food intended to come into contact with the material:

**Suitable for food**

- Time and temperature and storage while in contact with food:

**Time: maximum 2 hours**

**Temperature: 0°C – 70°C**

- Ratio of food contact surface area to volume used: **n/a dm<sup>2</sup>/l**

**Substances, which are subject to "DUAL-USE" additives in materials or "PURITY CRITERIA".**

- No dual use additives were used in the manufacture of this product

- There are no substances subject to purity criteria

**Information about the compliance of substances used are subject to any restriction or specification**

- This product is in compliance with overall and Specific Migration Limits (SML's) standard testing conditions laid down in Regulation (EU) 10/2011. Additional information including test reports can be provided on request.

**Functional barrier**

There is no function barrier present.

**Signed for and on behalf of:**

Ede (NL)

Place of issue

01-01-2025

Date of issue



**R.M. Sillessen**  
**General Manager**  
**solo midocean**