



Declaration of compliance

Producer

Nito A/S
H.C. Ørstedsvej 4
6100 Haderslev
Denmark
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Regarding following products

54490A3 - NITO 1/2" Stainless steel transition piece with 3/4" male BSP and 1/2" female BSP
54500A3 - NITO 1/2" Stainless steel coupler with 1/2"
5450NA3 - NITO 1/2" Stainless steel coupler with 1/2" male BSP
5450SA3 - NITO 1/2" Stainless steel coupler with 1/2" hose tail
54520A3 - NITO 1/2" Stainless steel coupler with 3/4" female BSP
54530A3 - NITO 1/2" Stainless steel coupler with 3/4" BSP female thread and stop valve
5453SA3 - NITO 1/2" Stainless steel coupler with stop and 1/2" hose tail
54600A3 - NITO 1/2" Stainless steel nipple with 1/2" hose tail
5460AA3 - NITO 1/2" Stainless steel nipple with 1/2" and 3/4" hose tail
54610A3 - NITO 1/2" Stainless steel nipple with 1/2" female BSP
54611A3 - NITO 1/2" Stainless steel nipple with 1/2" male BSP
54615A3 - NITO 1/2" Stainless steel nipple with 3/4" male BSP
5461AA3 - NITO 1/2" Stainless steel nipple with 3/4" female BSP
54670A3 - NITO 1/2" Stainless steel hose tail with 1/2" male BSP and 1/2" hose tail

EU Commission

In accordance with EU Commission Regulation no. 1935/2004 of October 2004, the product is intended to be used in direct food contact. The product can be labeled with the "Glass and Fork" symbol on the product itself or on the product packaging.

The product is produced according to EU Commission Regulation no. 2023/2006 of December 2006 on good manufacturing practice for materials and articles intended for food contact (GMP).

A general requirement is that materials and articles, including active and intelligent materials and articles, must be manufactured in accordance with good manufacturing practice so that they do not release ingredients in normal or foreseeable conditions in quantities that can:

- Provide any danger to human health.
- Cause unacceptable changes in food composition.
- Cause a deterioration of the organoleptic properties of the food.

Migration analysis

Overall migration test is made on this product type. The product meets the requirements regarding overall migration to Citric acid (5 q/L) for 2 hours at 100°C.

Food contact

The product is suitable for all types of liquid food.

Limitations

No restriction on food contact

Usage temperature

Min. temp.: -20 °C
Max. temp.: 100 °C

Cleaning temperature

Max. temp.: 150 °C

General:

It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Materials

Stainless steel

The coupling parts are made of acid-proof stainless steel - AISI316, certified according to EN 10204-3.1. The products comply with applicable legislation regarding materials and articles intended to come into contact with food.

The legislation includes EU Directive 1935/2004 of October 2004, which confirms that the product is suitable for direct contact with food.

Packing Material

The sealing materials are made of Viton, FKM 75 and O-rings of Viton FKM 180497.

In accordance with EU Commission Regulation no. 1935/2004 of October 2004, the product is intended to be used in direct food contact.

Specific characteristics and limitations for the use in food contact are set out in the supplier's declaration of compliance.

Grease

The grease ROCOL PUROL grease is designed for use as a release agent (3H) on grills, ovens, baking sheets, boning benches, chopping boards, or other hard surfaces in contact with meat and poultry food products to prevent food from adhering during processing.

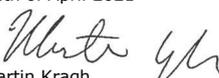
The product is manufactured in accordance with EU Directive 1935/2004 of October 2004 on materials and articles intended to come into contact with food.

Specific characteristics and limitations for the use in food contact are set out in the supplier's declaration of compliance.

Date

21th of April 2021

Made by


Martin Kragh
Managing Director