

J-FLEX RUBBER PRODUCTS

Engineering Rubber Components & Specialised Sheeting Products

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European Food Norm (EC)1935/2004

Dear Customer

Lots of our valued customers have asked us about Food Safe Materials – so we are pleased to confirm our position concerning (EC)1935/2004.

Following independent testing we can confirm that our Silicone Sheet materials 40° / 50° / 60° / 70° - comply with the requirements of (EC)1935/2004 that all food contacting materials are “safe”. All our Silicone Sheet Products are manufactured using European ingredients conforming fully to the requirements of REACH legislation.

We confirm that our Sheet Products are carefully produced to comply with European Commission Regulations (EC)2023/2006 “good manufacturing practice for materials and articles intended to come into contact with food”.

In the current absence of EU legislation which specifies the requirements to prove that a silicone article is safe for food contact, we have conducted independent extraction testing to the requirements of FDA 21CFR 177.2600 “Rubber articles intended for repeated contact with foodstuff” + The German BfR XV “Food Standard for Silicones” + European Directive 2002/72/CE (UNE-EN 1186: Part 3 (aqueous food simulant) & Part 14 (fatty food simulant)).

In addition our materials are officially approved to W.R.A.S. (Drinking Water standards).

All of these test’s conclude that our Sheet materials fully meet tangible food and drink industry extraction levels. In addition they are sufficiently inert to preclude substances being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in composition of the food or a deterioration in its organoleptic properties.

Full test data is available if required and all sheeting delivered to you will carry our quality label and certificate – your guarantee of food safety.

We felt it very important to clarify the situation for our valued customers so that you know exactly where you stand with regards to “safe” Food Quality materials.

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