

Certificate of Compliance: Rubberized EVA

1. Product and Certifying Company Information

Material: Rubberized Ethylene Vinyl Acetate
Country of Origin: Thailand
Name of Seller: TableCraft Products Co., Inc.
Address of Seller: 801 Lakeside Drive, Gurnee, IL 60031

2. General Requirements

This product is manufactured from materials that comply with FDA requirements and EU directives relating to materials and articles intended to come into contact with foodstuffs, and meet the requirements of Framework Regulation (EC) No. 1935/2004 of the European Parliament on materials articles intended to come in contact with food.

This product is manufactured using the principles of Good Manufacturing Practices (GMP) for materials and articles intended to come in contact with food as defined in EU GMP Regulation (EC) No. 2023/2006 and amendments.

Materials have been sourced from suppliers that are committed to compliance with REACH Regulation 1907/2006/EC. as amended.

Additionally this item, like item, or materials used for item were tested to the following standards and received a passing grade.

3. Migration and Food Safety Testing for USA and EU Market

3.a. USA FDA Regulation 21 CFR 177.1350 for FDA

Extractive	Result	Limit
Extractive	(mg/in ²)	(mg/in²)
(A) Chloroform Soluable Extractive Residue in Water Extractant	< 0.05	0.5
(B) Chloroform Soluable Extractive Residue in Heptane Extractant	< 0.13	0.5
(C) Chloroform Soluable Extractive Residue in 8% Alcohol Extractant	< 0.05	0.5
(D) Chloroform Soluable Extractive Residue in 50% Alcohol Extractant	< 0.05	0.5



3.b. Overall Migration in accordance with European Commission Regulation No.10/2011 and Regulation No.1935/2004

Aqueous food simulant	
Time	Temperature
2 hours	70 °C

Fatty food simulant	
Time	Temperature
2 hours	70 °C

II. Test result :

Tested	Result in mg/dm ²		
component	3% (w/v) acetic acid	10% (v/v) ethanol	Fatty food simulant
(1)	3	< 1	8
Limit in mg/dm ²	10	10	10

3.c. Global Migration in accordance with EC Directive 2002/72 for Food Grade Plastic

(1) SIMULANT B: 3% ACETIC ACID TEST CONDITION: 40°C FOR 0.5 HOURS

	REQUIREMENT SAMPLE 001	$\frac{\text{MIGRATION VALUE}}{\leq 10 \text{ mg/dm}^2}$ 1.0 mg/dm ²
(2)	SIMULANT C: 10% ETHANOL TEST CONDITION: 40 ⁰ C FOR 0.5 HOURS	

	MIGRATION VALUE
REQUIREMENT	$\leq 10 \text{ mg/dm}^2$
SAMPLE 001	$< 1.0 \text{ mg/dm}^2$

(3) SIMULANT D: 95% ETHANOL TEST CONDITION: 40°C FOR 0.5 HOURS

REQUIREMENT SAMPLE 001 $\begin{array}{l} \text{MIGRATION VALUE} \\ \leq 10 \text{ mg/dm}^2 \\ 2.5 \text{ mg/dm}^2 \end{array}$



3.d. Specific Migration of Heavy Metals in accordance with European Regulation No.10/2011 Annex II and Regulation No.1935/2004

I. Test condition :

Aqueous food simulant	
Time	Temperature
0.5 hour	40 °C

II. Test Results :

Food simular	Food simulant: 3% (w/v) acetic acid						
Tested	Results in mg/kg						
component	Barium	Cobalt	Copper	Iron	Lithium	Manganese	Zinc
(1)	<0.1	<0.03	<1	<5	<0.1	<0.1	<5
Limit in	1	0.05	5	48	0.6	0.6	25
mg/kg							

3.e. Total Cadmium Content Test in accordance with Regulation (EC) No.1907/2006 on REACH Annex XVII Item No.23 as amended by Commission Regulation (EC) No.552/2009

ELEMENT	TOTAL CADMIUM
LIMIT	< 100
SAMPLE 001	< 7.5
SAMPLE 002	< 7.5

ALL CONCENTRATIONS EXPRESS IN MILLIGRAMS PER KILOGRAM "<" MEANS "LESS THAN"

3.f. Specific Migration of Phthalates in Food Simulant in accordance with 2007/19/EC

SIMULANT: 3% ACETIC ACID TEST CONDITION: 0.5 HOURS, 40 °C

TEST COMPOUNDS	SPECIFIC MIGRATION IN SAMPLE (mg/kg)	LIMIT (mg/kg)
DBP	< 0.3	0.3
BBP	< 1.0	30
DEHP	< 1.0	1.5
DINP	< 1.0	9
DIDP	< 1.0	9
DNOP + DNDP	< 1.0	5



3.f. Continued

SIMULANT: 10% ETHANOL TEST CONDITION: 0.5 HOURS, 40 °C

TEST COMPOUNDS	SPECIFIC MIGRATION IN SAMPLE (mg/kg)	LIMIT (mg/kg)
DBP	< 0.3	0.3
BBP	< 1.0	30
DEHP	< 1.0	1.5
DINP	< 1.0	9
DIDP	< 1.0	9
DNOP + DNDP	< 1.0	5

SIMULANT: 95% ETHANOL TEST CONDITION: 0.5 HOURS, 40 °C

TEST COMPOUNDS	SPECIFIC MIGRATION IN SAMPLE (mg/kg)	LIMIT (mg/kg)
DBP	< 0.3	0.3
BBP	< 1.0	30
DEHP	< 1.0	1.5
DINP	< 1.0	9
DIDP	< 1.0	9
DNOP + DNDP	< 1.0	5

4. Specification of Intended Use and Restrictions

The products covered in this report have been proven safe for food contact when used according to the following specifications.

4.a. Food Types: Suitable for contact with all food types.

4.b. Cleaning: Commercial dishwasher safe (low temp). Clean before use.

4.c. Use: Not suitable for microwave use. Suitable for food prep applications within temperatures ranging from 32°F - 158°F (0°C - 70°C).



5. Products Covered by this Document

Item Number	Description	Component Covered
1500	Icing Spatula with Rubber Blade, 9.5"	Blade
1516	Spatula with Rubber Blade, 16"	Blade
1510	Spatula with Rubber Blade, 10"	Blade
1514	Spatula with Rubber Blade, 14"	Blade
2514	Spoon Spatula with Rubber Blade, 13.5"	Blade
2516	Spoon Spatula with Rubber Blade, 16.5"	Blade
2510	Spoon Spatula with Rubber Blade, 9.5"	Blade
Н38ВК	Flip-Top Free Flow Pourers, Plastic, Pack of 6, 6 3/4" x 1" x 4 7/8"	Pourer

On Behalf of TablecraftProducts Certified By:

En Kippes

Eric Kippes Quality Assurance Specialist

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