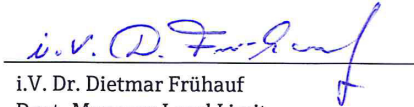


## Declaration of Compliance

|                    |   |
|--------------------|---|
| <b>Company</b>     | <b>Endress+Hauser SE+Co. KG, Hauptstraße 1, 79689 Maulburg</b><br>being the manufacturer, declares that the "Product contact materials" of the products   |
| <b>Product</b>     | <b>Nivector FTI26</b><br>with process connection "WDJ" ISO228 G1, 316L<br>are in conformity with following European Regulations:  |
| <b>Regulations</b> | Regulation (EC) No. 1935/2004, on materials and articles intended to come into contact with food, article 3, 5, 15 and 17.<br><br>Regulation (EC) No. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.<br><br>Regulation (EU) 10/2011 on plastic materials and articles intended to come into contact with food.<br><br>DIN 10955:2004-06 Sensory evaluation (Sensory analysis - Testing of packaging materials and packages for foodstuffs), June 2004   |
| <b>Conditions</b>  | The total migration as well as the specific migrations are below the legal limits when used according to specifications.<br><br>The test was carried out in accordance with the guidelines: <ul style="list-style-type: none"><li>• EN 1186 Materials and articles in contact with foodstuffs – Plastics, May 2002</li><li>• EN 14338 Paper and board intended to come into contact with foodstuffs – Conditions for determination of migration from paper and board using modified polyphenylene oxide (MPPO) as a simulant, March 2004</li></ul> The materials and raw materials used comply with the latest version of EU/10/2011 regulation.<br><br><b>Specification for the intended use or restrictions:</b><br>Type of food or process for which the material is suitable: <ul style="list-style-type: none"><li>• Aqueous, acidic, alcoholic, milky, fatty and oily, dry foodstuffs</li></ul> Duration and temperature of treatment and storage in contact with the food: <ul style="list-style-type: none"><li>• The material is suitable for long-term contact with solids and for multiple contact with food in liquid form</li></ul> Ratio of the area in contact with foodstuffs to the volume by which conformity of the material or article was established: <ul style="list-style-type: none"><li>• 6 dm<sup>2</sup> / 1 kg Foodstuff</li></ul><br>Maulburg, 2018-05-02<br>Endress+Hauser SE+Co. KG<br><br><br>i.V. Dr. Dietmar Frühauf<br>Dept. Manager Level Limit<br>Research & Development Devices |



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