

**DECLARATION OF CONFORMITY RELATED TO MATERIALS
IN CONTACT WITH FOOD**



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< Ningbo Kaibo Group Co.,Ltd > (referred below as "The company"), hereby certifies that the references listed in the appendix 1 of this declaration: **GC242D**

- Comply with European regulations (EC) no.1935/2004:
 - the references do not modify the organoleptic properties of the food
 - the references are traceable, allowing in the case of an anomaly, the identification of all of the references concerned delivered to Groupe SEB. This traceability includes the implementation of a traceability by all of the actors involved in supply chains of the references

- Comply with European regulation (EC) no. 2023/2006:
 - a quality assurance system has been defined for the manufacturing of the references covered by this declaration and is maintained
 - the records that are relevant to demonstrate the compliance and safety of the references to the requirements specified in the third paragraph are available on Groupe SEB request

- Comply with all of the regulation with their amendments and requirements specific to:
 - < Materials no. 1 - example POLYMERS > ,
 - < Materials no. 2 - example SILICONES> ,
 - < etc.>

such as required by Groupe SEB in the appendix 2 of this declaration.

The Company certifies also that:

- **The information related to qualification of the raw materials: type of food, maximum temperature, contact time, migration limits to be controlled... are communicated to Groupe SEB in attachment of this declaration**

- The proof of conformity is available and will be supplied on request of Groupe SEB

- No technical modifications will be done without the written authorization by Groupe SEB

The Company will support any financial or other consequences resulting from a non-conformity to this declaration.



Executed in< 徐秋兰>..., on... < 2024-10-19 >

Name, Signature of the authorized manager and Company Stamp

APPENDIX 1

REFERENCES COVERED BY THIS DECLARATION

For **bulk raw materials, mixtures and substances**, only the columns “Reference”, “Type of product”, “Type of material” have to be completed. In addition, all of the information related to the conditions for which the references comply with the migration limits can be declared in the column “Condition of use” or in a document attached to this declaration.

For **components / subassemblies and finished products**:

- All of the columns have to be completed,
- All of the components / subassemblies delivered as such or integrated in the finished products in contact with food during the storage and the processing of food shall be listed (for instance a lid that is not in contact with food at the beginning of the process shall be listed because vapour can condensate on this lid or some food can be projected on the lid and can go back in the food preparation during the processing of food),
- If a same component / subassembly is composed by different materials in contact with food, all of these materials shall be declared,
- If several materials are qualified for a same component / subassembly, all of them with the related suppliers and transformers shall be declared in this list,
- For the regulation related to plastics, silicone, rubber, metals, some requirements on migration limit are applicable. Then, the conditions of use (temperature, contact time, type of food or stimulant) for which the material complies with the regulation limits shall be specified in this table.

Reference	Type of product (Raw materials / mixtures / substances/ Component / subassembly)	Type of the raw material in contact with food (e.g. polymer, metal...)	Name of the supplier of the raw material (no distributor name accepted)	Supplier commercial reference of the raw material	Condition of use			RUBBER/SILICONE/POLYMER RAW MATERIAL ONLY		
					Temperature (°C)	Contact time (min)	Type of food or stimulants	Name of the supplier who transforms the raw material	Coloring agent commercial reference (if any) Additive agent commercial reference (if any) If none, please fill in with “N/A”	Coloring agent supplier name (if any) Additive agent supplier name (if any) If none, please fill in with “N/A”
Upper plate/lower plate	GC242D	AL ADC-3	Jiangsu Fenjie Non-ferrous Products Co.,Ltd.		230C	30	Bread/grill			
Double layer coating	GC242D	Base coating:9600- 1199/Top coating:9600-1676	Zhongyi coating co.,ltd		230C	30	Bread/grill			

(add lines if needed)

APPENDIX 2

REGULATIONS/SPECIFICATIONS FOR EACH MATERIAL TO BE COMPLIED WITH BY THE COMPANY

The regulations listed in this appendix shall be considered with all of their amendments.

1) POLYMERS AND THEIR CONSTITUENTS

Main requirements - All polymers in contact with food shall comply with all of the following requirements:

European Regulation (EC) n°10/2011 and its amendments	<p>Requirements on materials and objects in plastic material designed to come into contact with foodstuffs including overall migration limit, specific migration limit, use restriction, specific restriction, testing conditions.</p> <p>For each plastic reference, a declaration of compliance shall be provided to Groupe SEB. This declaration shall be established by the plastic manufacturer according to the Art. 15 and annex IV.</p>
European Regulation (EC) n°1895/2005	Requirements on the use of certain epoxy by-products in materials and objects designed to come into contact with foodstuffs ("BADGE" authorised subject to the limit of specific migrations)
European Regulation (EC) n°282/2008	<p>Requirements on recycled plastic materials and articles intended to come into contact with food.</p> <p>The EC register number of the recycling process shall be communicated to Groupe SEB.</p>
European council Resolution AP (92)2	Requirements on secondary polymerisation of materials and objects in plastic material designed to come into contact with foodstuffs
European council Resolution AP (89)1	Requirements on pigments and colorants in materials and objects in plastic material designed to come into contact with foodstuffs
Groupe SEB requirement on plastic materials manufacturing	<p>During the formulation and processing of plastic parts, only substances and other agents which comply with legal provisions can be used</p> <p>The use of recycled polymers is forbidden. Therefore, products and components delivered to Groupe SEB shall not contain recycled plastic bought outside the company or internal recycled production scraps.</p> <p>By exemption, for European products, the use of recycled polymers complying with the European Regulation (EC) n°282/2008 is allowed (see "Recycled polymers"). For USA products, see below. For the other countries, a written authorization signed by a Groupe SEB representative shall be supplied.</p>

The following requirement applies in addition of the main requirements to polymers intended for the French market

French law n°2012-1442 of Dec 24 th , 2012, modified by Decision du Conseil constitutionnel of Sep. 17 th 2015	<p>Requirements on Bisphenol A in materials and objects in plastic material designed to come into contact with foodstuffs</p> <p>Products and components shall not contain Bisphenol A (CAS n°80-05-7). This ban applies to all kinds of use of bisphenol A (e.g. monomer, additives, masterbatch...). Pollution traces of bisphenol A in composition are tolerated at a maximum level of 10 ppm (by weight of the polymer concerned). Any pollution trace shall be documented with proof of non-intentionality. For testing, the extraction solvent shall be dichloromethane or equivalent with an extracting time of 24H at ambient temperature or equivalent or stricter conditions.</p>
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The following requirements apply:

- **in addition of the main requirements to polymers intended for the Canadian market**
- **in replacement of the main requirements to polymers intended for the American market**

US FDA 21 CFR 177	Requirements on indirect food additives used in polymers
US FDA 21 CFR 73	Listing of colour additives exempt from certification
US FDA 21 CFR 178	Requirements on indirect food additives: Adjuvant, production aids, and sanitizers
Recycled polymers US FDA No Objection Letter	Only plastic and the related process that have been submitted and assessed by the FDA are allowed to be used. The reference of the No Objection Letter delivered by the FDA shall be communicated to Groupe SEB
Groupe SEB requirement on plastic materials manufacturing	<p>During the formulation and processing of plastic parts, only substances and other agents which comply with legal provisions can be used</p> <p>The use of recycled polymers is forbidden. Therefore, products and components delivered to Groupe SEB shall not contain any recycled plastic bought outside of the company or internal recycled production scraps. By exemption, for US products, the use of recycled polymers with a No Objection Letter delivered by the FDA is allowed.</p>

The following requirement applies in replacement of the main requirements to polymers intended for the Japanese market

Japanese Food sanitation Act Notification No. 196 of 2020 Notification No. 195 of 2020	Requirements on implements, containers, and packaging (General standards for raw materials and specification for synthetic resin)
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The following requirement applies in replacement of the main requirements to polymers intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for synthetic resin)
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2) RUBBERS

Main requirements - Rubbers in contact with food shall comply with all of the following requirements:

European council Resolution AP (2004)4	Requirement on rubber designed to come into contact with foodstuffs
French Decree of August 5, 2020 on Rubber materials with Groupe SEB requirement	Requirements on materials and objects in rubber designed to come into contact with food VOC ≤ 0.4 % during qualification. During production follow up, VOC ≤ 0.5% allowed with action plan to get back to VOC ≤ 0.4% Test method according to French decree August 5, 2020 Remark: the constituents used during each stage of manufacturing must be listed in the positive list of the French decree of 5 August 2022.

The following requirement applies:

- in addition of the main requirement to rubbers intended for the Canadian market
- in replacement of the main requirements to rubbers intended for the American market

US FDA 21 CFR 177.2600	Requirements on rubber articles intended for repeated use
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The following requirement applies in replacement of the main requirements to rubbers intended for the Japanese market

Japanese Food sanitation Act Notification No. 196 of 2020 Notification No. 195 of 2020	Requirements on implements, containers and packaging (General standards for raw materials and chapter II.D.3 Rubber)
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The following requirement applies in replacement of the main requirements to rubbers intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for rubber)
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The following requirement applies for all countries:

French Decree of August 5, 2020 on Rubber materials with Groupe SEB requirement	VOC ≤ 0.4 % during qualification. During production follow up, VOC ≤ 0.5% allowed with action plan to get back to VOC ≤ 0.4% Test method according to French decree August 5, 2020
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3) SILICONES

Main requirements - Silicones in contact with food shall comply with all of the following requirements:

European council Resolution AP (2004)5	Requirements on silicones designed to come into contact with food
French Decree of November 25 th , 1992 with Groupe SEB requirement	Requirements on material and objects in silicone elastomers designed to be put in contact with food. VOC ≤ 0.4 % during qualification. During production follow up, VOC ≤ 0.5% allowed with action plan to get back to VOC ≤ 0.4% Test method according to French decree of Nov 25th, 1992. Remark: the constituents used in stage of manufacture must appear on the approved list of French decree of November 25 th , 1992.
Curing process	Curing process of parts intended to be in contact with food shall not be done with parts not intended to

	be in contact with food. The curing process conditions must be at the minimum: 4 hours at 200 °C (temperature measured on the parts)
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The following requirements apply:

- **in addition** of the main requirement to silicones intended for the Canadian market
- **in replacement** of the main requirements to silicones intended for the American market

US FDA 21 CFR 177.2600	Requirements on rubber articles intended for repeated use
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The following requirements apply **in replacement** of the main requirements to silicones intended for the Japanese market

Japanese Food sanitation Act Notification No. 196 of 2020 Notification No. 195 of 2020	Requirements on implements, containers and packaging (General standards for raw materials and chapter II.D.3 Rubber)
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The following requirements apply **in replacement** of the main requirements to silicones intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for rubber)
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The following requirement applies for all countries:

French Decree of November 25 th , 1992 with Groupe SEB requirement	VOC ≤ 0.4 % for samples validation. During production follow up, VOC ≤ 0.5% allowed with action plan to get back to VOC ≤ 0.4% Test method according to French decree of Nov 25th, 1992.
Post-curing	Post-curing of foodstuff parts must not be done at the same time as non-foodstuff parts The post-curing conditions must be at the minimum: 4 hours at 200 °C (temperature measured on the parts)
Groupe SEB requirement on silicone molds	Silicone material cannot be used for the manufacturing of molds

4) PAINTS AND ORGANIC COATINGS INCLUDING THEIR CONSTITUENTS

Main requirements - All organic coatings and paints in contact with food shall comply with all of the following requirements:

European Regulation (EC) n°10/2011 and its amendments	Requirements on materials and objects in plastic material designed to come into contact with foodstuffs including overall migration limit, specific migration limit, use restriction, specific restriction, testing conditions. For each plastic reference, a declaration of compliance shall be provided to Groupe SEB. This declaration shall be established by the plastic manufacturer according to the Art. 15 and annex IV.
European Regulation (EC) n°1895/2005	Requirements on the use of certain epoxy by-products in materials and objects designed to come into contact with foodstuffs ("BADGE" authorised subject to the limit of specific migrations)
European council Resolution AP (2004) 1	Requirements on the coatings of materials and objects designed to come into contact with foodstuffs
Applying paints and coatings	During the application of paint and cleaning of painted or coated parts, only substances and agents which comply with the legal provisions can be used
Paint and coating support materials	Use of a paint or coating which complies with the foodstuffs provisions does not exempt a foodstuff support material

The following requirement applies **in addition** of the main requirement to paints and coatings intended for the French market

French law n°2012-1442 of Dec 24 th , 2012, modified by Decision du Conseil constitutionnel of Sep. 17 th 2015	Requirements on Bisphenol A in materials and objects in plastic material designed to come into contact with foodstuffs Products and components shall not contain Bisphenol A (CAS n°80-05-7). This ban applies to all kinds of use of bisphenol A (e.g. monomer, additives, masterbatch...). Pollution traces of bisphenol A in composition are tolerated at a maximum level of 10 ppm (by weight of the polymer concerned). Any pollution trace shall be documented with proof of non-intentionality. For testing, the extraction solvent shall be dichloromethane or equivalent with an extracting time of 24H at ambient temperature or equivalent or stricter conditions.
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The following requirements apply:

- **in addition** of the main requirement to paints and organic coatings intended for the Canadian market
- **in replacement** of the main requirements to paints and organic coatings intended for the American market

US FDA 21 CFR 175.300 US FDA 21 CFR 177	Requirements on resinous and polymeric coating Requirements on indirect food additives used in polymers
Applying paints and coatings	During the application of paint and cleaning of painted or coated parts, only substances and agents which comply with the legal provisions can be used
Paint and coating support materials	Use of a paint or coating which complies with the foodstuffs provisions does not exempt a foodstuff support material

The following requirement applies **in replacement** of the main requirements to paints and organic coatings intended for the Japanese market

Japanese Food sanitation Act Notification No. 196 of 2020 Notification No. 195 of 2020	Requirements on implements, containers and packaging (General standards for raw materials and specification for synthetic resin)
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The following requirement applies **in replacement** of the main requirements to paints and organic coatings intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard, specification for synthetic resin, specification for metal)
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5) GLASS, CRYSTAL, CERAMIC, GLASS-CERAMIC, ENAMELLED OBJECTS

Main requirements - These materials shall comply with all of the following requirements:

Directives 84/500/EC & 2005/31/EC	Requirements on ceramic objects and materials designed to come into contact with foodstuffs
Fiches Matériaux inorganiques	French requirements on ceramic objects and materials designed to come into contact with foodstuffs
Specific migrations	Migrations of lead, cadmium, aluminium, cobalt, arsenic and (where applicable) hexavalent chromium must be measured on all objects

The following requirement applies **in replacement** of the main requirements to these materials intended for the Japanese market

Japanese Food sanitation law	Requirements on implements, containers and packaging (General standards for raw materials and specification for glass ceramic and enamel)
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The following requirement applies **in replacement** of the main requirements to these materials intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for glass, ceramic, porcelain enamel and pottery)
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6) STAINLESS STEEL

Main requirements - Stainless steels shall comply with all of the following requirements:

French Decree of 13 January 1976 & French standard NF A36-711 April 2002	Requirements on materials and objects in stainless steel in contact with foodstuffs Minimum level of Cr = 13% Maximum level of Ta, Nb, Zr = 1% Maximum level of Mo, Ti, Al, Cu = 4% The composition listed in the French standard NF A36-711 (Apr. 2002) is suitable for food contact Any chemicals not listed in the French standard list shall be allowed by Groupe SEB
Metals and alloys used in food contact materials and articles (First edition, 2013)	All other chemicals than those specified by the French standard shall comply with the use restrictions and the specific release limits in the release testing conditions specified by this document

The following requirement applies in addition of the main requirements to stainless steel intended for the Japanese market

Japanese Food sanitation law	Requirements on implements, containers and packaging (General standards for raw materials)
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The following requirement applies in addition of the main requirements to stainless steel intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for metal)
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The following requirement applies in replacement of the main requirements to aluminium and aluminium alloys intended for the American and Canadian markets

USA Cookware Manufacturers Association standard - NSF 51 standard - EN 601 / 602 standard	Alloys listed in these standards are suitable for food contact in the USA
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7) NON-COATED STEEL

Main requirements - Non-coated steels shall comply with all of the following requirements:

Metals and alloys used in food contact materials and articles (First edition, 2013)	The metal shall comply with the use restrictions and the specific release limits in the release testing conditions specified by this document
Composition	Maximum level of Pb = 0.05% Maximum level of Cd = 0.01% Maximum level of As = 0.03%

The following requirement applies in addition of the main requirements to non-coated steel intended for the Japanese market

Japanese Food sanitation law	Requirements on implements, containers and packaging (General standards for raw materials)
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The following requirement applies in addition of the main requirements to non-coated steel intended for the Korean market

Korean FDA	Requirements on food utensils, containers, and packages (Common manufacturing standard and specification for metal)
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8) STEEL AND STAINLESS STEEL WITH A METALLIC COATING

Main requirements - These materials shall comply with all of the following requirements:

Steel and stainless steel support	Must comply with the specific requirements of stainless steel or non-coated steel (see 6 and 7)
Metals and alloys used in food contact materials and articles (First edition, 2013)	The coated metals shall comply with the use restrictions and the specific release limits in the release testing conditions specified by this document
French Decree of 28 June 1912	Requirements on colouring, preservation and packaging of food
French Decree of 27 August 1987	Requirements on materials and objects in aluminium and aluminium alloys in contact with foodstuffs
Finnish Directive 268 of 20/03/92	Requirements on heavy metals released by materials in contact with food
Composition of the coating	Maximum level of Pb = 0.05% Maximum level of Cd = 0.01% Maximum level of As = 0.03% Maximum level of Co = 0.05% Zinc → prohibited where the contact temperature with the foodstuff exceeds 100 °C

The following requirement applies in addition of the main requirements to stainless steel intended for the Japanese market

Japanese Food sanitation law	Requirements on implements, containers and packaging (General standards for raw materials)
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The following requirement applies in addition of the main requirements to stainless steel intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for metal)
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9) ALUMINIUM AND ALUMINIUM ALLOYS

Main requirements - Aluminium and aluminium alloys shall comply with all of the following requirements:

European standard EN 601	Cast parts – Chemical composition of cast parts designed to come into contact with foodstuffs (BS EN 601 in English)
European Standard EN 602	Forged products – Chemical composition of semi-finished products used for the manufacture of articles designed to come into contact with foodstuffs (BS EN 602 in English)
French Decree of 27 August 1987	Requirements on materials and objects in aluminium and aluminium alloys in contact with food
Metals and alloys used in food contact materials and articles (First edition, 2013)	The metal shall comply with the use restrictions and the specific release limits in the release testing conditions specified by this document

The following requirement applies in replacement of the main requirements to aluminium and aluminium alloys intended for the American and Canadian markets

USA Cookware Manufacturers Association standard - NSF 51 standard - EN 601 / 602 standard	Alloys listed in these standards are suitable for food contact in the USA
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The following requirement applies in addition of the main requirements to aluminium and aluminium alloys intended for the Japanese market

Japanese Food sanitation law	Requirements on implements, containers and packaging (General standards for raw materials)
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The following requirement applies in addition of the main requirements to aluminium and aluminium alloys intended for the Korean market

Korean FDA	Requirements on food utensils, containers and packages (Common manufacturing standard and specification for metal)
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10) LUBRICANT, GREASE

Main requirements - Lubricants shall comply with the following requirement:

NSF non food compounds registration program	The lubricants shall be registered to this program and shall be acceptable for use in and around food processing areas The NSF registration number and report shall be communicated to Groupe SEB
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The following requirement applies in replacement of the main requirements to lubricants intended for European market

ISO 21469 standard	Lubricants with incidental product contact Lubricants shall comply with the composition requirement of the standard and the good manufacturing practice
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11) OTHER MATERIALS NOT LISTED

Any component in contact with foodstuff, constituted of a material not listed above, must be declared separately. Please contact your Groupe SEB representative.