

# Certificate

Product:

***Metal section***

*(Material: Stainless steel 1.4301 VA grinding 240)*

Client:

**Reuter GmbH & Co. KG**  
**Schimmelbuschstr. 9**  
**40699 Erkrath**

The above mentioned product was tested for its migration behaviour by direct contact in terms of organoleptic test and metal release (Wessling test report CAL16-017990-1).

With regard to manner and extent of the performed examinations the tested present sample is in compliance with the following regulations, each in their current version:


- German "Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch" – LFGB
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27<sup>th</sup> October 2004 on materials and articles intended to come into contact with food and repealing of Directives 80/590/EEC and 89/109/EEC

With regard to manner and extent of the performed examinations the above mentioned product is fit to be used in food processing companies and can come into longer-term contact with foodstuffs under room temperature conditions. The traceability according to Regulation (EC) No. 1935/2004 as well as good manufacturing practice in terms of Regulation (EC) No. 2023/2006 will be guaranteed by the company mentioned above.



**Pia Hösel**  
Food chemist / scientific expert



  
**Anne Freudenberg**  
Food chemist / scientific expert

CAL16-017990-1\_CER 22<sup>nd</sup> February 2016

The certificate is valid for two years.

WESSLING GmbH, product safety, Oststraße 7, 48341 Altenberge