

Certificate



Products:

Beschichtungssystem FS 3000
(RAL 9001, RAL 9002, RAL 9010)

Client:

Hoesch Bausysteme GmbH
Hammerstraße 11
57223 Kreuztal

The cured coating systems of the above mentioned products were tested for their migration behaviour in terms of organoleptic test and specific migration (metals, formaldehyde and GC-MS-Screening) (Wessling test reports CAL19-004311-2, CAL19-004320-3, CAL19-004342-3).

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

- Law concerning the rearrangement of the legislation on foodstuffs and animal feed (“Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch” – LFGB)
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27th October 2004 on materials and articles intended to come into contact with food and repealing of Directives 80/590/EEC and 89/109/EEC

Regarding a potential impact on foodstuffs, the tested samples are – in consideration of the test results – suitable for the use as a floor coating in indirect food contact in food processing/food distributing companies.

The above-mentioned client is responsible for ensuring the traceability of the product according to Regulation (EC) No. 1935/2004 as well as for manufacturing according to good manufacturing practice in terms of Regulation (EC) No. 2023/2006.

Johannes Wächter
Food chemist / scientific expert

Christopher Teichmann
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/ project manager



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The certificate is valid for two years.

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