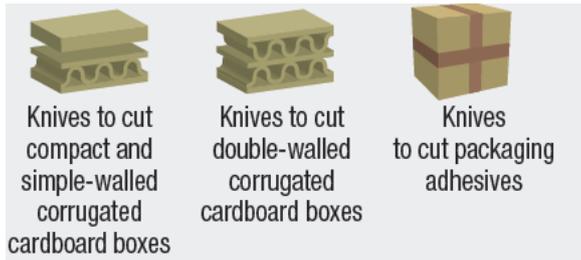


## Declaration of compliance Safety Knife

**Product Description:** Chartron Safety knife in detectable composite, with trigger and retractable and replaceable blade. **Product code: K8920**

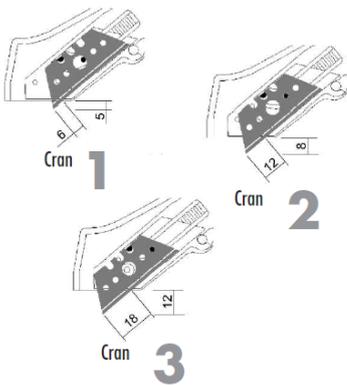


### Functionality

**Use** Made to improve the opening of packaging and cardboard in total safety.

**Operating** Safety knife with adjustable cutting depth. To allow the blade out of the knife Body, the grey slider must be pushed forward and the trigger pressed.

### Cutting Depth adjustment



To change the blade position:

- \* Put the grey slider in safety position, pulling the lock in the back Position.
- \* Hold the body in the palm of the hand and pull the trigger toward you.
- \* The trigger can be withdrawn from the body (you should hear a click)
- \* To adjust the cutting length, press on the central tab of the trigger
- \* Adjust the blade regarding one of the 3 cutting depths required.

The different cutting depths are the following

Blade Ref 152.6	Blade Ref 153.6
5mm	7mm
8mm	10mm
12mm	14mm

### Features

- 160mm x 88mm
- Food safe
- Metal detectable
- Ergonomic design
- Comfortable and lightweight
- High cutting precision
- Suitable for both left and right handed use
- Spring resistant tested with more than 100,000 actions
- The PAH content under required thresholds

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**Product Test Report**

**Date and reference of order :** Agreement on quotation n°2014/8502 of 10/06/2014

**Subject :** Examination of inertness of a material intended to come in contact with foods :  
 - **overall migration test**

**Reference documents :**

- NF EN 1186-2 (january 2003)
- NF EN 1186-3 (january 2003)
- Regulation n°10/2011 of 14/01/2011
- Regulation n°1935/2004 of 27/10/2004
- Procedure LNE n°621A0502 (Alternative methode for transesterification)
- Directive n° 82/711/EEC of 18/10/82
- Information notice of DGCCRF n° 2004-64 of 06/05/04

**Sample reference :** Chartron ALD, Ferret ALD, Bordelaise

**Sample identification :** Elements of PC ALD

**1. SAMPLE**

Reception date : 10 june 2014



This material is intended to come into contact with aqueous and fatty foods.

**2. TEST PROCEDURE**

Date of the beginning of the test : 20 june 2014

The results of migration given in the chart below are the average of single measurements and are expressed in mg/dm<sup>2</sup> using a corrected factor for fatty food simulant :

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Conditions of contact with samples as specified in NF EN 1186 – 1 (January 2003)	Simulants	Observations of the sample	Observations of the simulant	individual values to the nearest 0.1 mg/dm <sup>2</sup>	Corrected factor	Average to the nearest mg/dm <sup>2</sup> (fat test) to the nearest 0.1 mg/dm <sup>2</sup> (aqueous test)
30 minutes at 40°C repeated 3 times	Ethanol 10%	no modification	no modification	2.0	-	2.0
30 minutes at 40°C	Sunflower oil	no modification	no modification	1.2	1	1

The triglycerides transesterification was performed regarding the method described in the LNE internal procedure n°621A0502 as a substitute to the protocol of the standards EN 1186-2, 4, 6, 8, 10 - §7.5 et §7.6 et EN 1186-12.

Note : One measure was made by simulant.

The results given, for aqueous tests, are the results obtained after the 3<sup>rd</sup> test.

**Note :** Limits for overall migration permitted in the plastics directive :

- For aqueous food simulants, isooctan and ethanol 95 % :
  - 10 mg/dm<sup>2</sup> with an analytical tolerance of 2 mg/dm<sup>2</sup>,
  - 60 mg/kg with an analytical tolerance of 12 mg/kg.
- For olive oil and sunflower oils :
  - 10 mg/dm<sup>2</sup> with an analytical tolerance of 3 mg/dm<sup>2</sup>,
  - 60 mg/kg with an analytical tolerance of 20 mg/kg.

### 3. CONCLUSION

Under the conditions of the test, the values obtained for overall migration meet the overall migration limit as specified in regulations for plastics intended to come into contact with aqueous and fatty foodstuffs (Simulants A, D2 as specified in Regulation n°10/2011).

**Nota Bene :** The components of the material must be authorized by the French and European regulation on materials intended to come into contact with foodstuffs.

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Trappes, the 18 may 2015

Test Officer



Isabelle BIRONNEAU

The results mentioned are only applicable to the sample, to the product, or to the material given to the laboratory such as it is defined in the present document.

- Date and reference of order :** Agreement on quotation n°2014/8502 of 10/06/2014
- Subject :** Examination of inertness of a material intended to come in contact with foods :  
 - **overall migration test**
- Reference documents :**
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  - NF EN 1186-3 (january 2003)
  - Regulation n°10/2011 of 14/01/2011
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  - Procedure LNE n°621A0502 (Alternative methode for transesterification)
  - Directive n° 82/711/EEC of 18/10/82
  - Information notice of DGCCRF n° 2004-64 of 06/05/04
- Sample reference :** Blade 253.14.20 ALD,  
 Blade 253.14.60 ALD,  
 Blade 232.8  
 Blade 233.14 ALD
- Sample identification :** Elements of IXEF FC-1022NT000

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**1. SAMPLE**

Reception date : 10 june 2014



This material is intended to come into contact with aqueous and fatty foods.

**2. TEST PROCEDURE**

Date of the beginning of the test : 20 june 2014

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30 minutes at 40°C repeated 3 times	Ethanol 10%	no modification	no modification	0.8	-	0.8
30 minutes at 40°C	Sunflower oil	no modification	no modification	0.2	1	<1

The triglycerides transesterification was performed regarding the method described in the LNE internal procedure n°621A0502 as a substitute to the protocol of the standards EN 1186-2, 4, 6, 8, 10 - §7.5 et §7.6 et EN 1186-12.

Note : One measure was made by simulant.

The results given, for aqueous tests, are the results obtained after the 3<sup>rd</sup> test.

**Note :** Limits for overall migration permitted in the plastics directive :

- For aqueous food simulants, isooctan and ethanol 95 % :
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### 3. CONCLUSION

Under the conditions of the test, the values obtained for overall migration meet the overall migration limit as specified in regulations for plastics intended to come into contact with aqueous and fatty foodstuffs (Simulants A, D2 as specified in Regulation n°10/2011).

Nota Bene : The components of the material must be authorized by the French and European regulation on materials intended to come into contact with foodstuffs.

**Trappes, the 18 may 2015**

**Test Officer**




**Isabelle BIRONNEAU**

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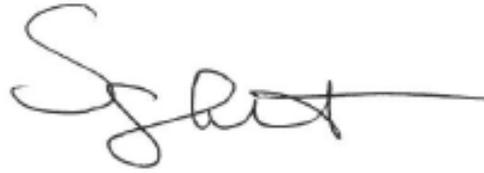
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Sheena Britton  
 Technical Compliance Manager  
 Klipspringer Ltd  
 13-03-17



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