



Declaration of Compliance	
Supplier	Kimberly-Clark Europe Ltd 40 London Road, Reigate, Surrey RH2 9QP, UK  Kimberly-Clark B.V., Copernicuslaan 35, 6716 BM Ede, Netherlands
Products, codes - covered by this declaration	Kimtech WetTask Wipers for Solvents - <b>Dry Wipe Only</b> – Code 6101
Kimberly Clark Global product Safety Clearance number	C2009-1076
Material Reference	53450 U 20
Date of the Declaration	12/05/2021
Revision 00 Date	12/05/2021
Declaration Expiry date	12/05/2024
Declaration of Compliance with	
This product complies with	(EC) No. 1935/2004 (as amended)
This product complies with	(EC) No. 2023/2006 (as amended)
This product complies with	German Recommendation BfR No. XXXVI (as amended)
<p>This paper article intended to come into contact with food has been designed with substances that are permitted for use in paper and board conforming to German Recommendation, BfR No. XXXVI. Paper and board for food contact.</p> <p>This paper article is manufactured according to regulation (EC) No. 2023/2006 (as amended) on good manufacturing practice.</p> <p>Kimberly-Clark is a leader in the Paper and Board Industry and recognizes the importance of the Industry Guidelines (as amended) as an active participant in their development. These guidelines form the basis for our compliance strategy.</p> <p>All ingredients used in this article do not exceed any legal levels based on intended use of the product. Raw materials used in production of the article are specified safe for food contact and are procured from an approved Kimberly-Clark supplier.</p> <p>Kimberly-Clark has an internal product traceability system in accordance with our Quality Management System.</p>	
Article Material	
The Fiber source of the article is 80 % Virgin paper fiber, 20% polypropylene.	



## Information about raw materials and testing

This article has been subject to a rigorous testing protocol to ensure product safety, in line with the requirements of (EC) No. 1935/2004, Article 3: to demonstrate that there is no transfer of constituents to food which could endanger human health, bring about an unacceptable change in the composition of the food, or bring about a deterioration in the organoleptic characteristics thereof.

## Conditions of use

- Type(s) of food with which it is intended to be put in contact
  - All Foods.
- Time and temperature and storage while in contact with the food
  - Room temperature- up to 20°C (68°F) up to 10 minutes.

## Functional Barrier

There is no functional barrier present.

Name: Liz Brigden

Signature: \_\_\_\_\_

Regulatory Affairs Manager