



Declaration of Compliance	
Supplier	<p>Kimberly-Clark Europe Ltd 40 London Road, Reigate, Surrey RH2 9QP, UK</p> <p>Kimberly-Clark B.V., Copernicuslaan 35, 6716 BM Ede, Netherlands</p>
Products, codes - covered by this declaration	<p>U12889 - WYPALL* X90 Blue U12891 - WYPALL* X90 Blue</p>
Kimberly Clark Global product Safety Clearance number	C2006-2328
Material Reference	3351 / 54
Date of the Declaration	21/12/2017
Revision 01 Date	30/06/2021
Declaration Expiry date	15/06/2024
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>	



<b>Article Material</b>
The article(s) listed are of multi material construction (circa. polypropylene 18 – 25%, wood pulp 75-82%). The polypropylene does not contain vinyl chloride monomer listed without any limitations, including no specific migration limits (SML'S) according to (EC) No.10/2011 and is not subject to purity criteria
<b>Information about raw materials and testing</b>
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.
<b>Conditions of use</b>
<ul style="list-style-type: none"><li>• Type(s) of food with which it is intended to be put in contact<ul style="list-style-type: none"><li>○ All Foods.</li></ul></li><li>• Time and temperature and storage while in contact with the food<ul style="list-style-type: none"><li>○ Room temperature- up to 20°C (68°F) up to 10 minutes.</li></ul></li></ul>
<b>Functional Barrier</b>
There is no functional barrier present.

Name: Liz Brigden \_\_\_\_\_

Signature: Liz Brigden \_\_\_\_\_

Regulatory Affairs Manager