


Declaration of Compliance

Manufacturer	Rheonics GmbH Klosterstrasse 19 Winterthur, Switzerland
Purpose	For materials and articles in contact with food
Product Description Item Number Stainless steel	Density and/or Viscosity Sensor SRD/SRV The material of wetted parts of the sensors is made from Stainless Steel 316L
EU Compliance Regulation (EC) No 1935/2004	EU Regulation 1935/2004 (The 'Framework' Regulation on all food contact materials) In accordance with EU Commission Regulation no. 1935/2004 article 3, 11(5), 15 and 17 the product is intended for food contact. The product is marked with the "glass & fork" symbol on the packaging or on the product itself through laser marking. The stainless steel complies with European Standard EN 10088 and the specific release limits (SRLs) set out in the Council of Europe guide: "Metals and alloys used in food contact materials and articles". 
Regulation (EC) No 2023/2006	The product is produced according to EU Commission Regulation no. 2023/2006 of 22. December 2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).
US FDA Compliance	The used materials which are directly in touch with food meet the requirements of FDA. These materials are listed for the intended use under the following CFR identification: FDA (Food and Drug Administration in the USA) 21 CFR parts 170 to 199. The stainless steel in this product is in compliance with FDA (Food and Drug Administration in the USA) Food Code 2013 and is listed in NSF/ANSI 51-2017 on Food Equipment Materials.
Food contact types	The product is suitable for contact with the following types of food under the intended and foreseeable conditions of use:

- Aqueous
- Acidic
- Alkaline
- Alcoholic
- Fatty
- Dry

Food contact usage time and temperature

Any food contact conditions up to 100 °C

Non-food contact usage temperature

Minimum temperature: -40 °C
Maximum temperature: 200 °C

General

Equipment should be cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Recommended sterilization temperature (Autoclave): 121 °C

We will make the relevant background documentation available to the competent authorities, at their request.

Date

28.10.2020

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