Docusign Envelope ID: D4790084-7650-849A-82AC-1BB9F8713DD6

VOGUE

Vogue Cookware, Fourth Way, Avonmouth, Bristol, BS11 8TB
Tel: 0117 316 5000 | Email: enquiries@vogue-cookware.com

Food Contact Declaration of Compliance

Declaration Identification No:	FCMD-Vogue-020

Declaration of Compliance *(tick all that apply)*

☒	On materials and articles in contact with food Regulation (EC) No 1935/2004
☒	Good Manufacturing Practices (GMP, Commission Regulation (EC) No 2023/2006)
☐	BPA and other hazardous bisphenols in materials and articles that come into contact with food Commission Regulation (EU) 2024/3190
☐	Plastic monomers and additives in Regulation 10/2011
☐	For active/intelligent materials in Regulation 450/2009
☐	For recycled plastic processes in Regulation 282/2008
☐	Fo regenerated cellulose film in The Materials and Articles in Contact with Food (England) Regulations 2012

Identification of Food Contact Material

Product Code	Description	Material Type *(e.g. PP / PET / PE / PS – as applicable)*	Intended Use
E698	Vogue Perforated St/St GN - 1/2 40mm(EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K827	Vogue Perforated St/St GN - 1/1 20mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K839	Vogue Perforated St/St GN - 1/1 40mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K840	Vogue Perforated St/St GN - 1/1 65mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K841	Vogue Perforated St/St GN - 1/1 100mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K842	Vogue Perforated St/St GN - 1/1 150mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K843	Vogue Perforated St/St GN - 1/1 200mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K844	Vogue Perforated St/St GN - 1/2 65mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently
K845	Vogue Perforated St/St GN - 1/2 100mm (EU	SS201	For professional

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	style)		commercial kitchens to steam, drain, and thaw food efficiently
K846	Vogue Perforated St/St GN - 1/2 150mm (EU style)	SS201	For professional commercial kitchens to steam, drain, and thaw food efficiently

Composition and BPA / Bisphenol Compliance

In accordance with applicable EU bisphenol requirements:

(1) Bisphenols or bisphenol derivatives intentionally used: None ☐ / Declared below ☐

☒	None
☐	Yes, declared in (2) below

(2) Where Bisphenols or bisphenol derivatives are intentionally used:
(If applicable complete table below):

Substance name	CAS number

The plastic food contact article does not contain intentionally added bisphenol A (BPA) or other restricted bisphenols unless explicitly declared and legally permitted.

Where applicable, compliance with specific migration limits (SMLs) for regulated substances has been verified.

I, the undersigned, declare that the equipment specified above conforms to the Regulations as stipulated within this Declaration.

Signed by:
Ashley Hooper
AB6DB7656FFB441...

Nisbets Limited
Avonmouth, United Kingdom – [23.11.2023]
Ashley Hooper
Group Head of Product Quality & Compliance

Migration Testing Compliance

Migration testing has been performed or substantiated to demonstrate compliance with EU requirements:

Overall Migration:
Verified in accordance with Regulation (EU) No 10/2011, using appropriate food simulants and time/temperature conditions representative of intended use.

Specific Migration:
Specific migration limits (SMLs) for regulated substances listed in Annex I of Regulation (EU) No 10/2011 have been assessed and confirmed as compliant, where applicable.

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Testing Approach:

☒	Laboratory testing by an accredited laboratory
☐	Compliance substantiated using supplier declarations and worst-case calculation
☐	Combination of testing and risk-based assessment

Test Conditions Covered *(insert screenshot of test report to satisfy the following section)*:
Simulants, contact time, and temperature conditions reflect worst-case foreseeable use of the product.

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Test Report

Test Part Description:

SN ID	Sample No.	SGS Sample ID	Description	Material (claimed by the client)
SN1	A1	CAN23-0140339-0001.C001	Silvery metal container	SUS201

Remarks:

(1) mg/dm^2 = milligram per square decimeter
$mg/inch^2$ = milligram per square inches
$\mu g/cm^2$ = microgram per square centimeter
mg/L = milligram per litre
mg/kg = milligram per kilogram

(2) ℃ = degree Celsius
℉ = degree Fahrenheit

(3) <= less than

(4) RL = Reporting Limit

(5) ND = Not Detected (< RL).

Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments and BfR recommendation - Sensorial examination odour and taste test

Test Method: With reference to DIN 10955: 2023.
No. of panelist: 6

Test Media	Test Condition
	A1
Distilled water	70℃, 2 hrs

Test Item(s)	Limit	Unit(s)	A1
Area/Volume	-	dm^2/kg	5.2
Sensorial examination odour	2.5	-	0
Sensorial examination taste	2.5	-	0
Comment			**Pass**

Notes:

Intensity scale (rounded at 0.5):

0 – no perceptible difference
1 – just perceptible difference
2 – slight difference
3 – marked difference
4 – strong difference

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Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004, German Food, Articles of Daily Use and Feed Code of September 1, 2005 (LFGB), Section 30 and 31 with amendments, Council of Europe Resolution CM/Res(2013)9 and BfR recommendation - Extractable Heavy Metals

Test Method: With reference to EN 13130-1:2004, analysis was performed by ICP-OES and ICP-MS.

Simulant used	0.5% Citric acid
Test condition	70℃, 2 hrs
Area/Volume	5.4dm²/kg

Test Item(s)	Unit(s)	RL	(1st+2nd) Migration		3rd Migration	
			Limit	A1	Limit	A1
Aluminium (Al)	mg/kg	0.2	35	ND	5	ND
Antimony (Sb)	mg/kg	0.02	0.28	ND	0.04	ND
Chromium(Cr)	mg/kg	0.1	1.75	ND	0.25	ND
Cobalt(Co)	mg/kg	0.01	0.14	ND	0.02	ND
Copper(Cu)	mg/kg	0.1	28	ND	4	ND
Iron(Fe)	mg/kg	0.25	280	ND	40	ND
Manganese(Mn)	mg/kg	0.25	12.6	ND	1.8	ND
Molybdenum(Mo)	mg/kg	0.02	0.84	ND	0.12	ND
Nickel(Ni)	mg/kg	0.05	0.98	ND	0.14	ND
Silver(Ag)	mg/kg	0.03	0.56	ND	0.08	ND
Tin(Sn)	mg/kg	5	700	ND	100	ND
Vanadium(V)	mg/kg	0.005	0.07	ND	0.01	ND
Zinc(Zn)	mg/kg	1	35	ND	5	ND
Arsenic(As)	mg/kg	0.001	0.014	ND	0.002	ND
Barium(Ba)	mg/kg	0.25	8.4	ND	1.2	ND
Beryllium(Be)	mg/kg	0.005	0.07	ND	0.01	ND
Cadmium(Cd)	mg/kg	0.002	0.035	ND	0.005	ND
Lead(Pb)	mg/kg	0.005	0.07	ND	0.01	ND
Lithium(Li)	mg/kg	0.02	0.336	ND	0.048	ND
Mercury(Hg)	mg/kg	0.002	0.021	ND	0.003	ND
Thallium(Tl)	mg/kg	0.0001	0.0007	ND	0.0001	ND
Comment			**Pass**			

Notes:
(1) Test condition & simulant were specified by client.
(2) Requirement for repeat use article: According to Council of Europe Resolution CM/Res(2013)9, the result from 3rd migration shall comply with the Specific Release Limit (SRL) and the sum of 1st and 2nd migration shall not exceed seven times of SRL for repeated use articles.

Unless otherwise stated, the decision rule for conformity reporting is based on Binary Statement for Simple Acceptance Rule (w=0) stated in ILAC-G8:09/2019.