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Test report No.: H-267044-16-Bg
Ansprechpartner: Dr. Jutta Begerow

Gelsenkirchen, den 08.02.2016

Test report (short form)

Translation of test report H-266777-16-Bg of February 01, 2016

Client: NORRES Schlauchtechnik GmbH, Am Stadthafen 12 – 18,
D-45881 Gelsenkirchen

Date of order: 10.12.2015

Receipt of test items: 14.12.2015

Test items: natural-coloured polyurethane tube with integrated metal wire (ID = 32mm, wall thickness = 4 mm) called PUR MHF-AS (material identification number: R0201020017, LP7055000002)

Order: Testing for conformity with Regulation (EU) No. 10/2011 and its amendments using food simulant E (contact conditions: OM3, repeated-use contact)

Period of testing: 11.01.2016 – 29.01.2016

According to our experimental testing the submitted natural-coloured polyurethane tube with integrated metal wire called PUR MHF-AS (ID = 32mm, wall thickness = 4 mm) meets the requirements of Regulation (EU) No. 10/2011, 1282/2011, 1183/2012, 202/2014, and 2015/174 and the German Consumer Goods Ordinance (Bedarfsgegenständeverordnung) as of 24.06.2013 with the following restrictions:

1. The aforementioned tube may be used for repeated use with all kinds of foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulant E, under any conditions that include heating up to 70 °C for up to 2 h, or up to 100 °C for up to 15 min, which are not followed by long term or refrigerated temperature storage.
2. The aforementioned tube may not be used as single-use article, because it has according to the order not been tested for this application.
3. The conditions of use given under 1. and 2. have to be specified definitely on the labelling or in the directions of use to preclude an unintentional improper use.

With regard to the restrictions given in 1. and 2. the aforementioned products in our opinion also meets the requirements of Regulation (EU) No. 1935/2004 and the German food and Feed Code (Lebensmittel- und Futtermittelgesetzbuch, LFGB).

This test report (short form) is based on our detailed test report H-266776-16-Bg of February 01, 2016.

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The validity of our test report assumes a coexisting quality of the test material and product composition and processing. Our expert assessment is made on the premise that all base materials used in production have been declared in their entirety and that no further materials have been added to the product.

Under current statutory regulations, our assessment for the test sample is valid until February 1, 2021. However, validity becomes void should the formula or production process of the test sample be changed. The certificate shall not be reproduced, except in full, without written approval of the Institute.

For the Director



(Dr. Jutta Begerow)

Head of the Department for Food and Food Contact Materials Testing,

This document is not a declaration of conformity within the meaning of Article 15 of Regulation (EU) No. 10/2011.