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Unser Zeichen: H-252042-15-Bg
Ansprechpartner: Dr. Jutta Begerow

Gelsenkirchen, den 06.01.2015

Test report (short form)

- Translation of test report H-238140-13-Bg of December 18, 2013 -

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

Date of Order: 23.10.2013 (Mr Mankiewicz)

Receipt of test items: 25.10.2013

Formulation: as of 4/2013

Test items: with woven polyester yarn reinforced polyurethane hose (inner diameter = 9.5 mm, wall thickness: 3 mm) called Norflex PUR 441, transparent

Order: Testing for conformity with the German Commodities Regulation (BedarfsgegenständeVO) and Regulation (EU) No. 10/2011, 1282/2011, and 1183/2012

Period of testing: 06.11.2013 – 27.11.2013

According to our experimental testing the presented polyurethane hose meets the requirements of Regulation (EU) No. 1935/2004, 10/2011, 1282/2011, and 1183/2012, The German Food and Feed Act (Lebensmittel- und Futtermittelgesetzbuch) and the German Commodities Regulation (BedarfsgegenständeVO) in its current form with the following restrictions:

1. The aforementioned tube may be used for repeated use contact with all kinds of foodstuffs requiring according to Annex III, Table 2 of Regulation (EU) No. 10/2011 tests with food simulant A, B, C, or E. In this context it may be used under any contact conditions that include heating up 70 °C for up to 2 hours or up to 100°C for up to 15 minutes, which are not followed by long-term room temperature or refrigerated temperature storage.
2. Under the contact conditions given under 1. the tube may also be used for repeated-use contact with all kinds of foodstuffs requiring according to Annex III, Table 2 of Regulation (EU) No. 10/2011 tests with food simulant D2 if in sub-column D2 the cross is followed by a oblique stroke and a figure of 3 or higher. These fatty foodstuffs may not be used for the production of food intended for infants and young children.
3. Under the contact conditions given under 1. the tube may also be used for repeated-use contact with all kinds of foodstuffs requiring tests with food simulant D1. These foodstuffs may also not be used for the production of food intended for infants and young children.



4. The tube may not be used for contact with foodstuffs requiring according to Annex III, Table 2 of Regulation (EU) No. 10/2011 tests with food simulant D2 if in sub-column D2 the cross is not followed by a oblique stroke and a figure or by a stroke and a figure of 2.
5. The tube may not be used for contact with alcoholic foodstuffs having an alcohol content of higher than 50 % by volume.

The conditions of use given under 1. to 5. have to be specified definitely on the labelling or in the directions of use to preclude an unintentional improper use.

With respect to the above mentioned restrictions the tube thus also meets the requirements of Regulation (EU) No. 1935/2004 and the German Food and Feed Act (Lebensmittel- und Futtermittelgesetzbuch, LFGB).

This test report is based on our detailed test report H-238146-13-Bg of December 18, 2013.

In our opinion this test report is also valid for all natural-colored polyurethane tubes with and without integrated woven polyester yarn which are of the same composition and made by the identical manufacturing process as NORFLEX PUR 441 provided that they have a minimum inner diameter of 9.5 mm and a wall thickness not exceeding 3.0 mm.

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 December 18, 2018. 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)
Food Chemist, Head of Department

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