

DEKRA Assurance Services GmbH Hanomagstr. 12 30449 Hannover

Firma: CCM GmbH Diepenbroich 8 D-51491 Overath

DEKRA Assurance Services GmbH

Hanomagstr. 12 D-30449 Hannover

Telefon +49.511.42079-0 Telefax +49.511.42079-326

Kontakt:

Diplom Chemiker Christian Leymann Tel direkt +49.511.42079-347 Mobil +49.152.22938184

E-Mail christian.leymann@dekra.com

Datum: 09.04.2019

Assessment of the suitability of "BIOSATIVA" as cleaning agent for the food industry

Dear Ladies and Gentlemen,

In line with the order, this assessment deals with the evaluation of detergents for the food industry.

The product to be assessed is a cleaning agent with the trade name "BIOSATIVA". The recipe was communicated by the manufacturer by email. The ingredients are amphoteric, anionic and non-ionic surfactants, which essentially have an eye-corrosive effect. One natural surfactant contributes to a high pH which cannot be considered as extreme. The product doesn't contain any ingredients that are of concern because of their toxicity or based on bridging principles. One active component of the cleaning detergent has been assessed as safe for use by customers through the risk assessments of the REACH registration and the HERA project.

Certain fragrances can cause allergic reactions in sensitive persons and must be listed on the label according to the DetergenzienV starting from a concentration of 0.01%. The product to be assessed contains two fragrances above the declaration limit. The product contains no preservatives.

In addition to assess the product as uncritical, it also must be determined, if critical substances are released from surfaces when using the product. In consideration of the council of Europe Resolution CM/Res (2013)9¹, the release of metals from stainless steel surfaces has been determined, because in food processing companies durable stainless steel surfaces are common which are easy to clean. For the results, see the applicable test report.

The product doesn't release any metals exceeding permitted threshold values from the test specimen. Only copper is detected far below the permissible limits. The product complies with the limit values as specified in the guideline.

The surface is not affected under the test conditions, a visual inspection of the specimen did not result in any finding.

USt.-ID-Nr. DE 813 303 413

Metals and alloys used in food contact materials and articles. A practical guide for manufacturers and regulators, 2013. ISBN: 978-92-871-7703-2

When the cleaner is used by the cleaning personnel, the use instructions, the dosage and the usual protective measures when handling chemicals shall be observed.

When used in the food processing industry it shall be taken care to rinse with clear water until all residues have been removed. Based on the composition it can be determined that all ingredients are sufficiently soluble in water and a residue-free cleaning is readily possible,.

Therefore the cleaner can be considered as suitable for the food processing industry.

This statement consists of 2 pages.

King regards

Christian Leymann

Expert Chemical regulatory compliance & product safety

Attachment:

Test report 55263406-1 of 28.02.2019 (German)