

Certificate

Product:

AKEMI Triple Effect

Customer:

AKEMI® CHEMISCH TECHNISCHE SPEZIALFABRIK GmbH
Lechstraße 28, 90451 Nürnberg
Germany



Stone slabs were treated with the above mentioned product by the client and after hardening of the surface treatment agent, they were tested for their migration by direct contact in terms of organoleptic test, overall migration and specific migration of fluorine. Furthermore GC-MS screenings (VOC, SVOC) of the migrate were carried out. (WESSLING test reports CAL16-051829-2, CAL18-084525-1 and CAL20-167375-1).

With regard to manner and extent of the performed examinations the tested present sample is in compliance with the following regulations, each in their current version:

- Law concerning the rearrangement of the legislation on foodstuffs and animal feed ("Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch" – LFGB) in version of publication from 3rd June 2013
- Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27th October 2004 concerning materials and articles intended to come into contact with food and for cancellation of Directives 80/590/EEC and 89/109/EEC

With regard to manner and extent of the performed examinations, the above mentioned product is suitable for use as a treatment agent of surface areas (work surface in kitchen area), which may come into contact with foodstuffs under household conditions by room temperature. The traceability according to Regulation (EC) No. 1935/2004 as well as good manufacturing practice in terms of Regulation (EC) No. 2023/2006 will be guaranteed by the company mentioned above.


Johannes Wächter
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Pia Kienetz
Food Chemist

CAL20-167375-1

8th January 2021

The certificate is valid for two years.

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