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Test report No.: H-267637-16-Bg  
Ansprechpartner: Dr. Jutta Begerow

Gelsenkirchen, 22.02.2016

## Test report (short form)

-Translation of test report H-257813-15-Bg of June 10, 2015-

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

Date of order: 09.04.2015 (Herr Mankiewicz)

Receipt of test items: 27.04.2015

Formulation: as of April 02, 2015

Test items: natural-coloured polyurethane tube with integrated metal wire (inner diameter = 32 mm, wall thickness: 4 mm) called PUR MHF (material identification number LP731897003)

Order: Testing for conformity with Regulation (EU) No. 10/2011 and its amendments Regulation 1282/2011, 1183/2012, 202/2014, and 2015/174

Period of testing: 29.04.2015 – 02.06.2015

According to our experimental testing the submitted natural-coloured polyurethane tube with integrated metal wire (inner diameter = 32 mm, wall thickness: 4 mm) called PUR MHF (material identification number LP731897003) 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) 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 simulants A, B, C, or 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 be used in contact with foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants D2, provided that a contact time of 1 h and a contact temperature of 40 °C are not exceeded.
3. The aforementioned tube may not be used in contact with foodstuffs which are according to Table 2, Annex III of Regulation (EU) No. 10/2011 assigned to food simulants D1. It may accordingly not be used in contact with alcoholic foodstuffs having an alcohol content of more than 20 % by volume and for milk and milk products with the exception of milk powder.

The conditions of use given under 1. to 3. have to be specified definitely on the labelling or in the directions of use to preclude an unintentional improper use.

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With regard to the restrictions given in 1. to 3. 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-257811-15-Bg of June 06, 2015.

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 June 06, 2020. 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.