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Dear Sirs,

CONFIRMATION OF SUITABILITY OF OUR COATINGS FOR USE WITH FOOD

This is to confirm that coating films produced with our below products

| | |
|---------------------|-----------------------|
| GREBLON® C2+ | 03-4016-706811 |
| GREBLON® C2+ | 12-4017-706812 |

in accordance with our specification and instructions are conform to the classification LI (209. Mitteilung: Bundesgesundheitsblatt-Gesundheitsforschung-Gesundheitsschutz 49 (2006) 837) „Heat resistant polymer coatings for grill-, cook- and bakeware“ - Systems for manufacture of coatings for frying and cooking utensils (e.g. systems for the coating of frypans, cookware, deep fryers and other objects of that kind) of the German Federal Institute for Risk Assessment (BfR), previously the German Federal Health Ministry (BGA).

This classification covers coatings which in the normal course of use of the articles are heated to a continuous temperature up to 230°C or intermittently (i.e. up to 15 minutes) to 250°C.

In normal use, the coatings on the articles when properly dried, sintered or cross-linked (depending on their composition), shall not transfer to the food any low-molecular substances (including volatile materials and especially solvents) other than those amounts that cannot technically be excluded.

Finished coatings must not adversely affect organoleptic properties of the foodstuffs (odour, taste, colour etc.)

In the instructions for the finished article, it should be mentioned that before using for the first time, water should be boiled in the item, and afterwards fat or oil should be applied to the surface.

The responsibility to comply with the legal food regulations lies with the end producer. We therefore recommend – in order to protect yourself and to cover your own production processes – to have the original items, respectively representative test specimens, inspected

OW-4.2-Nr. 399e - 2-03/16 -> Laufweg: Ersteller, Sachbearbeiter; VK; F+E / Hinterlegung: Vorgang

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by a well-renowned and acknowledged test institute to ensure that the below thresholds are respected:

| | | |
|---|----------------|--------------------------|
| Overall migration limit | 10,0 | mg/dm² |
| Total fluorine | 0,05 | mg/dm ² |
| Phenolic substances | 0,05 | mg/dm ² |
| Organic nitrogen | 0,02 | mg/dm ² |
| Primary aromatic amines | not detectable | |
| Formaldehyde, group restriction | 15 | mg/kg |
| Emulsifiers, in total | 0,05 | mg/dm ² |
| 1,4-Dihydroxybenzene | 0,6 | mg/kg |
| Sodium salt of perfluoro-alkenyl-oxybenzene sulfonic acid | 0,005 | mg/dm ² |
| Ammonium 2,2,3-trifluoro-3-[1,1,2,2,3,3-hexafluoro-3-(trifluoromethoxy)propoxy]propanoate | 0,0002 | mg/dm ² |
| tetrafluoroethylene | 0,05 | mg/kg |
| perfluoropropylperfluorovinylether | 0,05 | mg/kg |
| trimellitic anhydride, group restriction | 5,0 | mg/kg |
| diphenylmethane-4,4'-diisocyanate | 1,0 | mg/kg |
| Group restriction 23, expressed as methacrylic acid | 6,0 | mg/kg |
| Solvents, contained as per the material safety data sheet | not detectable | |

The properly dried/cured products further meet the requirements of the **Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.**

The products are also suitable for use in household food contact articles like cookware, bakeware and small electrical appliances for repeated use under regulations of the **United States Food and Drug Administration (FDA), 21 CFR.**

We do fulfill the requirements of regulation (EC) No. 2023/2006 with the area of our responsibilities. However, may we point out that for the production of articles in food contact, a good manufacturing practice is obligatory for all stage of the associated value chain.

Yours sincerely,

WEILBURGER Coatings GmbH

pp.


 Roland Hoffmann
 Lab Manager
 Testing/Product Safety

i. V.


 Fred Pfeifer
 Head of R&D
 Non-Stick and High Temperature Resistant Coatings