

# Declaration of compliance for materials and articles intended to come into contact with foodstuffs

We, Brouwland, Korpelsesteenweg 86, 3581 Beverlo, Belgium Declare that the following articles

Article number	Description
017.070.30	Brew Monk™ stainless steel fermenter 30L
017.070.50	Brew Monk™ stainless steel fermenter 50L

Made out of 304 stainless steel and silicone rubber And used for/as fermentation vessel

## Comply with EU Regulations

- 1935/2004 and 2023/2006 (GMP)
- 10/2011
- And Belgian Regulation 17/02/2021

Here are the conditions for carrying out the migration test:

With reference to EU Technical Guide "Council of Europe Resolution CM/Res(2013)9 on metals and alloys Used in Food Contact Materials and Articles". Migration test was carried out and heavy metal content was determined by Inductively Coupled Plasma Optical Emission Spectrometer (ICP-OES) and Inductively Coupled Plasma Mass Spectrometer (ICP-MS) with reference to ISO 11885:2007 and ISO 17294-2:2003 respectively.

I. Test Condition: Temperature: 40°C Time: 10days

II. Test Result: Food simulant: Citric acid (5 g/L)

## OML (overall migration limits)

We declare that the materials respect the limits of global migration.  
Reports of tests of global migration are available upon request.

## SML (specific migration limits)

We declare that the materials respect the limits of specific migration and specific restrictions.  
Reports of tests of global migration are available upon request.

**Dual use - additives** are absent

These articles can come into contact with the following type of foodstuffs: water, wort and beer.

The storage conditions are: room temperature under 40°C and dry.

The use conditions are : room temperature under 40°C

Signed and dated, Beverlo, 12/07/2022



Nadja Balis - Quality & Compliance Specialist