



## EU Declaration of Compliance (DOC)

For materials intended to come into contact with food (EU No. 10/2011)

Company name: **Mid Ocean Brands BV (MOB)**

Postal address: **PO BOX 644**

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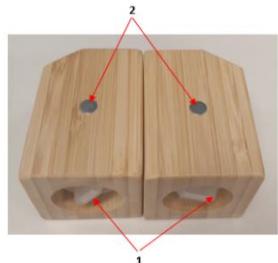
**We declare that DOC issued under our sole responsibility and belongs to the following product:**

<b>Item number</b>	MO2771
<b>Description</b>	Magnetic bamboo salt and pepper set with PP plug closure at the base. The two shakers connect magnetically.
<b>Country of origin</b>	China
<b>Batch</b>	PO XXXXX

**Object of the declaration** (identification of food contact product allowing traceability; it may include a colour image of sufficient clarity where necessary for the identification of the product):



**MOB/MO2771**  
**PO BOX 644**  
**6710 BP (NL)**  
**PO-XXXXX**  
**Made in China**  
**www.momannual.com**



**1, 3 : direct food contact**

**The following substances subject to restrictions and/or specification are used in the above-mentioned product. The materials and raw materials used comply with Regulation (EU) No 10/2011.**

Part	Chemical Name	CAS	EINECS	Percent
3	Bamboo - <i>Phyllostachys edulis</i>	-	-	97,20%
1	Polypropylene (PP)	9003-07-0	618-352-4	2,30%
2	Magnet	-	-	0,50%

**The following substances and materials are intended to come into contact with food.**

Chemical Name	CAS	EINECS
Bamboo - <i>Phyllostachys edulis</i>	-	-
Polypropylene (PP)	9003-07-0	618-352-4



# COMPLIANCE

**The manufacturer declares that the mentioned product complies with all relevant provisions of**

Regulation (EU) 2023/988 of the European Parliament and of the Council of 10 May 2023 on general product safety  
Regulation (EC) No 1935/2004 - Materials and articles intended to come into contact with food\*

Regulation (EU) No 10/2011 - Plastic materials and articles intended to come into contact with food\*

Regulation (EC) No 2023/2006 - GMP for materials and articles intended to come into contact with food\*

\* Inclusive subsequent amendments

## **In conjunction with following harmonized standards**

EN 1186-1:2002; EN 1186-3:2002; EN 1122:2001; EN 13130-1:2004; EN14372:2004

## **Conditions of use:**

- Type(s) of food intended to come into contact with the material:

## **Suitable for food**

- Time and temperature and storage while in contact with food:

**Time: maximum 2 hours**

**Temperature: 0°C – 70°C**

- Ratio of food contact surface area to volume used: **6dm<sup>2</sup>/l**

## **Substances, which are subject to "DUAL-USE" additives in materials or "PURITY CRITERIA".**

- No dual use additives were used in the manufacture of this product
- There are no substances subject to purity criteria

## **Information about the compliance of substances used are subject to any restriction or specification**

- This product is in compliance with overall and Specific Migration Limits (SML's) standard testing conditions laid down in Regulation (EU) 10/2011. Additional information including test reports can be provided on request.

## **Functional barrier**

There is no function barrier present.

## **Signed for and on behalf of:**

Ede (NL)

Place of issue

01-01-2026

Date of issue

**R.M. Silleszen**

**General Manager**  
**solo midocean**

