

Kimberly-Clark Europe

Declaration of Compliance			
Supplier	Kimberly-Clark Europe Ltd. Walton Oaks Dorking Road Tadworth Surrey, KT20 7NS United Kingdom Kimberly-Clark B.V., Copernicuslaan 35, 6716 BM Ede, Netherlands		
Product covered by this declaration	Kleenguard [*] G10 2Pro Blue Nitrile Gloves – XS 54420, 30241465 Kleenguard [*] G10 2Pro Blue Nitrile Gloves – S 54421, 30241474 Kleenguard [*] G10 2Pro Blue Nitrile Gloves – M 54422, 30241437 Kleenguard [*] G10 2Pro Blue Nitrile Gloves – L 54423, 30241475 Kleenguard [*] G10 2Pro Blue Nitrile Gloves – XL 54424, 30241476		
Kimberly Clark Global Product Safety Clearance Number	1*41760		
Material Reference	721673925		
Date of the Declaration	24/08/2022		
Revision 01 Date	24/08/2022		
Declaration Expiry date	31/12/2025		
Declaration of Complian	ce with		
This product complies wi	th (EC) No. 1935/2004 (as amended)		
This product complies wi	th (EC) No. 2023/2006 (as amended)		
This product complies wi	th German Recommendation BfR No. XXI (as amended)		
only substances and addi	come into contact with food, has been designed and formulated to include tives that are authorised under German Recommendation BfR No. XXI (with EC) No. 10/2011 (as amended)).		
The tested items complie	d with German Food & Feed Acts of September 1, 2005 (LFGB), Section 30		

The tested items complied with German Food & Feed Acts of September 1, 2005 (LFGB), Section 30 and 31 and BFR Recommendations XXI/1 and European Resolution Res AP (2004) 4 on rubber products intended to come into contact with foodstuffs.

This article is manufactured according to regulation (EC) No. 2023/2006 (as amended) on good manufacturing practice.

All ingredients used in this article do not exceed any legal migration levels based on intended use of the product. Raw materials used in production of the gloves are specified safe for food contact and are procured from an approved Kimberly Clark supplier.

Kimberly-Clark has an internal product traceability system in accordance with our Quality Management System.

Article Material



S Kimberly-Clark Europe

Migration Information an			1 1	
•	Overall migration is below 10 mg/dm2 under standard testing conditions			
migration limit	laid down under German Recommendation, BfR No. XXI.			
Specific migration limits	(SMLs)			
The determination of spe	ecific migration	was performed on the finished art	ticle. According to the tes	
result, no significant migr	ation could be i	dentified.		
Individual Substances		Specific migration Limits (SMLs)	Test results	
Acrylonitrile		0.01 mg/kg	<0.01 mg/kg	
Butadiene		0.02 mg/kg	<0.02 mg/kg	
•		al use substances, not expected to		
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Name: Glykeria Kissa

Regulatory Affairs Associate

Signature: *Glykeria Kissa*