

**Declaration of conformity according to Reg.
(EU) 10/2011 and (EU) 1935/2004
for articles coming into contact with foods.**

This is to declare that the following products:

testo 205 (pH/temperature measuring instrument for semi-solid media)
testo 206 -pH1, -pH2, -pH3 (pH meter)

conform to the regulation of Reg. (EU) 10/2011 and regulation of Reg. (EU) 1935/2004 of the European Parliament from the 27th of October 2004 and the requirements of the LFGB (German Food and Feed Code) §30, §31 in the current version.

Plastic materials and parts intended to come into contact with food comply with the regulation (EU) 10/2011.

Good manufacturing practice for the materials and items we use that are intended to come into contact with food complies with Regulation (EU) No. 2023/2006 (GMP) of December 22, 2006.

Description:

Food contact materials are all articles which are intended to come directly or indirectly into contact with foodstuffs. In measuring instruments, these are only the parts whose intended purpose, specified by the manufacturer, is to have permanent contact with food.

The requirements of the Regulation Reg. EU 1935/2004 and Reg. EU 10/2011 thus refer to the measurement tip of plug-in and fixable probes in all portable Testo temperature measuring instruments (see list above) which are immersed and/or penetrated into the food up to within 1 cm of the handgrip.

The exact description of the penetration depth and the intended purposes (in the food sector) can be found in the instruction manuals of the respective products.

INFORMATION FOR...

pH measuring instruments:

For pH measurements it is important that after the calibration with the pH buffer or removal from storage gel, the probe is cleaned with sufficient water before the pH value is measured in foodstuffs.

Temperature probes:

All temperature probes from Testo consist of food-quality stainless steel (steel key 1.4571, previously V4A) or comparable material. Probe handles, cables, connectors, housing, protective covers and similar consist of materials which are permitted to come into contact with food for a short period, but are not designed for long-term contact with food.

Traceability:

Our products which potentially come into contact with food are provided with a manufacturer part number and date of manufacture. This allows us to trace the production date as well as the delivery batches which is ensured by our ISO 9001 quality management system.

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