



Declaration of Conformity

1. PRODUCT CATEGORY

Bakeware

2. RELEVANT SUBJECTS AND VISUAL DESCRIPTION*

*Visual description is merely indicative and not exhaustive

Product Distributor in the Local Market	Product importer in the local market* *Select the applicable option	This Document is issued by:		
	<table border="1" data-bbox="580 671 1046 903"> <tr> <td data-bbox="580 671 816 903">Le Creuset Group AG Zweigniederlassung Deutschland Einsteinstraße 44 73230 Kirchheim unter Teck – Germany</td><td data-bbox="816 671 1046 903">Product Distributor in the local market</td></tr> </table>	Le Creuset Group AG Zweigniederlassung Deutschland Einsteinstraße 44 73230 Kirchheim unter Teck – Germany	Product Distributor in the local market	<p>Le Creuset Group AG Hofstrasse 1A 6300 Zug (Switzerland) Contact Person: Roland Buchholz (roland.buchholz@lecreuset.com)</p>
Le Creuset Group AG Zweigniederlassung Deutschland Einsteinstraße 44 73230 Kirchheim unter Teck – Germany	Product Distributor in the local market			





3. PRODUCT LISTING

As per attached Appendix A.

4. PRODUCT COMPOSITION/MATERIALS

- Coated Carbon Steel, Food Contact Material: Whitford: 7353-K10787Z Food Contact Non-Stick Coating.

Silicone Nonstick, two-layer coating	ECLIPSE® 8588/K11624 BLACK METALLIC PRIMER
	ECLIPSE® 8588S/K11625 BLACK METALLIC TOPCOAT

- The nonstick coating is free from PFOA/PFOS, REACH C9-C14
- Handle Element: Silicone: Max. prolonged heat resistance 240°C.

5. INTENDED USE



- The Products listed in Appendix A are intended for use with the following food stuffs: Dry/Aqueous/Acidic/Alcoholic <4% /Oily foodstuff.
- The Products listed in Appendix A are intended to be in contact with food stuff for: < 250 Celsius for a period of 4hour.
- The Products listed in Appendix A are not intended to be used as follows: stove top use, open flame oven.

6. STATEMENTS

Herewith we declare as follows:

- Subject to normal and foreseeable storage, handling and utilization conditions and taking into account the specific characteristics of the materials or articles, these articles are compliant and do not undermine safety.
- Subject to normal and foreseeable storage, handling and utilization conditions and taking into account the specific characteristics of the materials or articles, these articles are compliant and are sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or a deterioration in its organoleptic properties.



- This declaration is based on internal testing protocols as well as third party testing protocols regarding substances subjected to limitations.
- The Products listed in Appendix A are in compliance with the following global standards and regulations and do not contain SVHC's (substances restricted by REACH/ECHA), which are listed in the candidate list in concentrations higher than 0,1% by weight.

7. LOCAL LEGAL COMPLIANCE

The product listed under Appendix A are compliant with the below applicable local laws, regulations, standards:

EUROPE

- EU Regulation No. 1935/2004/CE of October 27th, 2004, as amended, on materials and articles to come into contact with food,
- EU Regulation No. 2023/2006/CE of December 22nd, 2006 as amended, on good manufacturing practice for materials and articles intended to come into contact with food,
- EU REACH Regulation Annex XVII Entry 68 No. 1907/2006, (EU) amendment 2021/1297,
- EU Regulation No. 2018/213 and 2021/1245 on specific migration of Bisphenol,
- EU Council of Europe, Resolution CM/Res (2013) 9,
- German Law on food Contact Products, 1st September 2005 (LFGB (Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch) §30 AND §31,
- French DGCCRF Document DM/4B/COM/001,
- French law 2012-142 on Bisphenol A.

US

- 21 CFR 175.300 Resinous and polymeric coating,
- 21 CFR 177.2600 Rubber articles intended for repeated use.

BRAZIL

- RDC Resolution No.20 of 2007 Technical Regulation on metal food contact containers, coatings, utensils, lids and equipment,
- RDC Resolution No.123 of 2001 Technical regulation on elastomeric food contact packaging and equipment,
- RDC Resolution No.52 of 2010 Technical regulation on disposes of colorants in packaging and plastic equipment intended to be in contact with food,
- RDC Resolution No.105 of 1999 Technical Regulation General Provisions for Packaging and Plastic Equipment in contact with Food.

JAPAN

- Specifications, Standards and Testing Methods for Foodstuffs, Implements, Containers and Packaging, Toys and Detergents, Section III - Apparatus and Containers and Packages, (Notification No. 370 of Ministry of Health, Labour and Welfare, 1959), under The Japan Food Sanitation Law (Law No. 233, 1947).

KOREA

- KFDA Standards and Specifications for Food Utensils, Containers and Packages, Part II, Section 1(d), 1(h), 1(j), 1(k) and Part III, Section 5.



CHINA

- GB 11678-19 Hygiene standard for polytetrafluoroethylene used as inner coating of food containers,
- GB 4906.10-2016 National Food Safety Standard Food Contacting Painting and Coatings,
- GB 4806.11-2016 National Food Safety Standard Food Contacting Rubber Materials and Articles .

This declaration is valid for all articles listed in Appendix A and imported and/or delivered after 30th September 2021 and will be renewed if compliance to the above legislations, regulations and laws is no longer ensured (change of material or change in regulations before delivery of the article).

Signed by Le Creuset Group AG

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Andrea Aleotti

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Simon Van Zuydam

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Signed on the 13th day of April 2022