

## 475 - Detectable Reusable Sleeve Covers

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Code	Description
475-S081-T184-P01	Detectable Reusable Sleeve Covers 450mm Length Standard Blue
475-S081-T464-P01	Detectable Reusable Sleeve Covers 450mm Length Cuffed Ends Blue

- Detectable, ultra lightweight, comfortable and very durable sleeve. Particulary suitable for all work involving moisture and liquids.
- Made of TPU-film (without fabric)
- **Material** Ultralight
- Flexible at low temperatures up to -65°Cp
- Machine washable up to 90°C
- Waterproof
- Resistant against animal oils and fats, detergents, some acids and alkine liquids.
- **Colours** Blue

**Regulation (EU) 2016/425** of the European Parliament and of the council of 9 March 2016 on personal protective equipment and repealing council directive 89/686/EEC.

**Regulation (EC) No 1935/2004** of the European Parliament and of the council of 27 October 2004 on materials and articles intended to come into contact with food and repealing directives 80/590/EEC and 89/109/EEC.

**German food and commodity laws 30/301 (LFGB) 28.05.2014.**

**Recommendations to materials for food contact of the federal office for risk assessment, BfR)**

**Commission Regulation (EU) No 10/2011** of 14 January 2011 on plastic materials and articles intended to come into contact with food.

### Laundering/Cleaning Instructions

#### Cleaning/Disinfecting

Clean and disinfect with normal wash cycle. Bleaches, disinfectants and soaps can be used as needed. A previous self-test and co-ordination with th cleaning agent manufacturer is recommended. To ensure a long service life, the washing temperature should be between 70-80°C (e.g. according to standard RAL GZ 992/2).

#### Drying

Since the material does not absorb moisture, a very short drying time is required. The spin cycle already removes most of the surface water on the product. Then let the product air dry seperately or tumble dry. The 'ventilation' program is usually sufficient for drying, so that drying takes place after approx 10-15 minutes. In general, the drying temperature should not exceed 80°C, so that the heat pump dryers are best suited.

# Declaration of Conformity

## Object of the declaration

- The object of the declaration described in point 4 is in conformity with the relevant Union harmonization legislation. Regulation (EU) 2016/425 of the European Parliament and of the Council” of 9 March 2016
- References to the relevant harmonized standard used  
EN 13688:2013  
Protective clothing - General requirements”, Date of issue: 2013:12
- Category I + internal production control module A (Annex IV)

# Declaration of Conformity for Food Contact Materials

## Object of the declaration

Complies with the legal requirements of the current valid version of the Regulation (EU) No. 10/2011, as well as of the Regulation (EU) No. 2023/2006 and of the Regulation (EC) No. 1935/2004. If used according to specifications, both the overall migration and the specific migration levels remain below the legal limit according to Regulation (EU) No. 10/2011. The substances and raw materials used are in compliance with Regulation (EU) No. 10/2011.

Proved that the products contain substances with limitations (SML/QM) as well as Dual-Use-Substances, the limits provided in Regulation (EU) No. 10/2011 are complied. For substances that are not mentioned in the union list (Annex I of Regulation (EU) No. 10/2011 including all amendments of the Regulation (EU) NO. 2019/37), national instructions shall apply, as e.g. the German BfR Recommendations on Food Contact Materials.

Test	Conclusion
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments – <b>colour release</b>	Pass
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments – <b>Sensorial examination odour and taste test.</b>	Pass
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 regulation and BfR recommendation – <b>Specific migration of phthalates.</b>	Pass
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 regulation and BfR recommendation – <b>Specific migration of primary aromatic amine.</b>	Pass
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 regulation and BfR recommendation – <b>Overall migration</b>	Pass
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments (EU) No 10/2011 and its amendment (EU) 2020/1245 regulation and BfR recommendation – <b>Specific migration of heavy metal.</b>	Pass
Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments, European Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments and BfR recommendation – <b>Isocyanate Content</b>	Pass

Regulation (EC) No 1935/2004 of the European Parliament and of the council of 27 October 2004, German food, articles of daily use and feed code of September 1, 2005 (LFGB), section 30&31 with amendments, European Commission Regulation (EU) No 10/2011 of 14 January 2011 with amendments and BfR recommendation - <b>Phthalates</b>	Pass
<b>Content</b>	
Polycyclic Aromatic Hydrocarbons (PAHs)	Pass

## Overall Migration

Simulant	Overall Migration	Migration Limit	Unit
Ethanol 95%	ND	0	Mg/dm <sup>2</sup>
Isooctane 3%	ND	0	Mg/dm <sup>2</sup>
Acetic Acid 3%	<3.0	10	Mg/dm <sup>2</sup>
Eathanol 10%	<3.0	10	Mg/dm <sup>2</sup>
Vegetable Oil	<3.0	10	Mg/dm <sup>2</sup>

## Specification for intended use or restrictions

- Ratio of the surfaces coming into contact with the food to the volume, on the basis of which the conformity of the material has been determined - 6 dm<sup>2</sup>/kg.
- Type/types of food that shall come into contact with the material - greasy, acidic, watery, alcoholic.
- Type/types of food that shall NOT come into contact with the material - None

## Duration and temperature of handling and storage when in contact with the food

Simulant	Duration	Temperature
Ethanol 95%	3x240 hours	40°C
Isooctane 3%	3x48 hours	20°C
Acetic Acid 3%	3x240 hours	40°C
Eathanol 10%	3x240 hours	40°C
Vegetable Oil	3x240 hours	40°C

The traceability of the product is ensured according to Regulation (EC) No. 1935/2004, article 17, by the information of date of production and LOT-number on the marking of the product.

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