



Amministrazione e Logistica
Imperia & Monferrina S.p.A
Via Vittime di Piazza Fontana, 48
10024 Moncalieri (TO) - Italia

Produzione e Service
Imperia & Monferrina S.p.A
S.S. n° 457 - Via Statale, 27/A
14033 Castell'Alfero (AT) - Italia

Dati Fiscali
I.V.A e C.F. IT 03773641000
Capitale Sociale i.v. € 5.700.000
Posizione Estero Rm 026455

Sede Legale
Iscritta al Registro delle Imprese
di Roma n° 03773641000
00198 Roma, Via Savoia n° 82

DECLARATION OF CONFORMITY
M.O.C. A Reg.CE-1935/2004
MATERIALS AND OBJECTS CONTACT FOOD
We hereby declare that the components used for manufacturing,

- **TYPE: IMPERIA IPASTA T.2/4**
- **MODEL: COD.100**
- **INTENDED USE: PRODUCTION OF PASTA MADE IN THE HOUSE**

PRODUCTION OF FRESH FOOD PASTA IN ROOM TEMPERATURE
MOCA MATERIALS USED FOR THE MACHINE REALIZATION

- **Chrome Steel**
- **POM-C Acetalic resin**
- **Nickel-plated Steel**

All the MOCA materials used for the production of the Cod. 100 IMPERIA IPASTA T.2/4 product have been subject to a Risk Assessment which has confirmed compliance with being in direct contact with food in accordance with Reg (CE) 1935/2004, Reg (CE) 2023 / 2006, Reg (CE) 10/2011 and Ministerial Decree 21/03/1973 and subsequent amendments and Ministerial Decree N°. 243 of 01/06/1988 and Ministerial Decree 7/8/1987 n°393 and subsequent amended in normal use conditions Potential contact with other components making up the machine is not expected under normal use conditions

DECLARATION OF CONFORMITY

We, signatories of this document, declare under our sole responsibility, that the product in question complies with the Contact with Food by the provisions of the following regulations and directives of reference:

Reg. CE n°1935/2004, Reg. CE n°2023/2006, Reg. CE 10/2011 and s.m.i
D.M. 21/03/1973 an s.m.i. e D.M. n°243 del 01/06/1988 and s.m.i., D.M. 7/8/1987 N°393
The harmonized standards used as a reference for the design, construction and testing of the machine are listed in the Technical file set up and archived at the Technical Office of the
Imperia & Monferrina S.P.A.

This declaration is valid if:

The product is used only for the production of pasta at an ambient temperature, away from heat sources this declaration is valid from the date shown below and will be replaced if substantial changes will occur in the production of the material or following changes and updates of the references Legislative cited that require an adjustment of the verification for compliance purposes The declaration, for the purposes of the Food Contact, however, is valid for 24 months. All documentation regarding the information relating to compatibility tests is available at the manufacturer's address.

(Imperia & Monferrina S.P.A. -Via Vittime di Piazza Fontana 48, Moncalieri, 10024(TO) Italy)

Compiler
Quality Management System Manager
Maurizio Malvasi

Approved
Technical and Production Director
Federico MARCHESE

Cod.100
IMPERIA IPASTA T.2/4

We declare that the following articles:

- DSI-10011P - GREMBIALE DUPLEX I ANTERIORE CROMATO – TEST A
- DSI-10012P – GREMBIALE DUPLEX I POSTERIORE CROMATO – TEST A
- DSI-10014P - GREMBIALE DUPLEX I CENTRALE CROMATO – TEST A
- SSI-10011P - GREMBIALE IPASTA ANTERIORE CROMATO – TEST A
- SSI-10012P - GREMBIALE IPASTA POSTERIORE CROMATO – TEST A
- SSP-10013P - SCIVOLATOIO SP/150 CROMATO - TEST A
- SSP-40001P - TRAMOGGIA SP/150 CROMATA - TEST A
- SSP-10034P - FIANCO IMPERIA DESTRO CROMATO – TEST B
- SSP-10035P - FIANCO IMPERIA SINISTRO CROMATO TEST B
- SSP-20027P- CARTERINO IMPERIA – TEST B
- DSP-10034P - FIANCO DUPLEX DSP DESTRO CROMATO – TEST B
- DSP-10035P – FIANCO DUPLEX DSP SINISTRO CROMATO – TEST B
- SSP-20803 - RULLO LISCIO SP/150 FISSO (F) CROMATO – TEST C
- SSP-20804 - RULLO LISCIO SP/150 OSCILLANTE (M) CROMATO – TEST C

Made with the material Chrome Steel as an element for the manufacture of the accessories that make-up the product Cod.100 IMPERIA IPASTA T.2/4, for the production of pasta they comply with food contact, in particular fresh pasta.

The parts mentioned above comply with the following Community legislation (CE)

- Regulation 1935/2004 (CE) and subsequent amendments
- Regulation 2023/2006 (CE) and subsequent amendments

The above details comply with the following National Ministerial Decrees

- D. M. 21/03/1973 and subsequent amendments
- D. M. 01/06/1988, n ° 243 and subsequent amendments

The application is also declared:

- Of the regulation n.2006/2023 (CE) and subsequent modifications relating to GMP in the production plant
- Of the regulation n.1935/2004 (CE) and subsequent modifications relating to the traceability of food contact materials

The above items are manufactured with chromed steel
FOOD CONFORMITY TEST A

Determined parameters	Time and Repetition	Source Limits
Global migration of metals into acetic acid 3%	40°C for three repetitions	Limits referred
Specific migration of metals Chromium , nickel and manganese into acetic acid 3%		D.M.21/03/1973 and s.m.i D.M. n.243 of 01/06/1988 and s.m.i

FOOD CONFORMITY TEST B

Determined parameters	Time and Temperature	Source Limits
<p>Global migration of metals into distilled water</p> <p>Specific migration of metals Chromium , nickel and manganese into distilled water</p>	<p>80°C for 2h</p>	<p>Limits referred</p> <p>D.M.21/03/1973 and s.m.i</p> <p>D.M. n.243 of 01/06/1988 and s.m.i</p>

FOOD CONFORMITY TEST C

Determined parameters	Time and Temperature	Source Limits
<p>Global migration of metals into distilled water</p> <p>Specific migration of metals Chromium , nickel and manganese into distilled water</p>	<p>40°C for 1h</p>	<p>Limits referred</p> <p>D.M.21/03/1973 and s.m.i</p> <p>D.M. n.243 of 01/06/1988 and s.m.i</p>

The product is used only for the production of pasta at an ambient temperature, away from heat sources, this declaration is valid from the date shown below and will be replaced if substantial changes will occur in the production of the material or following changes and updates of the references Legislative cited that require an adjustment of the verification for compliance purposes The declaration, for the purposes of the Food Contact, however, is valid for 24 months.



Amministrazione e Logistica
Imperia & Monferrina S.p.A
Via Vittime di Piazza Fontana, 48
10024 Moncalieri (TO) - Italia

Produzione e Service
Imperia & Monferrina S.p.A
S.S. n° 457 - Via Statale, 27/A
14033 Castell'Alfero (AT) - Italia

Dati Fiscali
I.V.A e C.F. IT 03773641000
Capitale Sociale I.v. € 5.700.000
Posizione Estero Rm 026455

Sede Legale
Iscritta al Registro delle Imprese
di Roma n° 03773641000
00198 Roma, Via Savoia n° 82

Cod.100
IMPERIA IPASTA T.2/4

Hereby, we declare that the following articles:

SSI-20032 RASCHIATORE LISCIO SSI FISSO

SSI-20033 RASCHIATORE LISCIO SSI OSCILLANTE

DSP4-20021P RASCHIATORE RIGATO TG.4

DSP2-20021P RASCHIATORE RIGATO TG.2

Made with the raw material POM-C Acetal Resin as elements for the manufacture of the accessories that make-up the product Cod.100 IMPERIA IPASTA T.2/4 for the production of pasta, they comply with food contact, in particular fresh pasta.

The parts mentioned above comply with the following Community legislation (CE)

- Regulation 1935/2004 (CE) and subsequent amendments
- Regulation 2023/2006 (CE) and subsequent amendments
- Regulation UE 10/2011 and subsequent amendments
- D.M.21/03/1973
- D.M.07/08/1987 N°393

The application is also declared:

- Of the regulation n.2006/2023 (CE) and subsequent modifications relating to GMP in the production plant
- Of the regulation n.1935/2004 (CE) and subsequent modifications relating to the traceability of food contact materials

**The above items are manufactured with POM-C Acetal Resin
FOOD CONFORMITY TEST**

Determined parameters	Time and temperature	Source Limits
Global Migration in 10% Ethanol	1 h at 4°C	Limits referred Reg. UE 10/2011 Relations S/V = 0,6
Dyes migration in 10% Ethanol	1 h at 40°C	D.M.21/03/1973
Global migration into rectified olive oil		Reg. UE 10/2011 Relations S/V = 0,6
Dyes migration into rectified olive oil		D.M.21/03/1973
Aluminium, Barium, Cobalt, Iron, Cooper, Zinc Manganese and Lithium migrate into the release liquid, distilled water	24 h at 80°C	Reg. UE 10/2011 Attached II
GC-MS Placitizer phthalates		M12062 rev0:2010 Quantification in gaschromatography and mass spectrometry
Specific migration formaldehyde in water		D.M. 7/8/1987 N°393
Semi-volatile organic Substance		M11799 Rev.0:2005 Identification in gaschromatography and mass spectrometry
Volatile organic Substance		M10455 Rev.2:2012 ST-GC-MS

The product is used only for the production of pasta at an ambient temperature, away from heat sources, this declaration is valid from the date shown below and will be replaced if substantial changes will occur in the production of the material or following changes and updates of the references Legislative cited that require an adjustment of the verification for compliance purposes The declaration, for the purposes of the Food Contact, however, is valid for 24 months.



Amministrazione e Logistica
Imperia & Monferrina S.p.A
Via Vittime di Piazza Fontana, 48
10024 Moncalieri (TO) - Italia

Produzione e Service
Imperia & Monferrina S.p.A
S.S. n° 457 - Via Statale, 27/A
14033 Castell'Alfero (AT) - Italia

Dati Fiscali
I.V.A e C.F. IT 03773641000
Capitale Sociale I.v. € 5.700.000
Posizione Estero Rm 026455

Sede Legale
Iscritta al Registro delle Imprese
di Roma n° 03773641000
00198 Roma, Via Savoia n° 82

Cod.100 IMPERIA IPASTA T.2/4

Hereby, we declare that the following articles:

DSP2-20018P RULLO RIGATO TG.2 CONDUTTORE NICHELATO

DSP2-20019P RULLO RIGATO TG.2 CONDOTTO NICHELATO

DSP4-20018P RULLO RIGATO TG.4 CONDUTTORE NICHELATO

DSP4-20019P RULLO RIGATO TG.2 CONDOTTO NICHELATO

Made with Nickel-plated steel raw material as elements for the manufacture of the accessories that make-up the product cod.100 IMPERIA IPASTA T.2/4 for the production of pasta, they comply with food contact, in particular fresh pasta.

The parts mentioned above comply with the following Community legislation (CE)

- Regulation 1935/2004 (CE) and subsequent amendments
- Regulation 2023/2006 (CE) and subsequent amendments

The above details comply with the following National Ministerial Decrees

D. M. 21/03/1973 and subsequent amendments

The application is also declared:

- Of the regulation n.2006/2023 (CE) and subsequent modifications relating to GMP in the production plant
- Of the regulation n.1935/2004 (CE) and subsequent modifications relating to the traceability of food contact materials



Amministrazione e Logistica
 Imperia & Monferrina S.p.A
 Via Vittime di Piazza Fontana, 48
 10024 Moncalieri (TO) - Italia

Produzione e Service
 Imperia & Monferrina S.p.A
 S.S. n° 457 - Via Statale, 27/A
 14033 Castell'Alfero (AT) - Italia

Dati Fiscali
 I.V.A e C.F. IT 03773641000
 Capitale Sociale i.v. € 5.700.000
 Posizione Estero Rm 026455

Sede Legale
 Iscritta al Registro delle Imprese
 di Roma n° 03773641000
 00198 Roma, Via Savoia n° 82

**The above items are manufactured with Nickel-plated steel
 FOOD CONFORMITY TEST**

Determined parameters	Time & Temperature	Test method
Global migration into distilled water Specific migration of chromium, nickel and manganese to distilled water	1 h at 40°C	DM. 21/03/1973 and s.m.i

The product is used only for the production of pasta at an ambient temperature, away from heat sources, this declaration is valid from the date shown below and will be replaced if substantial changes will occur in the production of the material or following changes and updates of the references Legislative cited that require an adjustment of the verification for compliance purposes The declaration, for the purposes of the Food Contact, however, is valid for 24 months.

Moncalieri 27/11/2020