

Declaration of Compliance

The Hill Brush Company Ltd
Norwood Park
Mere
Wiltshire
BA12 6FE

October 20, 2021

Our customers and authorities require documentation that demonstrates that the products supplied Hillbrush comply with all regulations regarding contact with food in areas of food safety. In complying with all relevant regulations, products manufactured by Hillbrush can carry the “glass & fork” symbol either on the products or their packaging.



All hygienic products manufactured by Hillbrush comply with the following EU and FDA regulations:



European Commission Regulation (EC)

Hillbrush hygienic products comply with the requirements of the following European Commission Regulations:

- Directive 1935/2004/EC** (Framework Regulation) relating to materials/articles intended to come into contact with food
- Directive 2002/72/EC** (amended by **Directive 2008/39/EC**) relating to materials/articles intended to come into contact with food
- Directive 2023/2006/EC** relating to good manufacturing practice for materials/articles intended to come into contact with food
- Directive 2016/1416/EC** (amends **Directive 10/2001/EC**) relating to materials/articles intended to come into contact with food

Under Regulation 2016/1416(EC) Materials intended to come into contact with foodstuffs are not allowed to transfer toxic substances via migration when in contact with food. Hillbrush products are specifically designed for the food industry and are 100% compliant with this requirement. All Hillbrush hygienic products have been tested by a certified laboratory, furnishing documentation that our products are complying with the migration limits laid down by EU legislation, set up under regulation 2016/1416(EC).



FDA (Food and Drug Administration in the USA)

All Hillbrush hygienic products are manufactured using materials listed under following Code of Federal Regulations Title 21:

- 21 CFR 177.1520** – Olefins Polymers intended for single or repeated use with food contact surfaces
- 21 CFR 176.170** – Components of paper and paperboard in contact with aqueous and fatty foods
- 21 CFR 177.1660** – Polymers intended for single or repeated use with food contact surfaces
- 21 CFR 177.1500** – Nylon Resins intended for single or repeated use with food contact surfaces
- 21 CFR 178.3297** – Colour Masterbatch in Polymers intended for single or repeated use with food contact surfaces

UK HEADQUARTERS

The Hill Brush Company Ltd
Norwood Park, Mere
Wiltshire, BA12 6FE

☎ +44 (0)17 4786 0494
✉ info@hillbrush.com
🌐 hillbrush.com

USA

Hill Brush Inc
811 Rolyn Avenue
Baltimore, MD 21237

☎ +1 410 325 7000
✉ officeus@hillbrush.com
🌐 hillbrush.com

Hillbrush also operates under the following recognized agencies and organizations:



FEIBP (European Brush ware Federation) (PHB Hygiene Charter GB – 700)

Hillbrush products also comply with the requirements laid out in the European Brush Manufacturer's Professional Hygiene Brush Charter, which promotes high quality professional brushware, and confirms that the products comply with all existing Hygiene Regulations. Registration Number GB -700.



ISO9001:2015

Hillbrush operates a Quality Management System and has been assessed and approved under the ISO9001:2015 standard.

Chemical Resistance - Concerning the chemical resistance of the plastics used in Hillbrush products, we confirm that the products resist all approved detergents and sanitizers according to the dosing and temperature recommendations from the detergent manufacturer. Please see our Chemical Resistance Chart.

Migration Testing – Samples of the Polypropylene, Polyester and TPE rubber used in the manufacture of Hillbrush hygienic products have been independently migration tested under full laboratory conditions by **Eurofins Product Testing Services** – www.eurofins.com The parts tested were Polypropylene used in the brush backs, scoops, scrapers moulded at Hillbrush. Polyester monofilament used as brush fillings and TPE rubber used in single bladed overmoulded squeegees. Tests were performed at the **Eurofins Consumer Product Testing** site in Hamburg using JR05R OML in 50% Ethanol repeated use at 50°C for 4 hours. The method used was EN1186 gravimetric. The ration of food contact surface area to volume used to determine the compliance of the product: Polypropylene = 2/150 dm²/ml with a layer thickness of >=0.5mm and Polyester = 2/100 dm²/ml with a layer thickness of <0.5mm.

Regulation (EU) No 10/2011 require that no material shall be capable of transferring its constituents to food with which it may come into contact in quantities exceeding the appropriate limit. The overall migration limit is expressed either as 60 mg/kg for food or 10 mg/dm².

Food Contact Groups – The materials used in Hillbrush hygienic products – Polypropylene, Polyester monofilament and TPE rubber are suitable for contact with the following food types under the intended and normal conditions of use:

- Aqueous - ✓
- Acidic - ✓
- Alcoholic - ✓
- Fatty - ✓
- Dry - ✓

UK HEADQUARTERS

The Hill Brush Company Ltd
Norwood Park, Mere
Wiltshire, BA12 6FE

☎ +44 (0)17 4786 0494
✉ info@hillbrush.com
🌐 hillbrush.com

USA

Hill Brush Inc
811 Rolyn Avenue
Baltimore, MD 21237

☎ +1 410 325 7000
✉ officeus@hillbrush.com
🌐 hillbrush.com

Temperature Ranges: All Hillbrush hygienic products can be stored and used indefinitely at normal room temperatures. Advised maximum and minimum temperatures are -18°C to 79°C, but it should be noted that prolonged exposure to extremes of temperature can affect the molecular structure of Polypropylene – extended storage at -18°C can cause Polypropylene to become brittle. All Hillbrush hygienic products can be autoclaved up to 134°C.

Autoclaving: Tests were carried out on Hillbrush hygienic products using an Eschmann SES2000 Autoclave. The temperature setting was 134°C/275°F for 18 minutes plus a drying cycle.

All Hillbrush hygienic products are made using the same grades of Polypropylene, Polyester monofilament and TPE rubber across the various ranges of hygienic products manufactured by Hillbrush. Therefore, this Declaration of Compliance covers all the Hillbrush hygienic products.

Hillbrush products are made to the highest standard and are designed to be robust and long lasting. However, they still need to be suitably maintained and cleaned for them to perform at that high-quality level. It is recommended that Hillbrush hygienic products be cleaned, disinfected and sterilized before and after each use. Proper equipment decontamination will minimize the risk of microbial growth and the risk of possible cross contamination. A proper cleaning, sterilization regime will maintain the products suitability to do the job for which it is intended, proper cleaning will also ensure the durability of the product.

Hillbrush maintain the suitable documentation from its trusted suppliers detailing the component parts quality and suitability for use in food contact areas. This documentation is available upon request.

Phil Norris
Product and Quality Assurance Manager



UK HEADQUARTERS

The Hill Brush Company Ltd
Norwood Park, Mere
Wiltshire, BA12 6FE

+44 (0)17 4786 0494
info@hillbrush.com
hillbrush.com

USA

Hill Brush Inc
811 Rolyn Avenue
Baltimore, MD 21237

+1 410 325 7000
officeus@hillbrush.com
hillbrush.com