



Kimberly-Clark Europe

Kimberly Clark Professional
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Reigate
Surrey
RH2 9QP
UK

Declaration of Compliance	
Manufacturer	Kimberly Clark Corinth Mill 3461 Country Road 100 Corinth MS 38834-8928 USA
Products, codes - covered by this declaration	WYPALL* X60, X70 Wiper Blue Codes 8370, 8371, 8372, 8389, 8390
Kimberly Clark Global product Safety Clearance number	C2006-2328 / C2001-0555
Material Reference	3351 / 57
Date of the declaration	29/05/2018
Revision 007 Date	29/05/2018
Declaration Expiry date	28/05/2021
Declaration of Compliance with	
This product complies with	(EC) No. 1935/2004 (as amended)
This product complies with	(EC) No. 2023/2006 (as amended)
This product complies with	Industry Guideline Issue 2 September 2012 (as amended)
This product complies with	German Recommendation BfR No. XXXVI (as amended)
<p>Based upon the preceding review the article(s) intended to come into contact with food have been designed only with substances that are permitted for use in paper and board conforming to The Industry Guideline Issue 2 September 2012 (as amended) given in German Recommendation, BfR No. XXXVI. Paper and board for food contact</p> <p>The article(s) is manufactured according to regulation (EC) No. 2023/2006 (as amended) on good manufacturing practice</p> <p>All ingredients used in the article(s) do not exceed any legal levels based on intended use of the product. Raw materials used in production of the article are specified safe for food contact and are procured from an approved Kimberly-Clark supplier.</p> <p>Kimberly-Clark has an internal product traceability system in accordance with our Quality Management System.</p>	
Article Material	
The article(s) listed below are of multi material construction (circa. Polypropylene 13 - 17%, Wood Pulp 83 - 87%). The Polypropylene does not contain vinyl chloride monomer listed without any limitations, including no Specific migration limits (SMLs) according to (EC) No. 10/2011 and is not subject to purity criteria.	





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Information about Raw materials and testing

Tests conforming to The Industry Guideline Issue 2 September 2012 (as amended) given in German Recommendation BfR No. XXXVI.

Conditions of use

- Type(s) of food with which it is intended to be put in contact
 - All Foods.
- Time and temperature and storage while in contact with the food
 - Room temperature- up to 20°C (68°F) up to 10 minutes.

Functional Barrier

There is no functional barrier present.

Name: LIZ BRIDEN

Signature:

Associate Director, Regulatory Affairs

