



Declaration of Compliance

Business Operator CEJN AB
Rattvägen 1
P.O. Box 245
SE-541 25 Skövde
Sweden
Tel. +46 (0) 500 47 75 00

Information given in this declaration is based on our current state of knowledge and written confirmation from our supplier.

Product name CEJN NBR Food Safe Hose



Rubber Material Inner tube: Nitrile Rubber (NBR). Outside cover: NBR/PVC

Color Blue cover with white CEJN print and white inner tube.

Migration analysis The Nitrile rubber hose (NBR) passes both EU and FDA migration tests.

EU Compliance

Reg. (EC) No 1935/2004 In accordance with EU Commission Regulation No 1935/2004, Food Contact Material (FCM).
The intended use of the Nitrile rubber (NBR) hose mentioned above is for washdown applications within the Food and Beverage industry.

Reg. (EC) No. 2023/2006 Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food (GMP) as amended.

Germany	BfR Category 2 Recommendation XXI; Commodities based on natural and synthetic rubber.
US FDA Compliance	All raw materials in the product are in compliance with FDA (Food and Drug Administration in the USA) 21 CFR part 177.2600 - rubber articles intended for repeated use, section (e) and (f).
Migration analysis report	Samples of the product have been tested for migration according to 21 CFR part 177.2600 - rubber articles intended for repeated use, section (e) and (f). The migration results were found to be below the limits defined in 21 CFR part 177.2600. We will make the relevant background documentation available to the competent authorities, at their request.
Food contact	The intended use of the CEJN NBR hose is for washdown applications in the food and beverage industry and is considered food approved. The CEJN NBR hose can therefore be used with unintended contact with food, but also for the transfer of liquid foodstuffs.
Usage temperature	Minimum temperature: -20°C (-4°F) Maximum temperature: 100°C (212°F)
Max working pressure	20 bar (2 MPa)
General	Equipment should be cleaned and disinfected, as appropriate to its intended use, before use. It is also important to clean and disinfect equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures. Appropriate equipment decontamination will minimize the risk of microbial growth and cross contamination and will maximize the efficiency and durability of the equipment. We will make the relevant background documentation available to the competent authorities, at their request.

Materials

Outside cover

NBR/PVC

Inner tube

NBR

As stated above, the Nitrile rubber (NBR) material is considered food approved.

Date1st of March 2026

Made by



Joachim Schröter
Segment Manager – Food & Beverage Industry