

DECLARATION OF COMPLIANCE WITH FOOD CONTACT LEGISLATION

DoC Food Contact Nano DM60_10.2026_v8

1. Company Identification

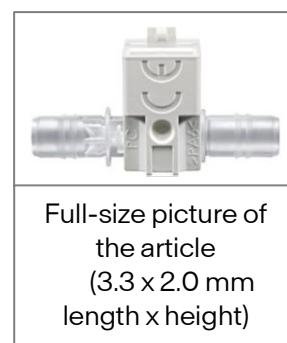
We, Digimesa AG, Keltenstrasse 31, 2563 Ipsach, Switzerland, declare that the article and materials thereof described hereunder and assembled at our headquarters and manufacturing site at once in Switzerland are compliant with the corresponding food contact requirements listed in the present document.

2. Description of the article

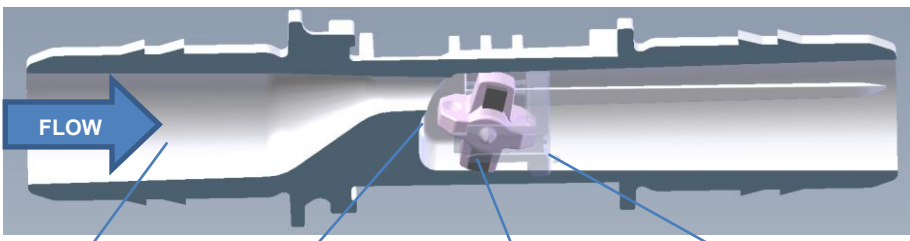
Commercial name: Flowmeter Nano DM60

Item numbers: 93N-6211-1100x with x for digit from 0 to 9

Description: The nano DM60 Flowmeter is a general-purpose device that has been specially designed for coffee machines that use vibratory pumps. The device is installed between the water tank and the vibration pump (on the suction side). This way measuring errors that arise during pulsating water flow caused by vibration pumps are minimized.



Product build-up of parts intended to come into contact with food resp. beverages:

Product build-up				
Part designation	Measuring tube	Turbine / Impeller	Magnet	Impeller cage
Part number	309-0002-02	527-0K02-01EX	480-0007	370-0001-01
Material type	Plastic PP	Plastic PVDF	Ceramic	Plastic PP
Material formulation	MG141HP	Kynar 720	Hard ferrite (HF) 28/26	Moplen HP500N
Max. food contact area (cm²)	4.938	0.332	0.055	0.504

3. Confirmation that those materials or items meet the relevant requirements of Food contact regulations

The materials and/or items covered by this Declaration comply with the relevant requirements laid down in Framework Regulation (EC) no. 1935/2004/EC, Regulation (EC) no. 2023/2006 and other European and national texts applicable, listed below:

Material categories	List of regulations and / or other references texts applicable	Means of Compliance	
		Testing	DoC from Suppliers
Plastics	- China: standards for materials and articles in food contact GB4806.1-2016 on general safety requirements and GB4806.7-2023 on food safety. Standard GB9685-2016 on the use of additives in food containers and packaging materials.	☒	☒ ⁽¹⁾
	- European Union: Regulation (EC) no. 10/2011 on plastic materials and articles and its amendments up to regulation no. 2025/2240	☒	☒
	- France: French Decree No. 2007-766 on materials and articles intended to contact with food and its amendments	☒	
	- Germany: LFGB (Lebensmittel- und Futtermittelgesetzbuch) §30, §31 and its amendments	☒	
	- Italy: Ministerial Decree of 21/3/1973 and its amendments	☒	
	- Japan: Japan Food Sanitation Act, Specifications and Standards for Food, Food Additives, etc. (1959 MHLW Notice No. 370) with amendments up to 2025.	☒	☒ ⁽¹⁾
	- Mercosur: GMC Resolutions no. 02/12 and no. 39/19 for positive list of monomers and polymers resp. of additives to be used in packaging in contact with food. GMC Res. no. 03/92 general criteria of packaging and food equipment in contact with foods.	☒	☒ ⁽¹⁾
	- Netherlands: The Dutch Regulation on commodities in contact with food "Verpakkingen- en gebruiksartikelenbesluit" Warenwet)	☒	
	- Singapore: Sale of Food Act	☒	
	- South Korea: Standards & Specifications for Food Utensils, Containers & Packaging - Ministry of Food and Drug Safety	☒	
	- Switzerland: Food and Commodity Ordinance SR 817.02	☒	
	- Taiwan: Sanitation Standard for Food Utensils, Containers and Packages	☒	
	- Thailand: Food Act B.E. 2522 (1979) and Notification of the Ministry of Public Health (No. 295) B.E. 2548	☒	☒
	- USA: (FDA) and its amendments, Title 21 CFR 177.1520-Olefin polymer and 21 CFR 177.2510(a) Polyvinylidene fluoride resins	☒	
	- Phthalates-free	☒	☒
	- No intentionally added bisphenols after regulation (EC) no. 2024/3190	☒	☒
The list continues on the next page for the other material category.			

⁽¹⁾ Only valid for both PP MG141HP and Moplen HP500N

The declarant can provide the appropriate documentation in support of the said compliance.

<http://info.nsf.org/Certified/Food/Listings.asp?Company=28180&Standard=169>

EC) Regulation no. N° 2022/1616 on recycled plastic materials and items intended to come into contact with foods: ☒ n/a

This declaration of compliance has been established in respect of the following:

- ☒ Declarations by suppliers of raw materials
- ☒ Overall Migration testing

Flowmeter part	Simulants	Time	Temperature	Repetitions with same sample
Measuring tube	20% ethanol	24 hours	40 °C	3 consecutive migration tests
Turbine / Impeller	Distilled water	2 hours	70 °C	No repetition
	3% acetic acid	10 days	40°C	3 consecutive migration tests
	20% ethanol	1 hour	100 °C	3 consecutive migration tests
	20% ethanol	10 days	40°C	3 consecutive migration tests
Impeller cage	Distilled water	2 hours	70 °C	No repetition
	Distilled water	10 days	40°C	3 consecutive migration tests
	3% acetic acid	10 days	40°C	3 consecutive migration tests
	20% ethanol	1 hour	100 °C	3 consecutive migration tests
	20% ethanol	10 days	40°C	3 consecutive migration tests

Assessment of non-listed substances - Article 6 of (EU) Regulation no. 10/2011

- ☒ Not applicable
- ☐ Risk assessment (article 19 of (EU) Regulation no. 10/2011)
- ☐ If not, list substances and information relevant to the risk assessment

Name of substances	Identification (CAS - EINECS – N° de Référence MCDA)
-	-

Assessment of non-intentionally added substances (NIAS):

- ☐ Not applicable
- ☐ If not, list substances and information relevant to the risk assessment.

Name of substances	Identification (CAS – EINECS)
-	-

☒ Risk assessment: presence of substances was detected by means of GC-MS and LC-QTOF/MS. In addition, the samples were heated in a headspace vial and the volatile substances were analyzed by means of headspace GC-MS.

Extractable and detectable substances were identified by comparing the NIST library and in-house library of the accredited laboratory. The substances are semi-quantified.

The Headspace-GC-MS findings are not of concern as long as the GMP requirements of the Commission Regulation (EC) no. 2023/2006 are fulfilled.

Please refer to the table on next page for the results.

Flowmeter part	Food simulant	Test conditions	Name of substance	CAS-No.	Result (mg/kg)	Limit
Turbine with magnets	3% acetic acid	10 days at 50°C	Tributyl acetylcitrate	77-90-7	0.03	60 ⁽²⁾
	Headspace GC-MS screening		Acetone	67-64-1	0.02	60 ⁽²⁾
			1-propanol	71-23-8	0.70	60 ⁽²⁾
Impeller cage	3% acetic acid	10 days at 50°C	Tributyl acetylcitrate	77-90-7	0.04	60 ⁽²⁾
	20% ethanol				0.15	60 ⁽²⁾
	3% acetic acid		2,4,7,9-Tetramethyl-5-decyn-4,7-diol	126-86-3	0.02	0.09 ⁽³⁾
	20% ethanol				0.02	0.09 ⁽³⁾
	Headspace GC-MS screening		Pentane	109-66-0	0.05	60 ⁽²⁾
			2-Pentanol, 2,4-dimethyl-	625-06-9	0.03	0.09 ⁽²⁾
Measuring tube	20% ethanol	24 hours at 40°C	Fatty acids	n/a	0.0096	60 ⁽²⁾

4. Information on substances with restrictions

List of substance(s) subject to restriction and migration limits according to Regulation 10/2011/EC:

FCM No. (10/2011/EC)	CAS No.	Name	Limits (mg/kg)	A*	W*	C*	M*
93	-	waxes, paraffinic, refined, derived from petroleum based or synthetic hydrocarbon feedstocks, low viscosity	0.05	**			
129	75-21-8	Ethylene oxide	ND***	x			
132	75-38-7	Vinylidene fluoride	5.0	x			
135	75-56-9	Propylene oxide	ND***	x			
779	182121-12-6	9,9-bis(methoxymethyl)fluorene	0.05	x			

* Compliance with these limits was established by Analysis (A), Worst case (W), Calculation (C) or Modelling (M).

** This category of substances has not yet been the subject of any specific analyses.

*** ND = Not detectable

In the case of tests, specify the simulant(s) and test conditions: please refer to the table on next page.

⁽²⁾ The substance is included in the union list of Regulation 10/2011/EU

⁽³⁾ For Cramer Class III, the exposure threshold for this substance is 0.09 mg/60 kg-person/day or 0.09 mg/kg food (assumption: a person intakes 1 kg food per day).

Flowmeter part	Simulants	Time	Temperature	Repetitions with same sample
Measuring tube	20% ethanol	24 hours	40 °C	3 consecutive migration tests
Turbine / Impeller with magnets	In-house laboratory method not disclosed	unknown	unknown	n/a
	20% ethanol 3% acetic acid	10 days 10 days	40°C 40°C	3 consecutive migration tests 3 consecutive migration tests
PVDF granule for turbine / impeller	20% ethanol	1 hour	100°C	3 consecutive migration tests
Impeller cage	Distilled water	24 hours	40 °C	3 consecutive migration tests

List of substance(s) subject to restriction but without migration limits according to Regulation 10/2011/EC: ☒ n/a

List of additives having multiple function after Regulation 10/2011/EC (e.g. food additive and packaging additive):

E-number	Name of Additive	CAS-no.
E470a	Calcium salts of fatty acids	977089-53-4
E471	Mono- and diglycerides of fatty acids	31566-31-1
E553b	Talc	14807-96-6

5. Information related to the intended use of the materials or items

Materials or items intended for infants and young children ☐ Yes ☒ No

Type of food intended to be placed in contact:

- ☐ All types of food products, or
- ☒ Beverages: clear drinks (such as water, ciders, clear fruit juices or beer) ☐ Beverages: cloudy drinks
- ☒ Acidic foods: vinegar ☐ Alcoholic beverages with more than 20% ethanol
- ☐ Fatty foods: milk or milk-based drinks

If the material and / or item subject to (EU) Regulation N° 10/2011 is concerned by the application of a reduction factor, this should be mentioned:

- ☐ Reduction factor due to fat content
- ☐ Reduction factor related to D2 simulant

☒ Specification: not to be used in contact with fatty foods for which simulant D1 and/or D2 is laid down after regulation no. [10/2011/EC](#).

Contact conditions (time and temperatures) corresponding to the input data:

The article and materials thereof covered by this Declaration of Conformity is/are suitable for repeated use in contact with the above-mentioned type of food up to 40 °C for periods of time of 24 consecutive hours each.

Maximum surface / volume ratio in contact with food used to establish compliance of the material or item (if applicable): 0.6 dm² / 100 ml

Precaution before use: please note, that the article has to be rinsed thoroughly with potable water (up to 50°C warm) prior to the first application.

Please refer to the instructions in the product data sheet for correct use⁽⁴⁾. By following these instructions, premature ageing or deterioration of the flowmeter can be avoided, including the components that come into contact with food.

Particular care should be taken not to exceed the temperature limit specified in this document with regard to food compliance. The use of any other fluid, cleaning products, descaling agents or other products not described here above (chapter 5) is entirely the responsibility of Digmesa's customers. Digmesa accepts no liability for any consequences arising from failure to comply with or disregard of this warning.

Malfunctioning of the flow meter, such as no flow or a drop in electrical pulses, should prompt the user to clean or descale the flow meter as appropriate. If these operations do not improve the situation, this may indicate mechanical damage requiring further investigation.

6. Functional barrier (FB) in the case of multilayer materials according to Regulation N°10/2011

☒ Not applicable

Or tick the corresponding box if the materials meet the requirements when using a FB:

- ☐ Multi-layer plastics (Article 13 (2), (3) and (4) of (EU) Regulation N° 10/2011)
- ☐ Multi-layer materials (Article 14 (2), (3) and (3) of (EU) Regulation N°10/2011)
- ☐ The material covered by this declaration is to be used only behind a functional barrier

⁽⁴⁾ The data sheets of the Nano DM60 flowmeter is available on Digmesa's webpage under [Resources](#).

Please note, that this declaration replaces the precedent versions of it.

By observing the above requirements, we have fulfilled our duty of care regarding the compliance of the product we supply.

This declaration is valid on condition that there is no modification of material composition, that its intended use has not changed and in the absence of significant regulatory changes. According to art. 15 of reg. (EC) no 10/2011 the declaration of compliance will be renewed when substantial changes in the composition or production occur that bring about changes in the migration from the materials or articles or when new scientific data becomes available. "The DGGCRF (French Directorate General for Competition, Consumer Affairs and Prevention of Fraud) suggests a maximum duration of 5 years for the validity period of the test reports; if changes that may cause a change in the inertness of the material have occurred during this period, the tests must be repeated."⁽⁵⁾

Compliance is understood to be subject to compliance with the conditions of storage, handling and use, taking into account the specific characteristics of the material or item, and the conditions such as prescribed by professional practices or codes.

In the event of changes to the nature of the product, its composition or its intended use, as well as in the event of a change in the conditions for using the material or the item, the person for whom this declaration is intended must ensure the compatibility for which s/he then accepts responsibility.

Stefan Schneider

CEO

Name

Position

DIGMESA AG
Keltenstrasse 31
CH 2563 Ipsach

Ipsach, 22th of October 2026

Authorized signature and stamp

Place and Date

Creation: S.Reuge

Revision: S. Reuge

Approval: S. Schneider

Datum: 05.09.2019

Datum: 22.10.2026

Version: 8

Filing: T:\Zulassungs-Zertifikate\Food Contact Compliance_Weltweit\Nano_Erweiterte weltweite Konformitätserklärung für Lebensmittelkontakt\DoC Food contact_Nano_10.2026_v8

⁽⁵⁾ ANIA / Food Packaging Platform: Instructions for completing the Declaration of Compliance with food contact legislation, March 2019. <https://www.ania.net/alimentation-sante/declaration-conformite-materiaux-equipements-au-contact-denrees-alimentaires>