

 <p><b>VENETA ACCIAI</b> s.r.l. <i>lavorazione e commercio acciai inossidabili</i></p> <p>Uffici e Stabilimento: 30020 FOSSALTA DI PIAVE (ve) – Via delle Industrie, 9 tel. 0421/679996 r.a. – fax 0421/679470 cap. soc. i.v. €100.000 c.f. 00342420262 – p.i. 02972820274 <a href="http://www.venetaacciai.it">www.venetaacciai.it</a> e-mail: info@venetaacciai.it</p>	 <p>Azienda Registrata c/o SUAP</p> <p>n. 0342420262- 01082018-1038</p>	 <p>Management System ISO 9001:2015</p>  <p>www.tuv.com ID 9105021530</p>
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### DECLARATION OF CONFORMITY M.O.C.A.

**VENETA ACCIAI S.R.L.** Declares that the products supplied are suitable for contact with food in reference to the regulations below.

**VENETA ACCIAI srl** has been registered as a manufacturer of Materials and Objects intended for Contact with Food (MOCA).

Registration with the territorial SUAP is n.00342420262-01082018-1038.

The suitability of the products declared here suitable is guaranteed through the use of materials declared and tested as suitable by their own Community and non-EU suppliers and thanks to the use of good standardized design and manufacturing practices appropriate to the sectoral guidelines.

The end user is warned that since these are not immediately ready-to-use articles in contact with the food, they must be thoroughly sanitized before use, as required by the HACCP good practices that must be adopted by companies in the food sector. . Take care to use non-aggressive substances for the metals used and for any non-metallic parts. It is not necessary to use specific specific substances but it is recommended to proceed with cleaning and sanitizing treatments suitable for the initial condition of the system. For more information, it is recommended to consult the technical data sheet and / or the use and maintenance manuals also in order to respect the field, the conditions of use and the recommended use and maintenance procedures.

The suitability for contact with food is now regulated by EU and national regulations. Where no specific rules exist at European level, each member state can establish national measures. The basis of these regulations is the achievement of the so-called "food safety".

These general provisions at Community level apply to all materials and articles intended to come into contact with food:

**- EC Regulation n. 1935/2004**

Defines a harmonized regulatory framework and requires that all materials in contact with food are sufficiently inert to prevent the transfer of their components to affect human health, involve unacceptable changes in the quality of food and cause a deterioration of the organoleptic characteristics.

**- EC Regulation n. 2023/2006**

(on good manufacturing practices) Companies that carry out activities connected with any phase of processing, transformation and distribution of materials and objects must establish a quality control system. The operators of the sector must therefore be able to demonstrate that their products comply with EC Reg. N. 1935/2004, or are suitable for food contact by laboratory tests.

**- EU Regulation 10/2011**

Applies to materials and objects made of plastic.

At national level, the current Italian provisions are:

**- Ministerial Decree of 21/03/1973 and subsequent amendments**

It applies to materials such as rubber, regenerated cellulose, paper and cardboard, glass, stainless steel and aluminum.

**The Legislative Decree n.29 / 2017** entered into force from 02.04.2017 regulates the sanctioning regime for the violation of the obligations deriving from the EC Reg. 1935/2004 and from the EC Reg. 2023/2006.