



Dosen-Zentrale Züchner GmbH • Postfach 206 • 40702 Hilden

Odessa srl  
Via marziale n.30  
47121 Forlì

Lise-Meitner-Straße 10  
40721 Hilden

Telefon: 02103/9897-0  
Telefax: 02103/9897-10  
Internet: [www.dosen-zentrale.de](http://www.dosen-zentrale.de)  
e-mail: [info@dosen-zentrale.de](mailto:info@dosen-zentrale.de)

Hilden, 03.09.2025

2 pages

## DECLARATION OF CONFORMITY

We hereby confirm, based on our knowledge and on the information provided by the pre-supplier, that the items listed below

item number	description
6456	094/108 mm Gummiringe "Weck" Beutel à 10 Stück, K500/50B ( <i>WECK rubber 94x108 pack 10 pcs</i> )
6564	112/128 mm Gummiringe "Weck" Beutel à 10 Stück, K500/50B ( <i>WECK rubber 120x112 pack 10 pcs</i> )
6433	054/067 mm Gummiringe "Weck" Beutel à 10 Stück, K1000/100B ( <i>WECK rubber 54x67 pack 10 pcs</i> )
6446	074/086 mm Gummiringe "Weck" Beutel á 10 Stück, K1000/100B ( <i>WECK rubber 74x86 pack 10 pcs</i> )

are safe for food and comply with the following legal regulations:

- Regulation (EC) No. 1935/2004 of the European Parliament and of the Council of 27th October 2004 on materials and articles intended to come into contact with food.
- Food and Feed Code (Lebensmittel- und Futtermittelgesetzbuch) in the version published on 15<sup>th</sup> September 2021 (BGBl. I p.4253), last amended by Article 7 of the Act of 27th September 2021 (BGBl. I p. 4530).
- § 30 LFGB; Prohibitions for the protection of health.
- § 31 (1) LFGB; Transfer of substances to foodstuffs

Under normal or foreseeable conditions of use the rubber rings do not transfer any substances that are hazardous to health or affect odour, taste or appearance within the meaning of the above-mentioned statutory regulations to the filling material.

The rubber rings were produced based on an HACCP system on the following legal bases, regulations and guidelines:

- Regulation (EC) No. 852/2004 of 29th April 2004.
- Food Hygiene Ordinance (LMHV) of 8th August 2007 (BGBl. I No. 39)
- Food and Feed Code in the version of the announcement of 3rd June 2013 (BGBl. I p.1426), last amended by Article 28 of the Act of 20th November 2019 (BGBl. I p. 1626).
- The rubber rings are manufactured in accordance with Regulation (EC) No 2023/2006 of 22th December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Traceability is ensured according to Regulation (EC) No. 1935/2004 Article 17 of 27th October 2004.

The rubber rings do not contain bisphenol A.

#### **Instructions for use:**

- The rubber rings are
  - intended for contact with aqueous, acidic, fatty and non-fatty foodstuffs.
  - not recommended for oily fillings. Natural rubber is incompatible with oil, it becomes wavy and loses elasticity.
- Notes on the shelf life of rubber rings:

Rubber rings can be stored for about 2 to 3 years. The general storage conditions should be:

  - Storage areas for rubber rings should be kept cool and dry. The temperature of the storage area should not exceed 20 °C or fall below -10 °C. Failure to comply with the recommended temperature ranges will shorten the shelf life of the rubber rings.
  - All rubber materials must be stored away from heat generating equipment and / or heaters.
  - Relative humidity should not exceed 65%.
  - Always keep rubber materials away from direct sunlight and other light sources with UV radiation properties. Direct sunlight and / or UV radiation will cause premature ageing of the product.
- A test certificate on the suitability of the rubber rings in the dishwasher does not exist. However, many years of experience in the food industry (thermal stress in autoclaves up to 120 °C) and numerous conversations with users of preserving jars show that no negative effects are to be expected from use in the dishwasher.
- The temperature range for using the rubber rings is minus 24 °C to 120 °C.

Remarks:

The user must satisfy himself of the suitability of the product for the intended filling material beyond the specifications of this declaration of conformity.

All information was taken from the upstream supplier. All statements in this declaration of conformity are based on the declaration of conformity of the pre-supplier dated 19<sup>th</sup> June 2024, which was available to us at the time of preparation of this declaration of conformity, as well as further documents from the pre-supplier dated 19th February 2019, 13th May 2020 and 4th April 2023. All information is given to the best of our knowledge.

signed i.A. S.Frey  
quality management



Dosen-Zentrale Züchner GmbH • Postfach 206 • 40702 Hilden

Odessa srl  
Via marziale n.30  
47121 Forlì

Lise-Meitner-Straße 10  
40721 Hilden

Telefon: 02103/9897-0  
Telefax: 02103/9897-10  
Internet: [www.dosen-zentrale.de](http://www.dosen-zentrale.de)  
e-mail: [info@dosen-zentrale.de](mailto:info@dosen-zentrale.de)

Hilden, 03.09.2025

2 pages

## DECLARATION OF CONFORMITY

We hereby confirm, based on our knowledge and on the information provided by the pre-supplier, that the items listed below

item number	description
8395	10er Beutel 094/108 mm Gummiringe "Weck" ( <i>WECK rubber 94x108 pack 10 pcs</i> )
83952	10er Beutel 112/128 mm Gummiringe "Weck" ( <i>WECK rubber 120x112 pack 10 pcs</i> )
83950	10er Beutel 074/086 mm Gummiringe "Weck" ( <i>WECK rubber 74x86 pack 10 pcs</i> )

made of natural rubber (caoutchouc) are safe for food and comply with the following legal regulations:

- the requirements of Articles 3, 15, and 17 of Regulation (EC) No. 1935/2004
- the GMP Regulation 2023/2006 on good manufacturing practice for materials and articles
- the requirement BfR Recommendation XXI/a for synthetic and natural rubber (as of February 1<sup>st</sup> 2023 )
- Regulation (EU) 2024/3190

No bisphenol A was used in the manufacture of the food contact material or article.

### Instructions for use:

- The preserving rings are
  - suitable for contact with watery, acidic, and fatty foods, as well as for typical preserving applications.
  - not recommended for use with oil-containing foods. Natural rubber is incompatible with oil; it becomes wavy and loses its elasticity.
- Information on the shelf life of preserving rings:
  - Preserving rings can be stored for around 2 to 3 years. Storage instructions: Store in a dry, dust-free place protected from UV light, away from heat sources or high-voltage devices, with a humidity level of < 65% and at a temperature above 0°C. Optimal storage temperature is 15–25°C.

- Failure to comply with the recommended temperature ranges will shorten the shelf life of the preserving rings.
- The temperature range for using the preserving rings is minus 24 °C to 120 °C.
- The preserving rings are not microwave-safe.
- Before use, boil them for 5 minutes in boiling water with a dash of vinegar.
- There is no test certificate confirming the suitability of the rubber rings for use in dishwashers. However, many years of experience in the food industry (thermal stress in autoclaves up to 120 °C) and numerous discussions with users of preserving jars show that no negative effects are to be expected from use in the dishwasher.

Remarks:

The user must satisfy himself of the suitability of the product for the intended filling material beyond the specifications of this declaration of conformity.

All information was taken from the upstream supplier. All statements in this declaration of conformity are based on the declaration of conformity of the pre-supplier dated March 21<sup>st</sup> 2025, and other documents from the pre-supplier dated February 19<sup>th</sup> 2019, May 13<sup>th</sup> 2020, April 4<sup>th</sup> 2023, March 4<sup>th</sup> 2025, and July 17<sup>th</sup> 2025. All information has been provided to the best of our knowledge and belief.

signed i.A. S.Frey  
quality management