

Micro Matic UKI Ltd hereby declares that **Xtra-flexmaster**, supplied for the specific use of conveying beverages, in particular, potable water, carbonated water, beers, ciders, wines and alcoholic spirits (up to 40% abv.) is manufactured from 100% virgin materials and complies with the following legislation:

	EU Regulation No. 10/2011	-	Covering "plastic materials and articles intended to come into contact with food"
	EU Regulation No. 2023/2006	-	Covering "good manufacturing practice for materials and articles intended to come into contact with food"
	REACH: EU Reg. No. 1907/2006	-	Covering materials containing restricted substances as listed by the ECHA as having above 0.1% (w/w), includes SVHC list of 251 substances (upd. Sept 2025).
	Restriction of Hazardous Substances: Directive 2002/95/EC	-	Covering the restriction of the use of certain hazardous substances in electrical and electronic equipment.
	Toxic Substances Control Act of 1976	-	Covering materials containing a restricted substance as defined by the EPA, such that no material is being offered in violation.
	FDA Regulation 21CFR177.1350	-	Covering ethylene-vinyl acetate that have been approved for use in direct food contact, indirect or multilayer food contact as outlined by the Food and Drug Administration.
	FDA Regulation 21CFR177.1330	-	Covering copolymers that have been approved for use in direct food contact, indirect or multilayer food contact as outlined by the Food and Drug Administration.
	Proposition 65	-	These products do not contain any chemicals known to the State of California to cause cancer, birth defects, or any other reproductive harm.
	Dodd-Frank Act (Section 1502)	-	Covering the restriction of 'conflict minerals' including tin, tantalum, tungsten, gold as defined by the SEC, such that no material is being offered in violation.
	BPA: EU Regulation 2024/3190	-	Concerning the absence of Bisphenol A (BPA) and any bisphenol derivatives in all food contact materials.

In addition, we hereby declare that all **Xtra-flexmaster** tubing conforms to the following industrial standards.

	North American National Sanitary Foundation (NSF-51)	-	Safety standard which establishes minimum public health and sanitation requirements for materials used in the construction of commercial food equipment.
---	--	---	--

Any testing required to certify compliance with the above, was carried out in accordance with the specific directive or standard.