

DECLARATION OF COMPLIANCE WITH FOOD CONTACT LEGISLATION

1. Company Identification

We, Digma 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 FHKSC

Item numbers (with x for digit from 1 to 9):

932-95xx-Axxx
932-95xx-Bxxx
974-95xx-Axxx
974-95xx-Bxxx



*Picture of the article
(some versions may vary slightly)*

Description: The FHKSC 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 container and the vibratory pump (on the suction side) and in this way prevents the measuring errors that arise during pulsating water flow caused by vibratory pumps.

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

Product build-up	Part designation	Part number	Material type	Material formulation	Max. food contact area (cm ²)
	Upper housing part	310-450x	Plastic PBT with 35% glass-fibre (GF)	Pocan® B3236FC (formerly Arnite TV4 270)	18.9
	O-Ring	350-0414	Silicone elastomer	Pertec UP VMQ 70.501-01	2.64
	Magnets	480-0000	Ceramic Hard ferrite	A) Blockmagnet HF 28/26 B) Ferrimax special	0.96
	Turbine / impeller	327-0000-04	Plastic PP	Moplen HP500N coloured with Ampacet 156168 Masterbatch	15.83
	Lower housing part	313-45xx	Plastic PBT + 35% GF	Pocan® B3236FC (formerly Arnite TV4 270)	21.7

Particularities

(EC)Regulation N° 450/2009 on active and intelligent materials and items intended to come into contact with food: n/a (not applicable)

(EC)Regulation N° 282/2008 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 samples
Upper & under housing parts	Distilled water	2 hours	70 °C	3 consecutive migration tests
Turbine / Impeller	Distilled water	2 hours	70 °C	3 consecutive migration tests
O-ring	Distilled water	24 hours	70 °C	n/a

Assessment of non-listed substances - Article 6 of (EU) Regulation N° 10/2011

Not applicable

Risk assessment (article 19 of (EU) Regulation N° 10/2011):

If not, list substances and information relevant to the risk assessment

Name or description	Identification CAS no. - 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.

Risk assessment (article 18 of (EU) Regulation N° 10/2011): presence of substances was analyzed using the GC-QTOF-MS/FID screening method (PTV injection, DB-5 column and electron impact ionization). All relevant substances were compared with the NIST library and our internal library. The concentrations were calculated with the averaged area of the added internal standards. After subtracting the analysis blank, no substances > 0.0017 mg/piece and 0.0028 mg/dm² were detected.

Flowmeter part	Food simulant	Test conditions	Name of substance	CAS-No.	Result (mg/kg)	Limit
Whole flowmeter	Distilled water	24 hours at 40°C, three times ⁽⁴⁾	None	n/a	no detection	0.0017 mg/piece
Magnet	Artificial tap water	24 hours at 40°C, three times ⁽⁴⁾	Metals	various	compliant	EDQM ⁽⁵⁾

⁽⁴⁾ Compliance was established on the findings on the third test for products intended for repeated use.

⁽⁵⁾ EDQM Technical Guide on Metals and alloys used in food contact materials. Council of Europe, 2013, 1st edition. ISBN: 978-92-871-7703-2. <https://www.edqm.eu/en/food-contact-materials-and-articles>

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*
246	109-99-9	Tetrahydrofuran	0.6	x			
254	110-63-4	1,4-Butanediol	5.0	x			
433	2082-79-3	Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl)propionate	6.0	x			
779	182121-12-6	9,9-bis(methoxymethyl)fluorene	0.05	x			
785	0100-21-0	Terephthalic acid	7.5	x			

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

In the case of tests, specify the simulant(s) and test conditions:

Flowmeter part	Simulants	Time	Temperature	Repetitions with samples
Upper & lower housing parts	Distilled water	24 hours	40 °C	3 consecutive migration tests
Turbine / Impeller	Distilled water	24 hours	40 °C	3 consecutive migration tests

If not completed, specify reasons - refer to reference documents: n/a

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

FCM No. (10/2011/EC)	CAS No.	Name
106	57-11-4	Stearic acid

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

E number	Name of Additive	PM/REF N° and/or CAS N°
E 170	Calcium carbonate	471-34-1
E 470a	Calcium salts of fatty acids	977089-53-4
E 570	Fatty acids (stearic acid)	57-11-4

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

Beverage / aqueous foods (such as water)

Fatty foods:

Alcoholic foods

Acidic foods

Ice creams

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

Others: n/a

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⁽⁶⁾. 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⁾ Data sheets of some FHKSC flowmeter versions are available on Digmesa's webpage under [Resources](#). To obtain further data sheets that are not online available, please contact your key account manager or sales@digmesa.com

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


Please note, that this declaration (version 9) 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. "The DGGCRF (French authority) recommends a maximum validity period of five years for test report. If changes likely to affect the inertia of the material have occurred during this period, the tests must be repeated." ⁽⁷⁾

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 packaged 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 packaging / content for which s/he then accepts responsibility.

Name	Position
Stefan Schneider	CEO
Authorized signature and stamp	Place and Date
 <p>DIGMESA AG Keltenstrasse 31 CH 2563 Ipsach</p>	Ipsach, 17 th of April 2026
E-Mail contact	quality@digmesa.com

⁽⁷⁾ (ANIA / Food Packaging Platform: Explanatory note, 2025. <https://www.ania.net/alimentation-sante/declaration-conformite-materiaux-au-contact-denrees-alimentaires>)