

DECLARATION OF COMPLIANCE

Company name: MU MECANICOS UNIDOS S.A.S.

Street address: CARRERA 42 33 173 AUTOPISTA SUR

Description: Enameled Cast Iron Products, Pre-Seasoned Cast Iron Products, Tinned Cast Iron Products.

Material: Grey Cast Iron ASTM Class 20

Specifications/Special processes: vitreous enameled, pre-seasoned with 100% flaxseed oil, and tin coated products.

Manufacturer's Part No. Ref:

Reference	Description
01-35303	VICTORIA CASSEROLE 16 CM ENAMELED
01-34948	VICTORIA CAST IRON COMAL 10.5"
01-30070	ELECTRICAL GRAIN GRINDER 110V
30018	VICTORIA TRADITIONAL GRAIN MILL LOW HOPPER - TINNED
01-35013	VICTORIA 4TQ DUTCH OVEN, IRON LID
01-32463	SEASONED GRILL AND BACON PRESS 8.3" X 4.3" VICTORIA
01-34160	VICTORIA CAST IRON GRIDDLES RECTANGULAR 25X47 CM
01-34436	VICTORIA CAST IRON SKILLET 10x10" GRILL PAN
01-34375	VICTORIA CAST IRON SKILLET 12"
01-30551	VICTORIA TORTILLA PRESS 6,5"
01-35501	VICTORIA TORTILLA PRESS 8" HD
32869	VICTORIA CAST IRON GRIDDLES RECTANGULAR 35X50 CM
31312	YELLOW LEMON SQUEEZER
03-32982	VICTORIA SEASONED CAST IRON WOK 14" / 35 CM
31213	GLASS LID WITH STAINLESS STEEL KNOB FOR 10" SKILLET
39073	GLASS LID WITH STAINLESS STEEL KNOB FOR 12" SKILLET
31596	VICTORIA CAST IRON SKILLET 10" (FLAT)
39967	VICTORIA SEASONED 4.8"/12CM MINI SKILLET
30162	28 CM (7-Quart) - VICTORIA SEASONED CAST IRON DUTCH OVEN WITH CAST IRON LID
37970	VICTORIA 25 CM (10 INCH) CAST IRON TORTILLA PRESS SEASONED HEAVY DUTY HD
35648	VICTORIA SEASONED 6.5"/16.5 CM BURGER PRESS
36133	VICTORIA SEASONED PIZZA PAN 12"/30 CM HELPER HANDLE
35723	VICTORIA SEASONED PIZZA PAN 15"/38 CM DOUBLE HANDLE
30148	VICTORIA ENAMELED PIZZA PAN 15"/38 CM DOUBLE HANDLE
38458	SIGNATURE 6QT DUTCH OVEN SOFT - SEASONED

32487	SIGNATURE 12IN SKILLET POLISHED - SEASONED
32098	SIGNATURE 13IN DOUBLE HANDLE SKILLET POLISHED - SEASONED
33842	SIGNATURE 10IN SKILLET POLISHED - SEASONED
30025	VICTORIA TRADITIONAL GRAIN MILL HIGH HOPPER - TINNED
31879	10 IN SKILLET PRE-SEASONED
31992	5.5 IN MINI ROUND CASSEROLE DISH PRE-SEASONED
32326	6 QT - 5,7 L MULTI-USE DUTCH OVEN COMBO COOKER PRE-SEASONED
32333	13 IN X 8.5 IN RECTANGULAR REVERSIBLE GRIDDLE PRE-SEASONED
32357	10 IN X 7IN FAJITA SKILLET PRE-SEASONED
32395	6.5 IN SKILLET PRE-SEASONED
33699	10 IN X 10 IN SQUARE GRILL PAN DOUBLE HANDLE PRE-SEASONED
33781	POFFERTJES & MINI-PANCAKE PAN PRE-SEASONED
33996	10 IN GRILL SKILLET DOUBLE HANDLE PRE-SEASONED
34085	VICTORIA LASAGNA PAN ENAMELED
34351	8 IN SKILLET PRE-SEASONED
34900	4QT/3,8 L DUTCH OVEN WITH GLASS LID PRE-SEASONED
34962	10 IN COMAL & PIZZA PAN DOUBLE HANDLE PRE-SEASONED
35167	13 IN SKILLET DOUBLE HANDLE PRE-SEASONED
35204	0.45 QT SAUCEPAN PRE-SEASONED
35273	5.5 IN - 0.6QT CASSEROLE DISH ENAMELED
35334	13 IN X 6 IN OVAL GRIDDLE ENAMELED
35365	11.4 IN X 7.5 IN OVAL SERVING PLATE ENAMELED
37307	6QT/5,7 L DUTCH OVEN PRE-SEASONED
39028	8.3 IN X 6 IN OVAL CASSEROLE DISH PRE-SEASONED
39080	2 QT SAUCEPAN PRE-SEASONED
39202	0.3 QT/0,3 L MINI COCOTTE ENAMELED
39912	12.5 IN ROUND REVERSIBLE GRIDDLE PRE-SEASONED
31374	SQUEZZER LEMMON PAINTED SMALL

GENERAL EU COMPLIANCE

THIS IS TO CERTIFY THAT THE PRODUCTS AND/OR SERVICES CONTRATED BY THE PURCHASE ORDER HAVE BEEN MANUFACTURED, PROCESSED, AND TESTED IN ACCORDANCE WITH ALL REQUIREMENTS OF THE PURCHASE ORDER AND SPECIFIED ON REFERENCED DOCUMENTS. FURTHERMORE, INSPECTION AND TEST RESULTS SIGNIFY THAT THE ITEMS DELIEVERED ARE FULLY ACCEPTABLE AND IN COMPLETE CONFORMANCE TO ALL PURCHASE ORDER REQUIREMENTS.

THE REFERENCES IN THIS DECLARATION OF COMPLIANCE (DoC) COMPLIES WITH LEGAL REGULATIONS STATED IN THE **REGULATION (EC) NO 1935/2004**, IN PARTICULAR ARTICLE 3, 11 (5), 15 AND 17, AND **THE REGULATION (EC) NO 2023/2006**, IN THEIR RELEVANT VERSIONS.

WHEN USED AS SPECIFIED, THE MIGRATION LIMITS DO NOT EXCEED THE LEGAL LIMITS. THE TEST WAS PERFORMED ACCORDING TO THE **DIN EN ISO4531:2022-04 & NIOSH 9100 HARMONIZED WITH ASTM E1727**.

THE ARTICLES ARE SUITABLE FOR CONTACT WITH ALL TYPES OF FOOD (aqueous, acidic, fatty) UNDER THE INTENDED AND FORESEEABLE CONDITIONS OF USE.

THE ARTICLES ARE INTENDED FOR PREPARATION AND SERVING OF FOOD AT TEMPERATURES UP TO 250 °C.

SEBERAL SAMPLES OF THE ARTICLES HAVE BEEN TESTED FOR COMPLIANCE WITH THE REQUIREMENTS MENTIONED IN THE PREVIOUS STATEMENT. THE ARTICLES IN THIS CONSIGNMENT HAVE BEEN PRODUCED UNDER THE SAME CONDITIONS AS THE SAMPLES, AND FROM IDENTICAL RAW MATERIALS FROM THE SAME SUPPLIER(S).

MU MECÁNICOS UNIDOS WILL MAKE THE TEST REPORTS AVAILABLE TO THE COMPETENT AUTHORITIES AT THEIR REQUEST.

DATE: April 11, 2024
MANUEL MEJÍA WARREN
TITLE: Sales Manager

SIGNATURE: _____

