



IMPORTANT: READ CAREFULLY

Dosson di Casier, March 2018

Subject: Adjustment of production to the new European F.C.M. standards

INTRODUCTION

Food comes into contact with many materials and objects during the respective stages of production, processing, conservation, preparation and administration, before their final consumption.

These materials and objects are called **Food Contact Materials (FCMs)** - for example food transport containers, food processing machinery, packaging materials, kitchen utensils and cutlery and crockery - and should be sufficiently inert to prevent their components negatively impacting consumer health or impacting food quality.

CONTEXT

It is clear that European legislation for FCMs also covers materials in contact with water intended for human consumption and consequently involves coffee machine manufacturers: the materials must be manufactured in compliance with EU regulations so that any potential transfer to food does not cause health problems, change of food composition nor to have negative effects on taste and/or food smell.

In order to guarantee the safety of FCAs and to facilitate the free movement of goods, there are a number of legal requirements and way of control in the European Union: check D.L. 10/02/2017 n.29 referred to CE Regulations n. 1935/2004, 1895/2005, 2023/2006, 282/2008, 450/2009, 10/2011.

In the specific case of Elektra products, we have been involved for long time in the use of food raw-materials, both metallic and polymeric or others, absolutely suitable for being in contact with water, such as lead-free special brass, stainless steels, elastomers free from toxic substances, etc.

For example, as far as metals are concerned, we use alloys with a lead content of less than 0.05% and we guarantee a content way below 10 micrograms/liter in the water produced by our coffee machines. All this leads ELEKTRA products to be perfectly aligned to the needs of each EU member State and in general to even the most stringent non-European regulations, such as the North American ones (NSF).

These high quality raw materials have a cost considerably higher than the non-food ones, and the same comes for their processing, since usually the toxic substances inserted are added just to improve the workability: our products have a cost arising from this quality and health reliability, because your health is important and Elektra loves taking care of those who want to enjoy a good espresso and loves to protect its Partners by supplying only quality products that comply with the laws in force.

→ Please note that the responsibility resulting from the non-compliance with the aforementioned regulations does not only involve the coffee machine manufacturers, but also *"any public or private entity, that carries out activities connected with any stage of processing, of the transformation and distribution of materials and objects, with or without profit"*. We therefore recommend checking that all the equipment you are currently distributing is in compliance with the aforementioned legislation.

We remain at your disposal for any clarification.
ELEKTRA SRL