



20-06-2022

## Certificate of Free Sale in the Food Sector for the product

## Disoman

Due to its carefully selected ingredients and their composition, **Disoman** is ideally suited for use in the food sector. As a washing-up liquid, **Disoman** can be used in kitchens, canteens or in other food processing areas to maintain general workplace hygiene in the building.

**Disoman** fulfils all relevant statutory requirements such as

- the Detergents Regulation (EC) No. 648/2004
- the CLP Regulation (EC) No. 1272/2008
- the Chemicals Act (ChemG) in Germany
- the Washing and Cleaning Agents Act (WRMG)
- the Food, Commodities and Feed Code (LFGB)

In addition, we confirm that the ingredients of the product are exclusively of synthetic, vegetable or mineral origin and thus meet the "Kosher" requirements.

**Disoman** can be integrated into an HACCP concept based on Regulation EC No. 852/2004 and the Food Hygiene Regulations ("Lebensmittelhygieneverordnung") in Germany. This in-house factory control concept is usually implemented in the form of cleaning and disinfection plans or in the form of quality procedures, standard operating procedures and work instructions on site.

The above-named uses are subject to consideration of the information in our product and safety data sheets. The owner/operating company must also ensure that the personnel who use our product receive regular training and instruction.

This document was issued electronically and is therefore valid without signature.



USt/VAT No. DE127690216

Tel. +49 (0) 81 34 / 93 05-0 Fax +49 (0) 8134 / 64 66

Niederlassungen: Dresden, Elmshom/Hamburg, Genshagen/Berlin, Magdeburg, Hannover, Köln/Porz, München, Nümberg, Rödermark/Frankfurt

HypoVereinsbank München BLZ 700 202 70 - Konto 660 137 BIC: HYVEDEMMXXX · IBAN: DE75 7002 0270 0000 6601 37 Raiffeisenbank Odelzhausen BLZ 701 691 86 - Konto 111 600

BIC: GENODEF10DZ - IBAN: DE88 7016 9186 0000 1116 00

