

FOOD DECLARATION OF PRODUCT COMPLIANCE

The Business Operator, established in the European Community:

**ANSELL HEALTHCARE EUROPE N.V. RIVERSIDE BUSINESS PARK, BLOCK J
BOULEVARD INTERNATIONAL 5 5B-1070 BRUSSELS**

declares that the glove described hereafter:

AlphaTec™ Solvex™ 37-176

Formerly known as Solvex® 37-176

Ansell Healthcare Europe N.V.

Riverside Business Park, Block J

Boulevard International 55, 1070 Brussels, Belgium

Tel. +32 (0) 2 528 74 00 • Fax +32 (0) 2 528 74 01

<http://www.ansell.eu> • E-mail info.europe@ansell.com



Global migration data:

Type of foodstuffs - Testing conditions	Aqueous food <i>Simulant used: Distilled Water</i>	Alcoholic food <i>Simulant used: Ethanol 10%</i>	Acidic food <i>Simulant used: Acetic acid 3%</i>	Fatty food correction factor 1 <i>Simulant used: Olive oil</i>	Fatty food correction factor 2 <i>Simulant used: Olive oil</i>	Fatty food correction factor 3 <i>Simulant used: Olive oil</i>	Fatty food correction factor 4 <i>Simulant used: Olive oil</i>	Fatty food correction factor 5 <i>Simulant used: Olive oil</i>
2 hours/temp. 40°C	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²	< 8 mg/dm ²
10min/40°C								

Analytical tolerance for aqueous, alcoholic and acidic food simulant is 1mg/dm² and for fatty food simulant is 3mg/dm² as per EN 1186.

Storage instruction: Keep away from direct sunlight; store in a cool dry place and keep in the original packaging. Keep away from ozone sources. If gloves are properly stored, as indicated above, they won't lose their performances and won't change the glove characteristics significantly. If gloves could be affected by ageing or storage, the expiry date is mentioned on the packaging materials.



Guido Van Duren
Director - Regulatory affairs
Ansell

Date 04/10/2026

Ansell Healthcare Europe N.V.

Riverside Business Park, Block J
Boulevard International 55, 1070 Brussels, Belgium
Tel. +32 (0) 2 528 74 00 • Fax +32 (0) 2 528 74 01
<http://www.ansell.eu> • E-mail info.europe@ansell.com

