Version: 11/2026

Declaration of Conformity (DoC)

Food Contact (EU)

Issuer: GIEBEL Group GmbH
Car-Zeiss Str. 5
74626 Bretzfeld
Germany

Item name: Poresphere® White bag, Tyvek® 1073B

Article no.: 35.0736.00 (0,5g), 35.0785.00 (1g), 35.0786.00 (2g), 35.0878.00 (3g), 35.0032.00 (5g), 35.0737.00 (10g), 35.0739.00 (60g)

Section 1: Regulation (EC) No 1935/2004

General rquirements
The articles meet the requirements of Art. 3: under normal and foreseeable conditions of use they do not transfer constituents to food in quantities that could endanger human health, bring about an unacceptable change in the composition of the foodor deteriorate its organoleptic properties. Traceability according to Art. 17 is ensured by batch numbers on delivery documents.

Section 2: Commission Regulation(EC) No 2023/2006

Good manufacturing Practice (GMP)
The articles are manufactured in accordance with GMP for materials and articles intended to come into contact with food(ISO 9001)

Section 3: Commission Regulation (EC) No 450/2009

Active materials
Silica gel, narrow pore, Type A(silicon dioxide, SiO2), CAS: 7631-86-9, EC: 231-545-4

The desiccant is separated from the food by the dust-ight Tyvek® barrier and is not intended to come into direct contact with food. It is not classified as CMR under Regulation (EC) No 1272/2008 and requires no hazard labelling under CLP. It is neither PBT nor vPvB. The desiccant filling is entirely inorganic and contains no intentionally added PFAS, phthalates, nitrosamines or biocides.

The bag is labelled “DO NOT EAT”. Dust tightness was verified in accordance with DIN. The limit
of 0.01 mg dust per desiccant bag is met.

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Section 4: Commission Regulation (EU) No10/2011

Plastic materials & articles
DuPont™Tyvek® 1073B (HDPE nonwoven).

According to the manufacturer's declaration, all monomers and additives used in the composition of the material are listed in Annex I (Union List) of Commission Regulation (EU) No 10/2011 and its amendments.

The material is produced under a quality management system meeting the requirements of Commission Regulation (EC) No 2023/2006 (GMP) and complies with Regulation (EC) No 1935/2004. It is suitable for contact with dry, moist and fatty foodstuffs at room temperature or below. The material is an article under Regulation (EC) No 1907/2006 (REACH) and exempt from registration.

Section 5: Conditions of Use

The intact, sealed bag is suitable for contact with dry and moist foods at room temperature or below for the shelf life of the packaged food. Not suitable for contact with liquids or heavily greasy foods, and not for use at elevated temperatures (e.g. heat ing, sterilisation). Do not open the bag

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