




Item no.	Product	Barcode	Photo
34544	Jacob Jensen Coffee press CC 0.8 liter Silver	5722000345442	
34545	Jacob Jensen Coffee press CC 0.8 liter Black	5722000345459	
34546	Jacob Jensen Coffee press CC 0.8 liter Green	5722000345466	

Importer:

F&H GROUP A/S
Gl. Skivevej 70
DK-8800 Viborg, Denmark


User type:

Other consumers


Chemical Safety Assessment:

COMPLIANCE:

	The articles comply with Article 3, 11(5), 15 and 17 of Regulation1935/2004/EC as amended, Regulation 2023/2006/EC as amended, Regulation 2024/3190 as amended, and the Danish Act (Bekendtgørelse) no. 681 of 25/05/2020.
Plastic:	<div>The plastic components<ul style="list-style-type: none">comply with Regulation 10/2011/EU as amendedare solely made with monomers and additives permitted according to Annex I and II of Regulation 10/2011/EU as amended</div>

Doc.no. 453	Version: 2	QC-FORM-SA: Safety Assessment	
Valid from: 2024.11.4			
Issued by: QC at F&H			

	<p>The plastic components do not contain any substances subject to restrictions, or any dual use additives, functional barriers or surface biocides.</p> <p>Compliance with the specific restrictions have been shown by migration testing.</p> <p>The test conditions for</p> <ul style="list-style-type: none"> • overall migration • specific migration of the substances above mentioned, the annex II metals and PAA <p>were set according to JRCs guideline "Testing conditions for kitchenware articles in contact with foodstuffs: Plastics, Metals, Silicone & Rubber, 2021".</p> <p>The tests were conducted to cover repetitive use:</p> <ul style="list-style-type: none"> • Test run 3 < test run 2 < test run 1 • test run 3 < the limit (however, all three test runs < the limit when the limit is "not detectable") <p>The simulants for overall migration tests were 3 % acetic acid + 10 % ethanol + vegetable oil.</p> <p>The chosen simulants for the specific migration tests are the worst-case simulant for the individual substances.</p>
Glass:	<p>The glass parts comply with the limits for lead and cadmium laid down in Directive 84/500/EEC as amended, and the Danish Act no. 681 of 25/05/2020:</p> <ul style="list-style-type: none"> • Category 1+ mouth rim: Lead max 0.8 mg/dm² and cadmium max 0.07 mg/dm² • Category 2: Lead max 4.0 mg/l and cadmium max 0.3 mg/l • Category 3: Lead max 1.5 mg/l and cadmium max 0.1 mg/l <p>The glass articles/parts comply with the limits for lead, cadmium and barium laid down in the Norwegian regulation FOR-1993-12-21-1381 (Matkontaktforskriften):</p> <ul style="list-style-type: none"> • Category 1+ mouth rim: Lead max 0.02 mg/dm² - cadmium max 0.002 mg/dm² – barium max 0.2 mg/dm² • Category 2+3: Lead max 0.1 mg/l - cadmium max 0.01 mg/l – barium max 1.0 mg/l
Stainless steel:	<p>The specific release from the stainless steel complies with the limits for metal release set in the COE Resolution CM/Res(2013)9. The test conditions for the metal release were set according to JRCs guideline "Testing conditions for kitchenware articles in contact with foodstuffs: Plastics, Metals, Silicone & Rubber, 2021".</p> <p>The stainless steel (SUS304/EN 1.4301) is considered as safe for the stated purpose on basis of a composition analysis showing compliance with the standard for the given type of stainless steel. This type of stainless steel is commonly used for food contact materials and specifically permitted for food contact according to the French DGCCRF "Fiche MCDA n°1 (V02 – 01/04/2017) Food contact suitability of metals and alloys", annex IV.</p>
Silicone:	<p>The silicone part comply with the compositional requirements and limit values set in either BfR XV or the COE ResAP(2004)5 (or both).</p> <p>The silicone part also comply with limit for organotin set in the French Arrête of November 25, 1992.</p> <p>The test conditions for the overall migration as well as the specific migrations were set according to JRCs guideline "Testing conditions for kitchenware articles in contact with foodstuffs: Plastics, Metals, Silicone & Rubber, 2021"</p>

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Sensoric quality:	The entire product has been tested not to deteriorate the organoleptic property (max 2.5 on a scale from 0 to 4)
Specifications on the use of the products:	The products are suitable for beverages for food contact at cold or ambient temperatures <ul style="list-style-type: none"> • high temperature applications up to 100 °C.
Marking of the product:	Glass-fork-symbol. Not oven safe. Not microwave safe. To be washed by hand. Not suitable for the freezer.

Other risks:

Injury Scenario	Injury Type	Severity	Likelihood	Risk Level	Risk management
Mechanical Injury (e.g., fall, pinch)	Bruises, fractures, cuts	Low	Rare	Low	Nothing required. Acceptable and inevitable risk.
Thermal (hot surfaces)	Burns	Medium	Rare	Low	Consider temperature control.

2025.30.06, Viborg

Date and place


 Gl. Skivevej 70
 DK-8800 Viborg