

TO WHOM IT CONCERNS

STATEMENT REGARDING USE OF SALVEQUICK BLUE DETECTABLE IN FOOD PRODUCTION

The Salvequick Blue Detectable Adhesive bandages (plasters) are visually detectable and also detectable by metal detectors, which makes them suitable for use in restaurants and food production. Should a plaster fall off into the food, it can be detected, and the contaminated food can be discarded.

These plasters have a backing made of blue polyurethane foil, which is the part of the product that might come into contact with food during food production.

The polyurethane foil is FDA compliant to 21CFR 177.1680, 177.2600 and 176.170 (c) under Type VIII and can be used for food contact.

The material has passed USP Class VI testing requirements per the supplier manufacturing. This material has been manufactured in accordance with the relevant requirements of Commission Regulation EC No. 2023/2006 on good manufacturing practice for materials and articles intended to meet food.

However, it is the responsibility of the food producer to ensure compliance with relevant hygiene norms and to secure that the food is not contaminated by persons with injured skin, e.g., by wearing gloves.

The information in this document is to our knowledge true and accurate at the time and date of issue.

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Regulatory and Quality department
Orkla Wound Care AB