Docusign Envelope ID: 89702F8B-ABF5-8DCD-82CB-43655121A856

VOGUE

Vogue Cookware, Fourth Way, Avonmouth, Bristol, BS11 8TB
Tel: 0117 316 5000 | Email: enquiries@vogue-cookware.com

Food Contact Declaration of Compliance

Declaration Identification No:	FCMD-Vogue-013

Declaration of Compliance *(tick all that apply)*

☒	On materials and articles in contact with food Regulation (EC) No 1935/2004
☒	Good Manufacturing Practices (GMP, Commission Regulation (EC) No 2023/2006)
☐	BPA and other hazardous bisphenols in materials and articles that come into contact with food Commission Regulation (EU) 2024/3190
☐	Plastic monomers and additives in Regulation 10/2011
☐	For active/intelligent materials in Regulation 450/2009
☐	For recycled plastic processes in Regulation 282/2008
☐	Fo regenerated cellulose film in The Materials and Articles in Contact with Food (England) Regulations 2012

Identification of Food Contact Material

Product Code	Description	Material Type *(e.g. PP / PET / PE / PS – as applicable)*	Intended Use
HT973	Vogue Aluminium Fry Pan - 280mm 11"	Metal pot + lid	For swift frying, searing, and browning of food
HT974	Vogue Aluminium Fry Pan - 240mm 9 1/2"	Metal pot + lid	For swift frying, searing, and browning of food
HT975	Vogue Aluminium Egg Poacher Non - Stick Cups - 12 Egg 350mm 14"	Aluminium	To simultaneously steam and poach a large volume of eggs
K252	Vogue Saucepan Lid Aluminium - 240mm 9 1/2"	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K253	Vogue Saucepan Lid Aluminium - 200mm 7 7/8"	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K261	Vogue Saucepan Lid Aluminium - 180mm 7 1/10"	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K298	Vogue Saucepan Lid Aluminium - 160mm 6 1/3"	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K470	Vogue Saucepan Lid Aluminium - 140mm 5 1/2"	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K473	Vogue Saucepan Lid Aluminium - 120mm 4 3/4"	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K633	Vogue Saucepan Aluminium - 240mm 5 1/8Ltr	Metal pot + lid	To cover a cooking vessel to trap heat, moisture, and steam.
K643	Vogue Double Boiler No Spout - 4Ltr 135fl oz (incl Lid)	Metal pot + lid	To melt or cook delicate,

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			temperature-sensitive ingredients using gentle, indirect steam heat.
K645	Vogue Double Boiler - 10Ltr 338fl oz (incl Lid)	Metal pot + lid	For gentle, indirect cooking using steam to prevent burning, scorching, or curdling
K704	Vogue Saucepan Aluminium - 200mm 3 2/5Ltr	Metal pot + lid	To heat, boil, simmer, and prepare liquids like sauces, soups, gravies, and milk.
K724	Vogue Saucepan Aluminium - 180mm 2 2/5Ltr	Metal pot + lid	To heat, boil, simmer, and prepare liquids like sauces, soups, gravies, and milk.
K859	Vogue Saucepan Aluminium - 160mm 1 3/4Ltr 57fl oz	Metal pot + lid	To heat, boil, simmer, and prepare liquids like sauces, soups, gravies, and milk.
K885	Vogue Saucepan Aluminium - 140mm 1 1/8Ltr 47fl oz	Metal pot + lid	To heat, boil, simmer, and prepare liquids like sauces, soups, gravies, and milk.
S348	Vogue Deep Boiling Pot Aluminium - 235mm 7 1/2Ltr 255fl oz	Metal pot + lid	To heat, boil, or simmer large quantities of liquid-based foods like broths, soups, stews, pasta, and seafood.
S349	Vogue Deep Boiling Pot Aluminium - 254mm 11 1/3Ltr 384fl oz	Metal pot + lid	To heat, boil, or simmer large quantities of liquid-based foods like broths, soups, stews, pasta, and seafood.
S350	Vogue Deep Boiling Pot Aluminium - 285mm 15Ltr 509fl oz	Metal pot + lid	To heat, boil, or simmer large quantities of liquid-based foods like broths, soups, stews, pasta, and seafood.
S351	Vogue Deep Boiling Pot Aluminium - 330mm 22 5/8Ltr 766fl oz	Metal pot + lid	To heat, boil, or simmer large quantities of liquid-based foods like broths, soups, stews, pasta, and seafood.
S352	Vogue Stockpot Aluminium - 300mm 18 3/4Ltr	Metal pot + lid	For large-batch, liquid-heavy cooking, such as simmering broths, boiling pasta, making stews, and

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			doing outdoor seafood boils.
S353	Vogue Stockpot Aluminium - 370mm 37 3/4Ltr	Metal pot + lid	For large-batch, liquid-heavy cooking, such as simmering broths, boiling pasta, making stews, and doing outdoor seafood boils.
S354	Vogue Stockpot Aluminium - 400mm 47 1/8Ltr	Metal pot + lid	For large-batch, liquid-heavy cooking, such as simmering broths, boiling pasta, making stews, and doing outdoor seafood boils.
S355	Vogue Stockpot Aluminium - 440mm 56 5/8Ltr	Metal pot + lid	For large-batch, liquid-heavy cooking, such as simmering broths, boiling pasta, making stews, and doing outdoor seafood boils.
S356	Vogue Deep Boiling Lid Aluminium - 240mm 9 1/2"	Metal pot + lid	To trap heat, steam, and moisture within a deep pot
S357	Vogue Deep Boiling Lid Aluminium - 254mm 10"	Metal pot + lid	To trap heat, steam, and moisture within a deep pot
S358	Vogue Deep Boiling Lid Aluminium - 280mm 11"	Metal pot + lid	To trap heat, steam, and moisture within a deep pot
S359	Vogue Stockpot Lid Aluminium - 300mm 11 3/4"	Metal pot + lid	To trap heat, steam, and moisture while preventing rapid evaporation
S360	Vogue Deep Boiling Lid Aluminium - 330mm 13"	Metal pot + lid	To trap heat, steam, and moisture within a deep pot
S361	Vogue Stockpot Lid Aluminium - 370mm 14 1/2"	Metal pot + lid	To trap heat, steam, and moisture while preventing rapid evaporation.
S362	Vogue Stockpot Lid Aluminium - 400mm 15 3/4"	Metal pot + lid	To trap heat, steam, and moisture while preventing rapid evaporation.
S363	Vogue Stockpot Lid Aluminium - 440mm 17 1/3"	Metal pot + lid	To trap heat, steam, and moisture while preventing rapid evaporation.
T374	Vogue Saute Pan Aluminium - 200mm 1 1/2Ltr 53fl oz	Metal pot + lid	To prepare dishes that require searing, simmering, or braising
HT973	Vogue Aluminium Fry Pan - 280mm 11"	Metal pot + lid	For fast, even cooking—such as

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			searing meats, sautéing vegetables, and frying eggs

Composition and BPA / Bisphenol Compliance

In accordance with applicable EU bisphenol requirements:

(1) Bisphenols or bisphenol derivatives intentionally used: None ☐ / Declared below ☐

☒	None
☐	Yes, declared in (2) below

(2) Where Bisphenols or bisphenol derivatives are intentionally used:
(If applicable complete table below):

Substance name	CAS number

The plastic food contact article does not contain intentionally added bisphenol A (BPA) or other restricted bisphenols unless explicitly declared and legally permitted.

Where applicable, compliance with specific migration limits (SMLs) for regulated substances has been verified.

I, the undersigned, declare that the equipment specified above conforms to the Regulations as stipulated within this Declaration.

Signed by:
Ashley Hooper
AB6DB7656FFB441...
Nisbets Limited
Avonmouth, United Kingdom – [11.04.2025]
Ashley Hooper
Group Head of Product Quality & Compliance

Migration Testing Compliance

Migration testing has been performed or substantiated to demonstrate compliance with EU requirements:

Overall Migration:
Verified in accordance with Regulation (EU) No 10/2011, using appropriate food simulants and time/temperature conditions representative of intended use.

Specific Migration:
Specific migration limits (SMLs) for regulated substances listed in Annex I of Regulation (EU) No 10/2011 have been assessed and confirmed as compliant, where applicable.

Testing Approach:

☒	Laboratory testing by an accredited laboratory
☐	Compliance substantiated using supplier declarations and worst-case calculation
☐	Combination of testing and risk-based assessment

Test Conditions Covered *(insert screenshot of test report to satisfy the following section)*:
Simulants, contact time, and temperature conditions reflect worst-case foreseeable use of the product.

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Test Report

3.1 Sensorial examination

Test method: It is examined to the extent of food simulant being used, which comes into contact with the product, undergoes detectable changes in taste and smell.

For this purpose, the food simulant was stored in the product under the below mentioned time and temperature. Afterwards, the food simulant was examined by an appropriate number of tasters with regard to any divergence in smell and taste. Another test sample, which was used as a reference, was treated by the same way except that it had no contact with the product to be tested.

Before testing, the product had been cleaned according to the product's instruction manual or in the absence of such manual, by normal household cleaning.

The test is carried out on the basis of DIN 10955:2024 by paired comparison test:

Evaluation scheme:

0 = No perceptible difference
1 = Just perceptible difference (still difficult to define)
2 = Slight difference (possible to define)
3 = Marked difference
4 = Strong difference
Limit: 3 (failed)

The following food simulants and conditions were applied:

Food simulant	Test duration / Temperature
Water	2 hour(s) / 100 °C

Test No.:	1
Material No.:	1
Parameter:	**Result**
Transfer of Smell:	0
Transfer of Taste:	0

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3.2 Specific Release of Metals

Test method: The sample preparation is performed with reference to "Technical Guide on Metals and alloys used in food contact materials and articles"- 2nd Edition. Presence of elements were detected by means of ICP-MS.

Limit: Technical Guide on Metals and alloys used in food contact materials and articles – 2nd Edition

The following food simulant and condition was applied:

Food simulant	Test duration / Temperature
Citric Acid 0.5 %	2 hour(s) / 100 °C

Test No.:			1			
Sample No.:			1			
Volume to surface area ratio			667 ml / dm²			
			Sum 1st + 2nd test		3rd test	
Parameter	**Unit**	**RL**	**Result**	**Limits (*2)**	**Result**	**Limits (*1)**
Silver (Ag)	mg/kg	0.05	<RL	0.56	<RL	0.08
Aluminum (Al)	mg/kg	0.1	2.66	35	2.4	5
Cobalt (Co)	mg/kg	0.01	<RL	0.14	<RL	0.02
Chromium (III) (Cr)	mg/kg	0.01	<RL	7	<RL	1
Copper (Cu)	mg/kg	0.5	<RL	28	<RL	4
Iron (Fe)	mg/kg	5	<RL	280	<RL	40
Manganese (Mn)	mg/kg	0.1	0.25	3.85	<RL	0.55
Molybdenum (Mo)	mg/kg	0.02	<RL	0.84	<RL	0.12
Nickel (Ni)	mg/kg	0.01	<RL	0.98	<RL	0.14
Tin (Sn)	mg/kg	10	<RL	700	<RL	100
Vanadium (V)	mg/kg	0.01	<RL	0.07	<RL	0.01
Zinc (Zn)	mg/kg	1	<RL	35	<RL	5
Zirconium (Zr)	mg/kg	0.1	<RL	14	<RL	2
Arsenic (As)	mg/kg	0.002	<RL	0.014	<RL	0.002
Barium (Ba)	mg/kg	0.1	<RL	8.4	<RL	1.2
Beryllium (Be)	mg/kg	0.01	<RL	0.07	<RL	0.01
Cadmium (Cd)	mg/kg	0.002	<RL	0.035	<RL	0.005
Mercury (Hg)	mg/kg	0.003	<RL	0.021	<RL	0.003
Lithium (Li)	mg/kg	0.02	<RL	0.336	<RL	0.048
Lead (Pb)	mg/kg	0.01	<RL	0.07	<RL	0.01
Antimony (Sb)	mg/kg	0.01	<RL	0.28	<RL	0.04
Thallium (Tl)	mg/kg	0.0005	<RL	0.007	<RL	0.001

Abbreviations:

RL = Reporting Limit
mg/kg = Milligram per kilogram
< = Less than

Remark:

*1 Compliance is established on the findings on the third test for products intended for repeated use.
*2 In addition, the sum of each metal in the first and second test should not exceed the sevenfold limit.