

**IPROTECT ANTIBACTERIAL PEN**  
**FOOD SUITABILITY DECLARATION**

Stilolinea s.r.l. – Via Toscana, 26 – 10099 San Mauro Torinese, Italy, utilizes an additive with bacteriostatic capability to be included inside substratum of any nature. The additive is an inorganic type that can be added in still existing semifinished mixture in order to make the bacteriostatic material in all its bulk.

The uniqueness of the technology is given by an active principle based on trace elements, having a fundamental role against bacterial proliferation, completely eco-friendly, avoiding the use of biocides and toxic substances for both man and the environment.

Stilolinea s.r.l. declares that all elements composition are in compliance with the “positive list” of the UE 10/2011 law and consecutives upgrades; compliance demonstration related plastic materials and articles intended to not still come into contact with food is required to attend the food simulants regulation (A-B-C-D1-D2- E).

**In accordance with the specific regulation, the composition elements of the antibacterial agent fulfils the “overall migration limit (OML) and specific migration limit (SML)” .**

Moreover, the active ingredient of the antibacterial additive is a substance approved by FDA and is not in the Hazardous Substances list of EPA.

San Mauro Torinese May, 2020

Laura Chicco

Managing Director

