

Anti-Intrusion Food Grade Solution

EU Legislation

EU Regulation: EC 1935/2004 states that any food contact materials which in their finished state are intended to be brought into contact with food, do not transfer their constituents into food in such quantities where by (Article 3):

- there would be a danger human life
- there would be an unacceptable change to the food composition
- there would be a a deterioration of the organoleptic characteristics

This regulation also states that all substances used must be traceable to ensure that all components can be accounted for.

Density White Out Fog

Density UK LTD's White Out Fog has just acquired **Attestation of Conformity number 21LA001** from the Food Contact Centre.

This certification means that Density UK LTD's White Out Fog is suitable and safe to be used with food products. Our Fog solution does not alter or affect the composition of organoleptic aspects of the food products.

Anti Intrusion Solution

White Out Food Grade is the innovative mixture designed to safeguard food productions, processing and sales environments.


This anti-intrusion fluid is recommended for the protection from theft in grocery stores, supermarkets, bars, restaurants, wineries and dairy, breweries or food warehouses.

What does this mean for you?

The awarding of **certificate 21LA001 for Regulation EC 1935/2004** means that our fog solution does not alter the food and produce when emitted from our machines.

This ultimately means that food in an area where our fog has been emitted does not have to be replaced or cleaned and can continue to be sold to consumers.

The Anti-Intrusion Food Grade Solution will not only protect members of staff and protect stock, but also ensure that stock is not affected in any way. Activating the Density units with this solution in will be safe for all food products.



The fog generated has been tested and certified according to the **Food Contact** regulation to meet food products without altering their composition and organoleptic properties.

Tests carried out according to Regulation Reg. (CE) No. 1935/2004, at the **Accredia Food Contact Center Accredited Laboratory**.