

Use of Organoid Surfaces in contact with food

Organoid Technologies GmbH uses different binder formulations, which, according to the German Institute for Risk Assessment (BFR XIV Part A), are suitable in accordance with EU standard 1935/2004. This provides guidance that our binders can be used as a coating for products that come in to contact with food.

According to this standard, direct contact is permitted, providing that a temperature of 90 degrees C is not exceeded.

The treatment and processing of the raw materials we use, is carried out on our own production facilities in accordance with GMP (Good Manufacturing Practice) guidelines.

Quality evidence is partly provided by external testing laboratories. If possible, use materials from certified organic cultivation according to EC regulation 834/2007.

Martin Jehart,

Mag. Christoph Egger

Founders and managing directors