



Certificate of marketability in the food sector for the product:

Dr. Stöcker Smoke Resin Remover

Dr. Stöcker Smoke Resin Remover is ideally suited for use in the food sector thanks to its carefully selected ingredients and their composition.

As a smoke resin remover, Dr. Stöcker Smoke Resin Remover can be used in kitchens, canteens or other food processing areas to maintain general operational hygiene in the facility.

Dr. Stöcker Smoke Resin Remover meets all relevant legal requirements, such as

- the Detergents Regulation (EC) No. 648/2004
- the CLP Regulation (EC) No. 1272/2008
- the Chemicals Act (ChemG) in Germany
- the Detergents and Cleaning Agents Act (WRMG)
- the Food, Commodities and Feed Code (LFGB)

The product is free from fragrances and allergens. The ingredients are exclusively of synthetic, plant or mineral origin and therefore comply with the requirements of 'Kosher' and 'Halal'.

Dr. Stöcker smoke resin remover can be integrated into an HACCP concept based on Regulation (EC) No. 852/2004 and the Food Hygiene Regulation. This self-monitoring concept usually takes the form of cleaning and disinfection plans or on-site process and work instructions.

The above-mentioned uses require that the information in our product and safety data sheets be taken into account. Regular training and instruction of the operating personnel by the operator is also required.

This document was created electronically and is therefore valid without a signature.

Sitz & Registergericht
Bad Kreuznach, HRA 20288

Persönlich haftende Gesellschafterin
Chemische Fabrik Dr. Stöcker
Verwaltungs GmbH

Sitz & Registergericht (p.h. Ges.)
Bad Kreuznach, HRB 1760
Geschäftsführer (p.h. Ges.)
Dipl. Wirt.-Ing.(FH) Benjamin Gozdowski
Betriebswirt VWA, MBA Christian Möller
Dr. Dipl.-Ök. Oliver Gozdowski



- Regelmäßige Betreuung
- Fachbetrieb gemäß WHG

