

Declaration of Compliance for stainless steel materials

INOX A/S

Boeletvej 7-17,

DK-8680 Ry

Denmark

Phone: +45 8689 2211

E-mail: inox@inox.dk

Web: www.inox.dk

Identification of material (s)

Identity of stainless-steel grade(s) covered by this Declaration:

- EN: 1.4301 / 1.4307 / 1.4401 / 1.4404
- AISI/SAE: 304 / 304L / 316 / 316L
- UNS: S30400 / S300403 / S31600 / S31603

EU/DK compliance

Stainless steel materials covered by this Declaration comply with the requirements in 1935/2004/EC (EU framework regulation on food contact materials) and are manufactured in compliance with 2023/2006/EC (EU regulation on Good Manufacturing Practice, GMP).

The materials also comply with the requirements of the Danish Order on food contact materials and articles: Bekendtgørelse Nr. 681 of 25.05.2020.

The stainless-steel complies with 1935/2004/EC by complying with the French national requirements regarding composition of stainless steel, as defined in "*Arrêté du 13 janvier 1976 relatif aux matériaux et objets en acier inoxydable au contact des denrées alimentaires*", the specification for stainless steel in the DGCCRF "Fiche MCDA n°1 (V02 – 01/04/2017) Food contact suitability of metals and alloys", and NF A36-711.

The downstream user should consider the corrosion stability (PREN = Pitting Resistance Equivalence Number) of the specified stainless-steel grade in order to ensure compliance of the finished article under the specified usage conditions.

The Danish Guideline on stainless-steel "Fødevarekontaktmaterialer (FKM) af stål, Retningslinjer, Fødevarestyrelsen, september 2018", gives guidance on PREN values for different applications. We recommend a PREN value of minimum 17.5 for general applications and 23, or higher, for aggressive environments.

PREN is calculated as: $PREN = \%Cr + 3,3 \times \% Mo + 16 \times \% N$

We recommend that stainless-steel materials intended for food contact applications, should be ordered with a material certificate (EN 10204-3.1).

Compliance with US requirements:

Compliance with the EU requirements demonstrates compliance with NSF/ANSI 51-2023 Food Equipment materials, and thus compliance to 1935/2004/EC ensures compliance with US requirements. However, the end user must ensure that stainless steel articles with no cutting edge contain at least 16 % Chromium.

Compliance with MERCOSUR/MERCOSUL requirements:

The articles comply with the requirements set out in Código Alimentario Argentino, MERCOSUR/GMC/RES N° 03/92, and MERCOSUR/GMC/RES. N° 46/06 (metallic food contact materials) as amended by MERCOSUR/GMC/RES N° 016/20

Compliance with PRC requirements

The materials covered by this Declaration comply with the requirements of GB 4806.1-2016 General Safety Requirements for Food Contact Materials and Articles by complying with the requirements regarding stainless steel specified in GB 4806.9-2016 /(-2023 from 06.09.2024) Metal materials in food contact.

The materials covered by this Declaration have been produced in compliance with the requirements for Good Manufacturing Practice specified in GB 31603-2015 General Health Code for Production of Food Contact Materials and Articles.

Martensitic stainless steels are only used for cutting and grinding tools.

This declaration does not cover changes to the materials caused by welding or other treatments by downstream users. When producing finished articles from stainless steel materials, it is the responsibility of the downstream user to choose stainless steel grades that will comply with the migration limits specified in GB 4806.9-2016/ -2023 when used as specified, and when tested according to the conditions specified for this usage.

The material(s) covered by this Declaration are suitable for producing utensils and equipment intended for contact with food under conditions that do not exceed the corrosion resistance of the stainless-steel grade as defined by its PREN value.

It is the responsibility of the downstream user to ensure that the finished articles comply with the relevant regulations specified above.

Ry, 13-12-2023



Henry Hansen

Managing Director