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Reg. No. DK 2325 6118

Declaration of Compliance

On behalf of the entire Damstahl group, we hereby declare that all stainless steel materials supplied by Damstahl fulfil the present legislation regarding materials and objects in contact with food products.

The legislation includes:

- **EC directive No. 1935/2004 (REACH), incl. 173 “Substances of Very High Concern” (SVHC)**
- **EC directive No. 2023/2006, ”Good Manufacturing Practice” (GMP)**
- **The NFA 36-711 standard of April 2002** “non packaging steel: Stainless steel intended for use in contact with foodstuffs, products and beverages for human and animal consumption”.

A general requirement is that materials and objects, including active and intelligent materials and objects, are manufactured in accordance with good manufacturing practice so that they, during normal or predictable conditions, do not leak substances into the food products in amounts which may:

- Imply a hazard to human health
- Imply unacceptable changes in the composition of the food products
- Imply a degradation of the organoleptical properties of the food product.

Stainless steel grades included:

This declaration includes all stainless steel grades regarded as being suitable for food contact. Damstahl a/s recommends using as a minimum austenitic, ferritic or duplex grades (EN 10088-1), with a “Pitting Resistance Equivalent” (PREN) of at least 17.5. For corrosive media and/or higher temperature, stainless steel with a PREN above 23 is recommended. For less corrosion resistant alloys (i.e., martensitic knife alloys), caution is recommended. In any case, only stainless steel with sufficient corrosion resistance to withstand the environment in which it’s going to be used should be applied.

A vital condition for the steel to maintain its corrosion resistance is that it is handled and treated correctly. If not, corrosion may occur and penetration and/or metal leaking into the food products may take place.

For further information with regards to stainless steel, corrosion, manufacturing and surface treatment, we refer to www.damstahl.com.

Certificates

All stainless steel materials supplied by Damstahl are certified according to EN 10204 – 3.1. Damstahl a/s recommends that all stainless steel meant for food product contact is ordered along with a certificate. At first, this ensures the traceability, and, secondly, it’s a vital control of the alloying elements.

Damstahl a/s



Michael Lund
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