Granton® Knives

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Manufacturers of high quality professional knives and the renowned Granton® edge

2026 CERTIFICATE

Declaration of Conformity

All Granton ® Knife products comply with

EU Directive 1935/2004

EU Directive 10-2011

Granton ® knives are made from fully hardened and tempered stainless steel and are easy to clean. The handles are insert-moulded to form a perfect seal around the blades and are made from polypropylene co-polymer to withstand sterilising and dishwasher use and do not present the potential health hazards that are frequently associated with other knives.

Food contact materials are defined as all products that are brought into contact with food, work surfaces and machinery used in food production.

We hope the following details and data sheets will provide you with the information you require.

There are two materials used in Granton knife products

1, Stainless steel series 420 (The blade) FDA APPROVED

Developed for use in the manufacture of the following products and suitable for food contact

Table and kitchen knives
Professional knives
Food processing knives
Surgical instruments
Scissors

2, PPCP Polypropylene co-polymer (The handle) FDA APPROVED

The Plastics Directive is a specific Directive dealing with materials and articles made of plastic that are intended to come into contact with foodstuffs. The goal of the legislation in the field of food contact materials is to keep food safe and wholesome by preventing any transfer of the constituents of food contact materials to food in such a way as to damage the foodstuff or present a health risk to the public.

The Plastics Directive sets out the following general guideline for the migration of the constituents of plastic articles to foodstuffs.

Plastic articles shall not transfer their constituents to foodstuffs in quantities exceeding 10 milligrams per square decimetre of surface area .

Signed for on behalf of Granton Knives Date