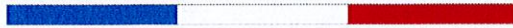


Jean Dubost®

Coutelier Professionnel 1920 - France



HAMONOYA
Ejby Industrivej 91, Indgang B
DK – 2600 Glostrup

Declaration of compliance

We,
JEAN DUBOST SAS
LE BOURG
ROUTE DE CELLES
63250 VISCOMTAT – France

guarantee and declare, under our sole responsibility, that all items commercialized under the brand Jean Dubost

comply with:

- In contact with food with stainless steel: French decree of 13/01/1976
- Suitability for food contact: Regulation 1935/2004 / EC art.3. decree 2007/766 only for the tests carried out and on the parts tested.

According to the regulations,

Quality of our steels:

The stainless steels used in cutlery belong to the martensitic family. They mainly contain carbon and chromium.

Other alloy elements can

also be found such as molybdenum and vanadium.

The carbon offers interesting properties such as hardness, resilience and resistance to corrosion.

For the stainless steel, the properties depend on the elements entering its composition. The chromium mainly stops corrosion. The

molybdenum also improves resistance to corrosion. Furthermore, it increases the high temperature mechanical strength. The vanadium

reacts in low quantities in the chromium martensitic steels to make them resistant to overheating. It also increases the high temperature mechanical strength.



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Made in France



LE THIERS®
par Jean Dubost FRANCE



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The main characteristics sought after in cutlery are:

- **Hardness:** essential for the quality of the cutting edge, lesser wear and less frequent sharpening (it is measured in HRC: ROCKWELL hardness).

- **Resilience:** this is the knife's capacity to warp before breaking. A steel that is not resilient may be highly resistant, but it will break under the slightest warp (it will be referred to as fragile). On the other hand, a highly resilient steel will break after a significant warp.

- **Resistance to rust:** this is the capacity of the steel not to rust

The steels used by Jean Dubost mainly come from the leading French and European steelworks. Full traceability is guaranteed

throughout the transformation chain. The stainless steels used by Jean Dubost receive particular attention and are given a permanent

quality control. They are the guarantee of high quality products and an extremely long lifetime, combining an excellent cut and

optimum resistance to rust.

Viscomtat, 20/05/2022

Benoît BEROT

Sales Manager and Marketing



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