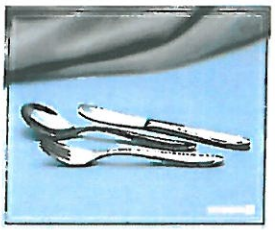
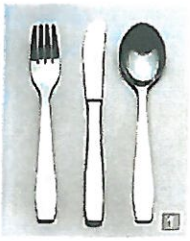
Haahr & Co. varenr. 2025734-2025735,2026031-2026033,2026036-2026048, 2026054-2026056, 2026058-2026059, 2026062-2026063, 2026065-2026066, 2026068-2026069, 2026075,2026078, 2026080,2026082,2026084	**Declaration of Conformity for knives and cutlery made of stainless steel with various handles**	Page:1 of 4 Gældende for Haahr & Co. A/S
	Version 1, 15.10.2012, DL	Ibrugtagningsdato/ Godkendt af 09/11/2012 DL

1	Haahr & Co. A/S Mådevej 20 6700 Esbjerg Tlf. +45 75 12 80 00 Fax +45 75 12 27 19 http://www.haahr-co.dk

2	Identification of the Product: • Name • Item No. • Description • Material • Photo	MODEL 1005-B INOX 17% Chrome 08291 Table knife 00968 Table fork 00969 Table spoon 00895 Steak Knife 00972 Tea spoon 00973 Coffee spoon 00976 Appetizer fork 08292 Dessert knife 00970 Dessert fork 00971 Dessert spoon 00974 Cake fork 00975 Soda spoon 00978 Sauce spoon 00977 Serving spoon 00979 Cake server 00886 Sweet knife 00927 Meat serving fork 07893 Salad fork 07894 Salad spoon 00922 Soup ladle  01853 ENGRAVED Lobster fork INOX 17% Chrome 01704 PLAIN Baby knife INOX 17% Chrome 01705 PLAIN Baby fork INOX 17% Chrome 01706 PLAIN Baby spoon INOX 17% Chrome 

3

General EU compliance:

These articles comply with the requirements of Regulation 1935/2004-EC, and are produced and handled in accordance with the requirements of good manufacturing practice in Regulation 2023/2006-EC.

Specific EU compliance for plastic handles in contact with food:

Plastic handles are considered to be food contact materials only to the extent blade design probable that there will be contact with food. On the blades with forged knife spine, the handle is not regarded a food contact material.

There are only used monomers, other parent compounds, macromolecules obtained from microbial fermentation, additives and polymerization excipients specified in Annex I to 10/2011-EU.

The articles that are covered by this compliance:

☒ Contains no substances, or their degradation products, for which restrictions and/or specifications and/or purity criteria in Annex I and Annex II to 10/2011-EU are set, or pursuant to Directives 2008/60/EC, 95/45/EC and 2008/84/EC.

☐ Contains substances, or their degradation products, for which restrictions and/or specifications and/or purity criteria in Annex I and Annex II to 10/2011-EU are met, or pursuant to Directives 2008/60/EC, 95/45/EC and 2008/84/EC.

We have trial data and/or theoretical calculations available documenting that limit values for total and possibly specific migration, as well as any purity criteria, are met under the worst possible uses within the intended and foreseeable scope.

Health risk assessment of the metal:

The knives/cutlery is suitable for contact with food under the section 4 specified conditions, as they meet the requirements for purity, composition and staining given in:

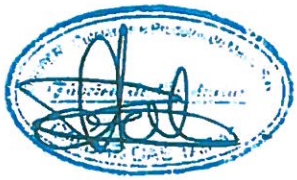
- French and Italian legislation on metallic food contact materials and/or
- US-FDA FOOD CODE 2009 AND NFS/ANSI 51 - 2012 on Food Equipment Materials.

Health risk assessment of raw and oiled wood and bamboo handles in contact with food:

There is only utilized an untreated or oiled wood/bamboo variety which have traditionally been used for the handles, or in direct contact with food, and are deemed appropriate.

For the oiling, tempered vegetable oils are used that are suitable for contact with food.

4	The knives/cutlery is suitable for contact with all types of food at the expected and foreseeable use. The knives/cutlery is designed for cooking, serving and eating foods at temperatures up to 100 °C. Representative samples of these, or similar articles, have been examined for compliance with the requirements of Section 3 and the articles in this lot are produced under similar conditions, using identical raw materials, from the same manufacturer. If the Danish Food Authorities so requests, Haahr & Co. A/S will provide the necessary background documentation.



Supplier name - Signature

2nd November 2012
Date

On behalf of Haahr & Co. A/S

HAAHR & CO. ISENKRAM A/S
MÅDEVEJ 20 - 6700 ESBJERG
TLF: 75 12 80 00 - FAX: 75 12 27 19

D. Jørgensen
Signature

9/11 - 2012
Date

COGNE ACCIAI SPECIALI S.p.a.

"Socio Unico"

Via Paravera, 16
I-11100 AOSTA
Tel.: +39.0165.3021
Fax :+39.0165.43779

Materials and finishes used in the manufacture of food equipment.

REFERENCE: *Regulation CE No. 1935/2004;*
FDA Title 21 (21 CFR) - part 170-189;
Standard ANSI/NSF 51 - 2002 "Food Equipment Materials";
Standard NFA 36-711;
DM No. 34, 21 March 1973 – Updated DM No. 215, 10 December 2008.

Nome Società: *(Company)*	**COGNE ACCIAI SPECIALI S.p.A.**
Indirizzo: *(Address)*	Via Paravera, 16 – 11100 AOSTA I
Telefono: *(Tel.)*	+39 0165 3021
Fax:	+39 0165 302423
e-mail:	mailman@cogne.com

We hereby state that stainless steel produced by Cogne Acciai Speciali S.p.A. with minimum chromium content of 16%, satisfy requirements of the above mentioned standards.

Aosta, 01.07.2009

Approved by: Dr. Marco Farinet – Quality Manager

STAINLESS STEEL IN CONTACT WITH FOOD

Stainless steels are widely used in food contact applications as material for equipment in the manufacture, bulk storage and transportation, and preparation of food and beverage products. This is because of the corrosion resistance of stainless steels together with their strength and durability, their ability to be readily cleaned and sterilized, and the fact that they do not affect the color or taste of foodstuff and beverages.

According to the European Directive on food contact materials (1935/2004) the material must not endanger human health, bring unacceptable changes in the composition of the food or cause deterioration in the taste or smell of the food. Given that the appropriate steel grade and surface finish for each application is chosen, stainless steel fulfills these conditions. There are numerous studies on the use of stainless steels in contact with food. The studies form the basis for policy statements published in the Council of Europe's Guidelines on Metals and Alloys used as Food Contact Materials.

Stainless austenitic steel grades like 1.4301 and 1.4401 are widely used as food contact materials. However, many other grades can also be used. For particular applications where the risk of corrosion is higher special grades should be considered. In Italy, where a National Decree specifies testing procedures for stainless steels in contact with food, more than 15 different stainless steel grades are already on the national list of approved steels. Choosing an appropriate surface finish for the stainless steel is also important to reach their full potential in respect of inert characteristics and cleansibility.

Outokumpu Tornio Works

Eero Rättyä
Vice President – R&D

References:

Council of Europe's Policy Statements Concerning Materials and Articles Intended to come into Contact with Foodstuffs. Technical Document: Guidelines on Metals and Alloys used as Food Contact Materials.

EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

National legislation: Italy - Decreto Ministrale 21 March 1973, Supplement to issue 104 of the Gazetta Ufficiale della Republica Italiana, 20 April 1973

Outokumpu Stainless Oy

FI-95400 Tornio, Finland
Tel. +358 16 4521, Fax +358 16 452 620, www.outokumpu.com
Domicile: Tornio, Finland, Business ID 0823315-9, VAT FI08233159

ACERINOX S.A
DEPT. TÉCNICO
CONTROL DE CALIDAD

DE: SR. TOMÁS MICÓ
A: SRA. DULCE LOMBA
Asunto: Certificado industria alimentaria

TEXTO:

De acuerdo con lo solicitado adjunto certificado de referencia.

Saludos,

Palmones, 16 de Marzo de 2009

We certify that the Stainless Steels manufactured by ACERINOX,S.A. are in accordance with the requirements of the (EC) Regulation 1935/2004 relating to restriction to the use of materials and objects intended to come into contact with foodstuffs.

Tomás Micó Martín
Head of Quality Control