


Haahr & Co. varenr. 2024340,2024342, 2024344,2024346, 9900080,9900081, 9900083,9924515	Declaration of Conformity for coated metallic materials and articles Version 1, 15.10.2012, DL	Page:1 of 3 Gældende for Haahr & Co. A/S Ibrugtagningsdato/ Godkendt af 10/5-2017 dl
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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: <ul style="list-style-type: none"> • Name • Item No. • Description • Material • Photo 	Steak knife& fork Chef knife& bread knife& butter knife &paring knife 2024340&2024342&2024344&2024346&9900080&9900081&9900083&9924515 3CR13 

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3	<p><u>General EU compliance:</u></p> <p>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.</p> <p><u>Specific compliance with national rules/health assessment:</u></p> <p>Coating: The applied coating is assessed in relation to, and complies with, one, or more, of the following requirements:</p> <ul style="list-style-type: none"> • BfR Recommendation: LI. Temperature Resistant Polymer Coating Systems for Frying, Cooking and Baking Utensils and/or • Council of Europe policy statement concerning Coatings Intended to come into Contact with Foodstuffs, Version 2, 29.01.2008, and/or • U.S. FDA CFR 21 § 175,210 to 390, Substances for use as components of coatings, and § 177.1380, Fluorocarbon resins and/or • _____ <p>Metal: The metal used is assessed for purity, composition and contagion, and comply with the requirements given in:</p> <ul style="list-style-type: none"> • French and Italian legislation for metallic food contact materials and/or • U.S. FDA FOOD CODE 2009 and NSF/ANSI 51-2012 on Food Equipment Materials and/or • _____ <p>Based on the assessment, it is established that the articles are suitable for contact with food under the section 4 specified operating conditions.</p>
4	<p>These articles are suitable for contact with all types of food at the expected and foreseeable use.</p> <p>These articles are intended for contact with food at temperatures up to <u>50-60</u> ° C for up to <u>1</u> hours</p> <p>These articles can also be used for storage of food at temperatures up to <u>30-40</u> ° C for up to <u>1</u> hours/day</p> <p>For the sake of coating durability it is recommended not to store salts and acidic foods longer than necessary.</p> <p>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.</p> <p>If the Danish Food Authorities so requests, Haahr & Co. A/S will provide the necessary background documentation.</p>

Haahr & Co. varenr.
2024340,2024342,
2024344,2024346,
9900080,9900081,
9900083,9924515

**Declaration of Conformity for coated
metallic materials and articles**

Version 1, 15.10.2012, DL

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Gældende for Haahr & Co. A/S

Ibrugtagningsdato/ Godkendt af
10/5-2017 dl

2017/5/8

Supplier name - Signature

Date

On behalf of Haahr & Co. A/S

Haahr & Co. Isenkram A/S
Mådevej 20 - 6700 Esbjerg
Tlf: 7512 8000
www.haahr-co.dk



Signature

10/5 - 17

Date

Test Report No.: Z128051333a

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Client:
Test item(s): KNIFE SET

**Identification/
Model No(s):** 2024340/2024342/2024344/2024346/2024227/9924515

Sample Receiving date: 2015-05-23

Testing Period: 2015-05-24 to 2015-05-30
Test specification:
 Selected tests by client
 Sensorial Examination

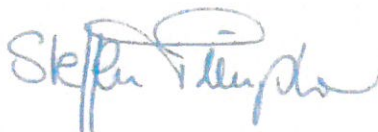
Migration of metals, Metal-release from Other Materials

Test result:

PASS

PASS

Other Information:
 For and on behalf of
 TÜV Rheinland (Shenzhen) Co., Ltd.



2015-06-01 Steffen Tuemptner / Technical Expert

Date

Name/Position

Test result is drawn according to the kind and extent of tests performed.
This test report relates to the a. m. test sample. Without permission of the test center this test report is not permitted to be duplicated in extracts. This test report does not entitle to carry any safety mark on this or similar products.


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Indication: Food contact
Product: Commodity, contact with foodstuff
§ 2 (6) No. 1, German Food, Commodities and Animal Feed Code of Law (LFGB)

Description of test specimen :

Material No.	Material	Color	Location
1	Stainless steel	Silvery	Blade of knife

According to Regulation (EC) No 1935/2004 this product is an article or material that is intended to come into contact with food and according to § 2 (6) No. 1 of the German Food, Commodities and Animal Feed Code of Law (LFGB) this product is a commodity.



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Test Results

1. General Manufacture and Materials Employed

The products submitted for testing are manufactured by a clean and hygienic manufacturer. No manufacturing residues or other damage could be determined which, in the sense of its foreseen and intended use, could lead to the user being endangered or the health of the user being impaired.

2. Sensorial Examination

It is examined to the extent of food simulant being used, which comes into contact with the product, undergoes detectable changes in taste and smell. For this purpose, the food simulant was stored in the product under the below mentioned time and temperature. Afterwards, the food simulant was examined by appropriate number of tasters with regard to any divergence in smell and taste. Another test sample, which was used as a reference, was treated by the same way except that it had no contact with the product to be tested.

Before testing, the product had been cleaned according to the product's instruction manual or in the absence of such manual, with hot water (60°C).

The test was carried out on the basis of DIN 10955:2004.

Evaluation scheme for the transfer of taste and smell:

- 0 = no discernible deviation
- 1 = barely discernible deviation
- 2 = weak deviation
- 3 = clear deviation
- 4 = strong deviation

Limit: 3 (failed)

The following simulation solvents and test conditions were stipulated:

food simulant	test duration/temperature
Water	2 h / 70°C

Test No.:	1	Limit
Material No.:	3	
Parameter	Result (Average)	
transfer of smell into foodstuffs	0.5	<3
transfer of taste into foodstuffs	0.5	<3

The submitted products are inconspicuous with regard to the transfer of smell and taste to the food simulant.



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3. Migration of metals, Metal-release from Other Materials

The testing of migration was performed with reference to Directive 82/711/EEC and Council Directive 85/572/EEC and its corresponding regulations. The determination of the amounts of metal that were released is done via ICP-OES.

The metal-release of a product was tested under the following conditions for migration:

food simulant	test duration/temperature
3% acetic acid	2 h / 70°C

Limit: Technical guide on metals and alloys used in food contact materials (Draft)

Test No.:	1		
Material No.:	1		
Metals and alloy components			
Parameter	Unit	Result	Limit
Silver (Ag)	mg/kg	<0.01	0.05
Aluminium (Al)	mg/kg	<0.1	1
Cobalt (Co)	mg/kg	<0.01	0.05
Chromium (Cr)	mg/kg	<0.1	1
Copper (Cu)	mg/kg	<0.1	5
Iron (Fe)	mg/kg	0.5	48
Manganese (Mn)	mg/kg	<0.06	0.6
Molybdenum (Mo)	mg/kg	<0.01	0.1
Nickel (Ni)	mg/kg	<0.01	0.07
Tin (Sn)	mg/kg	<0.1	50
Vanadium (V)	mg/kg	<0.1	1.8
Zinc (Zn)	mg/kg	<0.1	25
Metal as contaminants and impurities			
Arsenic (As)	mg/kg	<0.001	0.01
Barium (Ba)	mg/kg	<0.1	1
Beryllium (Be)	mg/kg	<0.01	0.01
Cadmium (Cd)	mg/kg	<0.001	0.002
Mercury (Hg)	mg/kg	<0.001	0.004
Lithium (Li)	mg/kg	<0.06	0.6
Lead (Pb)	mg/kg	<0.002	0.02
Antimony (Sb)	mg/kg	<0.01	0.04
Thallium (Tl)	mg/kg	<0.0002	0.0005

Abbreviation: mg/kg = milligram per kilogram
< = Less than

