DECLARATION OF COMPLIANCE WITH THE REGULATIONS CONCERNING MATERIALS AND PRODUCTS IN CONTACT WITH FOOD PRODUCTS ¹

The unders	gned, representing the following manufacturer:	
	: Neon Living ApS	
Address : Le	ne Haus Vej 7 - 7430 Ikast	
	gned acting in position of:	
Name : Ole 7		
Function : Cl	:0	
Herewith de	eclares that the product:	
Product iden	ification : Knivmagnet og træbakker	
Product num	ber : 52356, 52596, 52357, 52359, 06006, 07006	
Family of ma	terials (plastics, wood, metal glass): Walnut and oak wood	
	the requirements:	ENT AND OF THE COUNCIL
-REGULATION OF 27 Octo	ON (EC) No. 1935/2004 OF THE EUROPEAN PARLIAM per 2004, on materials and articles intended to come	into contact with food.
OF 27 Octol The article unacceptab	ON (EC) No. 1935/2004 OF THE EUROPEAN PARLIAM per 2004, on materials and articles intended to come object above, under normal and foreseeable condition le alteration in the composition or an alteration in the tics of the food product, is fit for use:	into contact with food. ns for use not causing any
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OF 27 Octol The article unacceptab characteris	per 2004, on materials and articles intended to come object above, under normal and foreseeable conditio le alteration in the composition or an alteration in th	into contact with food. ns for use not causing any e organoleptic
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The food-safety test insures that the above mentioned products are:

- manufactured in accordance with good manufacturing practise (GMP) VO 2023/2006
- not transfer its constituents to foodstuff in quantities which could endanger human life and change the quality, taste or colour of the foodstuff
- offering highest hygiene of foodstuff

¹ This declaration only concerns materials and articles intended for contact with food products as defined in the fiels of application of Regulation (EC) No. 1935/2004

The product must not come in contact with all types of food products
Or not with Contact with dry matter Contact with moist/liquid products Contact with fat Contact with acid Contact with alcohol Contact with frozen products: Heat treatment, including cooking If yes, give the maximum temperature:
- durability and temperature of conditioning and storage with contact of foodstuff :
2 hours - 100 degrees
In any case: The conformity is understood to be subject to conformity with the conditions for storage handling and use, taking into account the specific characteristics of the material or object, conditions as laid down by professional practices or codes.
In the event of a change in the packaged product, its composition or its intended use, as well in the event o a change in the conditions for using the materiel or the object, the persons for whom this declaration is intended must ensure the compatibility of the content/contents for which he/she accepts responsibility.
This declaration of compliance has been drawn up on the basis of:
 Declaration(s) by suppliers of raw materials Analyses of overall migration Analyses of the substances subject to limitation Others Test report enclosed
This declaration is established in application of article 16 of regulation (EC) no. 1935/2004.
It is intended for: H. W. Larsen
Place: Ikast, Denmark
Signature: Company stamp/seatNDINAVIAN STAINLESS STEEL A/S This document must be signed by a duly representative of the companyaus Vej 7 · DK-7430 ikasi · Tel.: +45 8683 6411 · Fax: +45 8683 6444