

## FØDEVAREDATABLAD

For overholdelse af EU direktiver

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Gældende for:	VICTORINOX produkter. Knive med stål klinge og skæfter af hhv. træ, plast og fibrox samt keramiske knive og lommeknive.
Producent:	VICTORINOX AG Schmiedgasse 57 CH-6438 Ibach-Schwyz Switzerland VAT 179 503
Overensstemmelses- erklæring:	Producenten har med datablade og overensstemmelseerklæring garanteret for produkternes råvaremateriale, produktionsmetode samt kvalitet jf. EU direktiv 1935/2004/EC, 2011/65/EC, 2002/96/EC samt EU regulativ 2023/2006 og 10/2011. Alle produkter er certificeret jf. SN EN ISO 8442-1 standard.
Fødevare, begrænsning:	Nej.
Sporbarhed:	Varerne er mærket, således at en hurtig og effektiv sortering samt evt. tilbagekaldelse kan finde sted. Sporbarheden er tilpasset det enkelte produkt.

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Vi garanterer med dette dokument, at ovennævnte produkter overholder bestemmelserne i ovennævnte EU direktiver, såfremt produkterne anvendes korrekt iflg. VICTORINOX datablade.

**Columbus Trading A/S**

Asger TUFvesson



**VICTORINOX**

Distributør for Danmark, Færøerne, Grønland og Island.

30.06.2015



**VICTORINOX**

## **Declaration of compliance** (SN EN 10204)

### Ceramic Line from Victorinox



Ceramic knives are becoming increasingly popular. The benefits are the best possible cutting quality, the blade remaining sharp over a very long period and the blade's neutrality with regard to taste.

The blades of ceramic knives are manufactured from high-purity zirconium oxide powder, compressed at very high pressure and sintered in special sintering furnaces at temperatures of 1500°C. This results in a blade that has an extremely high level of hardness.

It is resistant to corrosion and, thanks to its smooth surface, is insensitive to acids. As a result of the high density of the surface, ceramic knives are very easy to care for: simply damp wipe, dry and carefully store in the protective cover.

Advantages of ceramic knives:

- durable and extremely sharp
- light and handy
- does not transfer taste or odor
- hygienic and anti-allergic
- food safe
- resistant to corrosion and acids
- low maintenance

**Blade**      Made in Japan  
                 high-purity zirconium oxide powder

**Handle**      Made in Switzerland / Produced and inspected in Switzerland  
                 Thermoplastic Elastomers      (TPE)

The Ceramic Line from Victorinox meets all the provisions of the directive **84/500/EWG** and **(EG) 1935/2004** which apply to them.

VICTORINOX

Robert Elsener  
Quality manager



VICTORINOX

## Declaration of Conformity

Since 1884, the quality, functionality, innovation and design excellence of our products has been our first priority. This high quality awareness is reflected in our efficient quality management system that covers the production of Swiss Army Knives, Household and Professional Knives.

**Plastic** (Directive 2011/65/EC) manufacture without use of:

- Lead, cadmium, chromium-VI, mercury and compounds
- PBB (polybrominated biphenyls)
- PBDE (polybrominated diphenyl ethers)



We do not use any PVC (Polyvinyl chloride) for the manufacturing of our products.

**Stainless steel:** Victorinox alloys are suitable for articles coming into contact with food, taking into account regulation 1935/2004/EC, 2011/65/EC (RoHS), 2002/96/EC (WEEE) and German Food and Feed Code (LFGB).

**Electronics:** We declare that all electrical and electronic equipment used in our multi tools (Traveller, USB flash drives, LED products etc.) meet all the provisions which apply to them.

- **2011/65/EC:** Restriction of the use of certain hazardous substances in electrical and electronic equipment (RoHS)
- **2002/96/EC:** Waste Electrical and Electronic Equipment (WEEE)
- **2004/108/EC:** Electromagnetic compatibility

**Further directives:** REGULATION (EC) No 2032/2006 on good manufacturing practice for materials and articles intended to come into contact with food.

### The EU Timber Regulation (EUTR) Regulation (EU) No 995/2010

With reference to the EU Timber Regulation (EUTR) No 995/2010, we hereby declare that we only use FSC certified wood to manufacture knife handles. Checks have been undertaken to ensure Due Diligence and suppliers' compliance with the above regulations.

Victorinox AG guarantees all knives and tools to be of first class stainless steel and also guarantees a life time against any defects in material and workmanship (save for electronic components 2 years). Damage caused by normal wear and tear, misuse or abuse are not covered by this guarantee.



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## Certificate of Compliance (SN EN 10204)

Since 1884, the quality, functionality, innovation and design excellence of our products has been our first priority. This high quality awareness is reflected in our efficient quality management system that covers the production of Swiss Army Knives, Household and Professional Knives.

**NSF International** recognizes Victorinox as complying with NSF/ANSI 2 and all applicable requirements. Products appearing in the NSF official listing are authorized to bear the NSF mark.

### Stainless knife steel for Professional and Household Knives



Material type according to SN EN ISO 8442-1: martensitic, stainless steel

Material no.	Abbreviation		C	Cr	Mo	V
	DIN	AISI	[%]	[%]	[%]	[%]
1.4034	X46Cr13	420	0.43-0.50	12.5-14.5		
1.4109	X70CrMo15	440A	0.65 0.75	14.0-16.0	0.40-0.80	
1.4110	X55CrMo14	440A	0.48-0.60	13.0-15.0	0.50-0.80	≤ 0.15
1.4419	X38CrMo14	420	0.38	14.0	0.80	

All material is checked in accordance with Inspection Certificate 3.1 according to SN EN 10204. All specifications and directives meet the requirements of the SN EN ISO 8442-1 standard.



### Polymers for knife handles

The following polymers (plastic materials) are used to manufacture Kitchen, Household and Professional Knives. They meet all the provisions of the directive (EG) 1935/2004 and 10/2011 on plastic materials and articles intended to come into contact with food.

Handle made from	Standard	SwissClassic	Fibrox	Swibo®
Kitchen and Household Knives	PP	<sup>1)</sup> PP <sup>2)</sup> TPE		
Professional Knives			PA / TPE	PA
Maximum temperature for use		80 - 100°C		80 - 90°C
Maximum temperature for use, short-term	100°C		110°C	90°C
Steam sterilisation	120°C		150°C	120°C

PP = Polypropylene / PA = Polyamide / TPE = Thermoplastic Elastomer / <sup>1)</sup> paring knife <sup>2)</sup> household knives



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### CERAMIC LINE FROM VICTORINOX

Ceramic knives are becoming increasingly popular. The benefits are the best possible cutting quality, the blade remaining sharp over a very long period and the blade's neutrality with regard to taste.

The blades of ceramic knives are manufactured from high-purity zirconium oxide powder, compressed at very high pressure and sintered in special sintering furnaces at temperatures of 1'500°C. This results in a blade that has an extremely high level of hardness.

It is resistant to corrosion and, thanks to its smooth surface, is insensitive to acids. As a result of the high density of the surface, ceramic knives are very easy to care for: simply damp wipe, dry and carefully store in the protective cover.

#### Advantages of ceramic knives

- durable and extremely sharp
- light and handy
- does not transfer taste or odor
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