

Declaration of compliance for materials and articles intended to come into contact with food.

1. Regulation (EC) No 1935/2004, Article 16

INDUSTEEL hereby confirms that the main stainless steel groups mentioned in this document comply with current legislation for materials and articles intended to come into contact with food.

The declaration is based on:

- REGULATION (EC) No 1935/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL "The principle underlying this Regulation is that any material or article intended to come into contact, directly or indirectly, with food must be sufficiently inert to preclude substances from being transferred to food in quantities large enough to endanger human health or to bring about an unacceptable change in the composition of the food or a deterioration in its organoleptic properties."

- THE COUNCIL OF EUROPE GUIDELINES IN A NUTSHELL (http://www.edelstahl-rostoffrei.de/downloads/iser/CoE-Guidelines_EN.pdf)
- COMPLIANCE TEST OF STAINLESS STEEL AS A FOOD CONTACT MATERIAL USING THE CoE TEST GUIDELINE (http://www.edelstahl-rostoffrei.de/downloads/iser/Food Contact KTH report_EN.pdf)
- COMMISSION REGULATION (EC) No 2023/2006 "Good manufacturing practice for materials and articles intended to come into contact with food".

INDUSTEEL ensures that the manufacturing operations are in accordance with the general rules on good manufacturing practice (GMP) as in Article 5, 6, and 7.

The main groups of stainless steel mentioned below, produced according to EN 10088-2, can be used when producing machines and equipment for the food industry:

Ferritic, Austenitic and Duplex stainless steel

Furthermore, it is recommended that the main groups of steel mentioned has a minimum PREN value (Pitting, Resistance Equivalent Number) of or above 17,5 when used for general purposes. In situations with more aggressive media and/or higher temperatures, a PREN value of or above 23 is recommended.

$PREN = \% Cr + 3,3 \times \% Mo + 16 \times \% N$



2. Arrêté du 13 Janvier 1976 relatif aux matériaux et objets en acier inoxydable au contact des denrées alimentaires.

- Acceptability limits for food compatibility of stainless steels are:
Chromium minimum content: 13,0 %
Addition elements maximum content: 1% for Ta, Nb, Zr and 4% for Mo, Ti, Al, Cu

The list of grades satisfying the composition criteria can be found here :

https://www.economie.gouv.fr/files/files/directions_services/dgccrf/securete/produits_alimentaires/materiaux_contact/doc_pdf/AnnexeIV.pdf

- At request of the customer when ordering the declaration of conformity will be reported in the mill certificate with the chemical analysis.

3. Decreto 21 dicembre 2010, n.258 Regolamento recante aggiornamento del decreto ministeriale 21 marzo 1973, concernente la disciplina igienica degli imballaggi, recipienti, utensili destinati a venire a contatto con le sostanze alimentari o con sostanze d'uso personale, limitatamente agli acciai inossidabili.

- The list of stainless steel grades that can be used for food contact is given in the annex1 (Allegato I) of the decree :
http://www.gazzettaufficiale.it/atto/serie_generale/caricaArticolo?art.progressivo=0&art.idArticolo=1&art.versione=1&art.codiceRedazionale=011G0028&art.dataPubblicazioneGazzetta=2011-02-04&art.idGruppo=0&art.idSottoArticolo1=10&art.idSottoArticolo=1&art.flagTipoArticolo=1#art
- At request of the customer when ordering the declaration of conformity will be reported in the mill certificate with the EN 10008-1 and/or AISI/ASTM designation of the stainless steel grade.



Head of Health, Safety &
Environment