

Declaration of Compliance

Damstahl hereby declares that all stainless steel materials supplied by Damstahl fulfil the present legislation regarding materials and objects in contact with food products.

The legislation includes:

- **EC Regulation 1935/2004** (*Materials and articles intended to come into contact with food*)
- **EC Regulation 2023/2006** (Good Manufacturing Practice; GMP)
- The **NFA 36-711 standard of April 2002** “non packaging steel: Stainless steel intended for use in contact with foodstuffs, products and beverages for human and animal consumption”

A general requirement according to 1935/2004 is that materials and objects are manufactured in accordance with good manufacturing practice so that they, during normal or predictable conditions, do not leak substances into the food products in amounts which may:

- Imply a hazard to human health
- Imply unacceptable changes in the composition of the food products
- Imply a degradation of the organoleptic properties of the food product.

Stainless steel grades included:

This declaration includes all stainless steel grades regarded as being suitable for food contact. Damstahl recommends using, as a minimum, austenitic, ferritic or duplex grade (EN 10088-1), with a “Pitting Resistance Equivalent” (PREN) of at least 17.5. For corrosive media and/or higher temperature, stainless steel with a PREN above 23 is recommended.

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For less corrosion resistant alloys (i.e., martensitic knife alloys), caution is recommended. In any case, only stainless steel with a sufficient corrosion resistance to withstand the environment in which it's going to be used should be applied.

For further information with regards to stainless steel, corrosion, manufacturing and surface treatment, we refer to www.damstahl.com.

Supply Conditions Included:


The declaration applies for all raw, unmanufactured stainless steel specimens, as produced by the mill (i.e. sheets, plates, bars, tubes and pipes (welded and seamless), rectangular tubes, rectangular bars etc.), however, not combined specimens, such as ball valves. Due to the geometric conditions of the specimens, the corrosion resistance depends at least as much on the operating conditions as the steel grades, and no steel stockist can extend guarantees against such.

Certificates

All stainless steel materials supplied by Damstahl are certified according to EN 10204 – 3.1. Damstahl recommends that all stainless steel meant for food product contact is ordered along with a certificate. At first, this ensures the traceability, and, secondly, it's a vital control of the alloying elements.

On behalf of the Damstahl Group,
yours sincerely


Michael Lund
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Claus Qvist Jessen
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