

**Michael Lund**  
Managing Director, Group CEO

**Damstahl a/s**  
Danmarksvej 28  
DK-8660 Skanderborg

Phone +45 8794 4000  
Dir. No +45 8794 4011

mlu@damstahl.com  
www.damstahl.dk

Reg. No. DK 2325 6118

## 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)
- **Regulation (EC) No 1907/2006** (REACH)
- **Directive 2011/65/EU** (RoHS; including Directive (EU) 2015/863, Annex II)
- **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 (1935/2004) is that materials and objects, including active and intelligent 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.

## Declaration of Compliance

---

### 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.

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](http://www.damstahl.com).

### 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.

**Damstahl a/s**



Michael Lund  
Managing Director, Group CEO



Claus Qvist Jessen  
Chemical Engineer, PhD