



# NORMPACK CERTIFICATE

Registration number: 006 11 100 1479 41

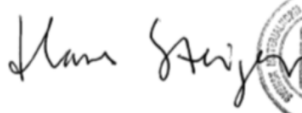
Valid until: 2027-11-14

|             |                                                              |                                                                                         |
|-------------|--------------------------------------------------------------|-----------------------------------------------------------------------------------------|
| DESCRIPTION | Company / address                                            | Uddeholms AB<br>Uvedsvägen, SE-683 85 Hagfors, Sweden                                   |
|             | Trade Name (type and/or art.no)                              | Uddeholm steel grades low tempered MIRRAX ESR, CORRAX,<br>low tempered TYRAX ESR, VANAX |
|             | All layers in the material, starting with food contact layer | Steel                                                                                   |
|             | Substances with restrictions / SML                           | Metal elements according to Warenwet                                                    |
|             | Dual use substances                                          | No                                                                                      |

|                        |                                                                                                                    |
|------------------------|--------------------------------------------------------------------------------------------------------------------|
| Assessed according to: | (EC) No 1935/2004 Framework regulation,<br>The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland |
|------------------------|--------------------------------------------------------------------------------------------------------------------|

|             |                                                  |                                                                                                          |
|-------------|--------------------------------------------------|----------------------------------------------------------------------------------------------------------|
| SUITABILITY | Evaluated and suitable for food types:           | All foodtypes                                                                                            |
|             | Evaluated and suitable for time and temperature: | OM6 conditions: High temperature applications including long term storage at room temperature and below. |
|             | Single use / Repeated use                        | Repeated use                                                                                             |
|             | Other restrictions and specifications            | Migration tests to 3% Acetic acid as worst case.                                                         |

|                      |                         |                                                                                                                                                                                     |
|----------------------|-------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| TESTS / CALCULATIONS | Overall Migration       | Overall migration has been performed on the whole construction to food simulant 3% Acetic acid as worst case, at conditions 4 hours 100°C.<br>Results < 10 mg/dm2                   |
|                      | Specific migration      | Specific migration of heavy metals has been performed on the whole construction by analysis to food simulant 3% Acetic acid at conditions 4 hours 100°C.<br><br>Results < SML mg/kg |
|                      | Set off                 | Not applicable                                                                                                                                                                      |
|                      | Surface to volume       | Surface to volume ratio applied 6 dm2 per kg of food                                                                                                                                |
|                      | Organoleptic properties | Organoleptic properties have not been evaluated.                                                                                                                                    |
|                      |                         |                                                                                                                                                                                     |
|                      |                         |                                                                                                                                                                                     |

|              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                                                                                                                                               |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VERIFICATION | Examined by Normpack's secretariat, ensuring that the above material(s) / product(s) at the time of issue of the certificate is/are consistent with the material specific requirements in the Normpack Norm (see back page of certificate) and that a complete documentation does exist. The processor is responsible for fulfilling all legal requirements. This certificate is valid for two years provided that no changes are made in the composition of the material or in the relevant legal requirements. For verification of validity, contact normpack@ri.se. | 2025-11-14                                                                                                                                                                                    |
|              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <br><br>Hans Steijer |



# NORMPACK

## THE NORMPACK NORM

amended 2025-01-24

- § 1. Materials and articles in contact with food shall meet the demands of Swedish or EU harmonized regulations, as amended:

| Swedish regulations                                                                                                                   | EU-regulations<br>– all materials                                                                                                                                                                                                        | EU-regulations<br>– specific materials                                                                                                                                                                                                                                                                                                                                         |
|---------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <a href="#">SFS 2006:804</a><br><a href="#">SFS 2006:813</a><br><a href="#">LIVSFS 2023:5</a><br><a href="#">(Contact with Foods)</a> | <a href="#">(EC) 1935/2004 (Framework reg)</a><br><a href="#">(EC) 2023/2006 (GMP)</a><br><a href="#">(EC) 178/2002 (General Food Law)</a><br><a href="#">(EC) 1333/2008 (Additives)</a><br><a href="#">(EC) 1334/2008 (Flavourings)</a> | <a href="#">(EC) 450/2009 (A&amp;I packaging)</a><br><a href="#">84/500/EEC (Ceramics)</a><br><a href="#">2007/42/EC (Cellophane)</a><br><a href="#">93/11/EEC (N-nitrosamine)</a><br><a href="#">(EC) 1895/2005 (Epoxy)</a><br><a href="#">(EU) 10/2011 (Plastic)</a><br><a href="#">(EU) 2022/1616 (Recycled plastic)</a><br><a href="#">(EU) 2024/3190 (BPA bisphenols)</a> |

- § 2. For materials not covered by Swedish or EU harmonized food contact material regulation, one of the following regulations should be used:

| Warenwet                                                                                | BfR                                                                                                      | FDA                                                                                                                                          | CoE (metals)                                                 |
|-----------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------|
| <a href="#">The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland</a> | <a href="#">Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), Germany. Recommendations on</a> | <a href="#">Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189</a> | <a href="#">Council of Europe guide on metals and alloys</a> |

- § 3. To ensure correct use, suppliers and purchasers throughout the value chain shall confer about the suitability of the material/article for the intended purpose.

- § 4. The transfer of constituents from the food contact material to food shall be assessed.  
If there is a limit regulating materials/articles, the following alternative methods are suggested to establish whether the material/article meets the demands:

- Worst case calculations
- Migration modelling
- Laboratory

All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate

Contact: normpack@ri.se www.normpack.se

# Verifikat

Document ID 09222115557562352540

## Dokument

**Normpack Certificate 006 11 100 1479 41**

Huvuddokument

2 sidor

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## Signerare

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