

NORM PACK	NORMPACK-CERTIFICATE																																																																										
	Registration No: 006 03 100 1479 37	Valid until: 2023-03-03																																																																									
Trade name (type and/or art.no): Uddeholm steel grades low tempered MIRRAX ESR, CORRAX, low tempered TYRAX ESR, VANAX																																																																											
DESCRIPTION	Type of material: <input type="text" value="Other material"/>																																																																										
	All layers in the material (start with food contact layer): Steel																																																																										
	Suitable for food type(s)																																																																										
	<table border="1" style="width:100%; border-collapse: collapse; text-align: center;"> <tr> <th colspan="2">01. Drinks</th> <th colspan="2">02. Cereals, cereal products and products thereof</th> <th colspan="2">03. Chocolate, sugar and products thereof</th> <th colspan="2">04. Fruit, vegetables and products thereof</th> <th colspan="2">05. Fats and oils</th> <th colspan="2">06. Animal products and egg</th> <th colspan="2">07. Milk products</th> <th colspan="2">08. Miscellaneous products</th> </tr> <tr> <td>01.01</td><td>01.03</td><td>02.01</td><td>02.04</td><td>03.01</td><td>03.03</td><td>04.01</td><td>04.04</td><td>05.01</td><td></td><td>06.01</td><td>06.04</td><td>07.01</td><td>07.03</td><td>08.01</td><td>08.04</td><td>08.07</td><td>08.10</td><td>08.13</td> </tr> <tr> <td>01.02</td><td></td><td>02.02</td><td>02.05</td><td>03.02</td><td></td><td>04.02</td><td>04.05</td><td>05.02</td><td></td><td>06.02</td><td>06.05</td><td>07.02</td><td>07.04</td><td>08.02</td><td>08.05</td><td>08.08</td><td>08.11</td><td>08.14</td> </tr> <tr> <td></td><td></td><td>02.03</td><td>02.06</td><td></td><td></td><td>04.03</td><td></td><td></td><td></td><td>06.03</td><td>06.05*</td><td></td><td></td><td>08.03</td><td>08.06</td><td>08.09</td><td>08.12</td><td>08.15</td> </tr> </table>		01. Drinks		02. Cereals, cereal products and products thereof		03. Chocolate, sugar and products thereof		04. Fruit, vegetables and products thereof		05. Fats and oils		06. Animal products and egg		07. Milk products		08. Miscellaneous products		01.01	01.03	02.01	02.04	03.01	03.03	04.01	04.04	05.01		06.01	06.04	07.01	07.03	08.01	08.04	08.07	08.10	08.13	01.02		02.02	02.05	03.02		04.02	04.05	05.02		06.02	06.05	07.02	07.04	08.02	08.05	08.08	08.11	08.14			02.03	02.06			04.03				06.03	06.05*			08.03	08.06	08.09	08.12	08.15
01. Drinks		02. Cereals, cereal products and products thereof		03. Chocolate, sugar and products thereof		04. Fruit, vegetables and products thereof		05. Fats and oils		06. Animal products and egg		07. Milk products		08. Miscellaneous products																																																													
01.01	01.03	02.01	02.04	03.01	03.03	04.01	04.04	05.01		06.01	06.04	07.01	07.03	08.01	08.04	08.07	08.10	08.13																																																									
01.02		02.02	02.05	03.02		04.02	04.05	05.02		06.02	06.05	07.02	07.04	08.02	08.05	08.08	08.11	08.14																																																									
		02.03	02.06			04.03				06.03	06.05*			08.03	08.06	08.09	08.12	08.15																																																									
DESCRIPTION OF FOOD	Contact time in foreseeable use																																																																										
	Time <input type="text" value="<4h"/> <input type="text" value=">24h"/>	Includes Food Additives (E-no) <input type="text"/>																																																																									
	Temp. °C <input type="text" value="< 100°"/> <input type="text" value="< 40°"/>	If YES, what numbers? <input type="text"/>																																																																									
		E.no <input type="text"/>																																																																									
	CAS-no or PM/ref-no for the substances which are subject to restriction in food																																																																										
	Other information as restrictions and specifications Suitable for all foodtypes. Migration tests to acidic acid as worst case.																																																																										
	Tests/Calculations The Food simulants are: A:10% Ethanol, B:3% Acetic acid, C:20% Ethanol, D1:50% Ethanol, D2:Veg.oil < 1% unsaponifiable matter, E:MPPO x=Screening, *Food type 01.04, D2= 95% EtOH, **Whole eggs																																																																										
	FRF: <input type="text" value="No"/>	Functional barrier <input type="text" value="No"/>																																																																									
COMPLETED TESTS	<table border="1" style="width:100%; border-collapse: collapse; text-align: center;"> <tr> <th colspan="6">Overall Migration</th> </tr> <tr> <td>Food simulants:</td><td>A</td><td>B</td><td>C</td><td>D1</td><td>D2</td> </tr> <tr> <td>Time</td><td>x</td><td>4 h</td><td>x</td><td>x</td><td>x</td> </tr> <tr> <td>Temp. °C</td><td>x</td><td>100</td><td>x</td><td>x</td><td>x</td> </tr> <tr> <td>Time</td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Temp. °C</td><td></td><td></td><td></td><td></td><td></td> </tr> </table>		Overall Migration						Food simulants:	A	B	C	D1	D2	Time	x	4 h	x	x	x	Temp. °C	x	100	x	x	x	Time						Temp. °C																																										
Overall Migration																																																																											
Food simulants:	A	B	C	D1	D2																																																																						
Time	x	4 h	x	x	x																																																																						
Temp. °C	x	100	x	x	x																																																																						
Time																																																																											
Temp. °C																																																																											
	<table border="1" style="width:100%; border-collapse: collapse; text-align: center;"> <tr> <th colspan="6">Specific Migration</th> </tr> <tr> <td>Food simulants:</td><td>A</td><td>B</td><td>C</td><td>D1</td><td>D2</td><td>E</td> </tr> <tr> <td>Time</td><td></td><td>4 h</td><td></td><td></td><td></td><td>x</td> </tr> <tr> <td>Temp. °C</td><td></td><td>100</td><td></td><td></td><td></td><td>x</td> </tr> <tr> <td>Time</td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Temp. °C</td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> </table>		Specific Migration						Food simulants:	A	B	C	D1	D2	E	Time		4 h				x	Temp. °C		100				x	Time							Temp. °C																																						
Specific Migration																																																																											
Food simulants:	A	B	C	D1	D2	E																																																																					
Time		4 h				x																																																																					
Temp. °C		100				x																																																																					
Time																																																																											
Temp. °C																																																																											
	<table border="1" style="width:100%; border-collapse: collapse; text-align: center;"> <tr> <td>Results mg/dm2</td><td><10</td><td>Method</td><td>Measurement</td> </tr> <tr> <td>Migration test</td><td></td><td colspan="2">Migration test on the construction</td> </tr> </table>		Results mg/dm2	<10	Method	Measurement	Migration test		Migration test on the construction																																																																		
Results mg/dm2	<10	Method	Measurement																																																																								
Migration test		Migration test on the construction																																																																									
	<table border="1" style="width:100%; border-collapse: collapse; text-align: center;"> <tr> <td>Results mg/kg</td><td><60</td><td>Method</td><td>Measurement</td> </tr> <tr> <td>PAA</td><td>No</td><td>Metals</td><td><SML</td> </tr> <tr> <td>Area, dm²</td><td>6</td><td>Vol, dm³</td><td>1</td> </tr> </table>		Results mg/kg	<60	Method	Measurement	PAA	No	Metals	<SML	Area, dm²	6	Vol, dm³	1																																																													
Results mg/kg	<60	Method	Measurement																																																																								
PAA	No	Metals	<SML																																																																								
Area, dm²	6	Vol, dm³	1																																																																								
	<table border="1" style="width:100%; border-collapse: collapse; text-align: center;"> <tr> <td>Simulants</td><td>Water</td><td>Heptan</td><td></td><td>Saliva</td><td>Method</td><td></td> </tr> <tr> <td>Time</td><td></td><td></td><td></td><td></td><td>Results</td><td></td> </tr> <tr> <td>Temp. °C</td><td></td><td></td><td></td><td></td><td></td><td></td> </tr> <tr> <td>Material/ articles</td><td></td><td></td><td></td><td><input type="checkbox"/> Dry food</td><td></td><td></td> </tr> </table>		Simulants	Water	Heptan		Saliva	Method		Time					Results		Temp. °C							Material/ articles				<input type="checkbox"/> Dry food																																															
Simulants	Water	Heptan		Saliva	Method																																																																						
Time					Results																																																																						
Temp. °C																																																																											
Material/ articles				<input type="checkbox"/> Dry food																																																																							
PRODUCTION REQUIREMENTS	<p>The certificate owner ensures that the production fulfils the requirements of:</p> <table style="width:100%;"> <tr> <td>-Art 17. L 1935/2004 Traceability</td> <td><input type="text" value="Yes"/></td> <td>Declaration of Compliance DoC</td> <td><input type="text" value="Yes"/></td> </tr> <tr> <td>L 2023/2006 about Good Manufacturing Practice</td> <td><input type="text" value="Yes"/></td> <td>Framework regulation 1935/2004</td> <td></td> </tr> </table>		-Art 17. L 1935/2004 Traceability	<input type="text" value="Yes"/>	Declaration of Compliance DoC	<input type="text" value="Yes"/>	L 2023/2006 about Good Manufacturing Practice	<input type="text" value="Yes"/>	Framework regulation 1935/2004																																																																		
-Art 17. L 1935/2004 Traceability	<input type="text" value="Yes"/>	Declaration of Compliance DoC	<input type="text" value="Yes"/>																																																																								
L 2023/2006 about Good Manufacturing Practice	<input type="text" value="Yes"/>	Framework regulation 1935/2004																																																																									
	The above material/article is in compliance with the requirements of the regulations specified in the Normpack Norm (see back page)																																																																										
	<p>Certificate owner ensures that:</p> <ul style="list-style-type: none"> - there is a clear traceability of the materials/articles covered by this certificate - no changes is made of the materials/articles which could affect this certificate (§5 Normpack Norm) - that interacting requirements of the Normpack Norm are fulfilled (§3 Normpack Norm) 																																																																										
	<p>Normpack's secretariat ensures that:</p> <ul style="list-style-type: none"> - the above material /product at the time of execution of the certificate is consistent with the requirements in the Normpack Norm - (see back page of the certificate) and that a complete documentation does exist 																																																																										
SIGNATURE	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Certificate owner</th> </tr> <tr> <td>Company</td> <td>UDDEHOLMS AB</td> </tr> <tr> <td>Web address (URL)</td> <td>www.uddeholm.com</td> </tr> <tr> <td>Date:</td> <td>2021-03-03</td> </tr> <tr> <td>Signature of product responsible:</td> <td></td> </tr> <tr> <td>Clarification of signature:</td> <td>Berne Högman</td> </tr> </table> <p style="text-align: center; font-size: small;">Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line</p>		Certificate owner		Company	UDDEHOLMS AB	Web address (URL)	www.uddeholm.com	Date:	2021-03-03	Signature of product responsible:		Clarification of signature:	Berne Högman																																																													
Certificate owner																																																																											
Company	UDDEHOLMS AB																																																																										
Web address (URL)	www.uddeholm.com																																																																										
Date:	2021-03-03																																																																										
Signature of product responsible:																																																																											
Clarification of signature:	Berne Högman																																																																										
	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Examined by Normpack's secretariat</th> </tr> <tr> <td>Date</td> <td>2021-03-03</td> </tr> <tr> <td>Stamp and signature</td> <td></td> </tr> <tr> <td>Clarification of signature:</td> <td>Hans Steijer</td> </tr> </table>		Examined by Normpack's secretariat		Date	2021-03-03	Stamp and signature		Clarification of signature:	Hans Steijer																																																																	
Examined by Normpack's secretariat																																																																											
Date	2021-03-03																																																																										
Stamp and signature																																																																											
Clarification of signature:	Hans Steijer																																																																										
	Note that if the material / the articles is subject to subsequent processing, then the certificate is not valid and it is incumbent on the processor to be responsible that legal requirements are met.																																																																										



SWEDISH MATERIAL NORM (THE NORMPACK NORM) FOR MATERIALS AND ARTICLES IN CONTACT WITH FOODSTUFFS

12th update, March 2019.

§ 1. Materials and articles in contact with food shall meet the demands of the Swedish Ordinances SFS 2006:804, SFS 2006:813s and the European Regulations (EC)178/2002, (EC) 1935/2004, (EC) 2023/2006, (EC) 1333/2008 and (EC) 1334/2008 also the regulation from Swedish National Food Agency on Materials and Articles Intended to come into Contact with Foods (LIVSFS 2011:7), on Nutritional Supplements (LIVSFS 2003:9). All in the Normpack Norm applicable laws and recommendations shall be applied in their latest updated version when issuing a certificate.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm: 84/500/EEC (Ceramics), 2007/42/EC (Cellophane), EC/282/2008 (Recycled plastic), EC/450/2009 (A&I packaging), EU/10/2011 (Plastic), EC/1895/2005 (Epoxy), 93/11/EEC (N-nitrosamine), EU/2018/213 (bisphenol A).

§ 2. For materials not covered in detail in Swedish or European harmonised food legislation one of the following regulations shall be used:

- * The Dutch Packaging and Food-Utensils Regulation (Warenwet) Holland
- * Kunststoffe im Lebensmittelverkehr, Empfehlungen des Bundesinstitutes für Risikobewertung (BfR), and Bedarfsgegenständeverordnung published in Bundesgesundheitsblatt, Germany.
- * Code of Federal Regulations, 21, Food and Drugs, § 174, 175, 176, 177, 178, 180, 181, 182, 184, 186 and 189 (FDA), USA.

§ 3. To prevent incorrect usage of materials and articles in contact with food, supplier and buyer at all manufacturing and handling levels shall confer about the suitability of the product for the intended purpose.

§4. Control of migration

If there is a limit regulating materials and articles, the following alternative methods are suggested to establish whether the product meets the demands of EU/10/2011:

- a) Measurements using fully validated or recommended methods
- b) Mathematical calculations by FACET if a) is missing. See URL below

<http://expofacts.jrc.ec.europa.eu/facet/login.php>

www.normpack.se

www.slv.se

www.bfr.zadi.de

https://ec.europa.eu/food/safety/chemical_safety/food_contact_materials_en

www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm

<https://zoek.officielebekendmakingen.nl/stcrt-2014-8531.html>

Contact: normpack@ri.se

1 Drinks

- 01.01 Non-alc or alc beverages of an alcoholic str < 6% vol
A. Clear beverages, B Opaque
- 01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.
- 01.03 Alcoholic beverages of an alcoholic strength >20% vol.
- 01.04 Other: undenaturated ethylalcohol

2 Cereals, cereal products, pastry, cakes and other bakers' wares

- 02.01 Starches
- 02.02 Cereals, unprocessed, puffed, in flakes
- 02.03 Fine and coarse flour of cereals
- 02.04 Dry and fresh pasta
- 02.05 Pastry, biscuits etc, dry /A. With fatty subst. on surface /B. Other
- 02.06 Pastry, cakes, etc, fresh: /A. With fatty subst. on surface /B. Other

3 Chocolate, sugar and products thereof, confectionery products

- 03.01 Chocolate, ch. coated prod, substitutes and prod coated with subst
- 03.02 Confectionery products://A. In solid form /I. With fatty subst. on sur:
/II. Other //B. In paste form: /I. With fatty subst. on surface /II. Moist
- 03.03 Sugar and sugar products /A. In solid form/ B. Molasses, syrup, honey

4 Fruit, vegetables and products thereof

- 04.01 Whole fruits, fresh or chilled. /A. Unpeeled or uncut
/B. Peeled or cut
- 04.02 Processed fruit://A. Dried or dehydrated //B. in the form of purée, preserves, paste, in its own juice //C. preserved in a liquid medium
- 04.03 Nuts /A. Shelled, dried, flaked /B. Shelled, roasted /C. In paste/cream
- 04.04 Whole vegetables, fresh or chilled. /A. Unpeeled or uncut
/B. Peeled or cut
- 04.05 Processed vegetables: /A. Dried or dehydrated /B. (Not in use)
/C. in the form of purée, paste, in own juice

5 Fats and oils

- 05.01 Animal and vegetable fats and oils, whether natural or treated
- 05.02 Margarine, butter and fats and oils made from water emulsions in oil

6 Animal products and egg

- 06.01 Fish: /A. Fresh, chilled /B. Preserved fish: I. In oily II. waterbased
- 06.02 Crustaceans and molluscs /A. Fresh with shells /B. Shelled
- 06.03 Meat of all zoological species /A. Fresh, chilled, B. Processed. C. Marinated
- 06.04 Preserved meat: /A. In a fatty or oily m /B. In an aqueous m
- 06.05 Whole eggs, egg yolks, egg whites /A. In powder, dried or frozen
/B. Liquid and cooked

7 Milk products

- 07.01 Milk /A. Milk and milk based beverages /B. Milk powder
- 07.02 Fermented milk such as yoghurt, buttermilk and the like
- 07.03 Cream and sour cream
- 07.04 Cheese: /A. Whole, with inedible rind /B. without rind or with edible
rind /C. Processed /D. Preserved: I. In an oily m: II. In an aqueous m

8 Miscellaneous products

- 08.01 Vinegar
- 08.02 Fried or roasted foods: /A. Fried potatoes /B. Of animal origin
- 08.03 Preparations for soups, homogen. composite foods, preparations,
/A. In powder form or dried: I. Of a fatty character: II. Other /B. In other
forms I. Of a fatty character: II. Other
- 08.04 Sauces: /A. Aqueous /B. Of a fatty character
- 08.05 Mustard (except mustard in powder form under 08.14)
- 08.06 Sandwiches, toasts, pizza etc /A. With a fatty surface /B. Other
- 08.07 Icecream
- 08.08 Dried food /A. With a fatty surface /B. Other
- 08.09 Frozen or deep-frozen foods
- 08.10 Concentrated extracts of an alcoholic strength >= 6 % vol.
- 08.11 Cocoa /A. Cocoa powder /B. Cocoa paste
- 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc
- 08.13 Aromatic herbs and other herbs
- 08.14 Spices and seasonings in the natural state
- 08.15 Spices and seasonings in an oily medium, e.g. pesto and curry paste