

Declaration of Compliance for metallic food contact articles

Version no. 01.2021

Page:1 of 1 Applicable to:

Effective date/ Approved by 16.03.2021

Side 1

16-03-2021

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1	voestalpine HPM Denmark A/S, Kokmose 8, DK-6000 Kolding
2	Identification of product:
	This DoC covers the alloys, and articles produced from these alloys, in the attached Normpack certificate, that forms an integral part of this DoC
3	General EU compliance:
	The articles comply with 1935/2004/EC by complying with the Dutch national requirement "Verpakkingen- en Gebruiksartikelenbesluit" Hoofdstuk IV – Metalen
	The articles are manufactured in compliance with 2023/2006/EC.
	Denmark: The articles comply with the Danish regulation BEK. No. 822 of 26.06.2013
4	Intended use and restrictions:
	The articles are only documented suitable for contact with the food types specified in the Normpack certificate, at the time and temperature combinations specified. For other food types and time/temperature combinations, consult our team.
	We declare that the products in this consignment have been produced under the same conditions as the sample, and from identical raw materials from the same supplier.
	We declare that we have procedures in place, according to 2023/2006/EC, to ensure that all items delivered by us live up to the requirements mentioned above. voestalpine HPM Denmark A/S is registered with the Danish Veterinary and Food Administration (DVFA), and our mandatory Own Control System is subject to inspection by the DVFA.

We will make the relevant background documentation available to the competent authorities at

On behalf of voestalpine HPM Denmark A/S

their request.

Bruv Hay

16.03.2021.

Date



NORMPACK CERTIFICATE

Registration number: 006 08 100 3190 39

Company / address **Uddeholms AB** Uvedsvägen, SE-683 85 Hagfors, Sweden Trade Name (type and/or art.no) Uddeholm steel grades low tempered STAVAX ESR, MIRRAX 40, IDUN, RAMAX HH, ROYALLOY and low tempered **ELMAX** All layers in the material, starting Steel with food contact layer Substances with restrictions / SML No Dual use substances No Assessed according to: (EC) No 1935/2004 Framework regulation, The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland Evaluated and suitable for food All foodtypes except acidic foods types: OM6 conditions: High temperature applications including long term storage at room temperature and below. Evaluated and suitable for time and temperature: Single use / Repeated use Repeated use Other restrictions and Not evaluated for acidic foods. Migration tests to distilled water as worst case. specifications Overall Migration Overall migration has been performed on the whole construction to food simulant distilled water as worst case, at conditions 4 hours 100°C. Results < 10 mg/dm2 Specific migration Specific migration of heavy metals has been performed on the whole construction by analysis to food simulant distilled water at conditions 4 hours 100°C. TESTS / CALCULATIONS Results < SML mg/kg Not applicable Set off Surface to volume ratio applied 6 dm2 per kg of food Surface to volume Organoleptic properties Organoleptic properties have not been evaluated

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.

2023-08-08 Um Suy Hans Steijer

Valid until: 2025-08-08



NORMPACK CERTIFICATE

Registration number: 006 08 100 1479 39

Uddeholms AB Company / address Uvedsvägen, SE-683 85 Hagfors, Sweden Trade Name (type and/or art.no) Uddeholm steel grades low tempered MIRRAX ESR, CORRAX, low tempered TYRAX ESR, VANAX All layers in the material, starting with food contact layer Substances with restrictions / SML No Dual use substances No Assessed according to: (EC) No 1935/2004 Framework regulation, The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherlands All food types Evaluated and suitable for food types: Evaluated and suitable for time and OM6 conditions: High temperature applications including long term storage at room temperature and below. temperature: Single use / Repeated use Repeated use Other restrictions and specifications Overall Migration Overall migration has been performed on the whole construction to food simulant B:3% Acetic acid as worst case, at conditions 4 hours 100°C. Results < 10 mg/dm2 Specific migration Specific migration of heavy metals has been performed on the whole construction by analysis to food simulant B:3% Acetic acid at conditions 4 hours 100°C. TESTS / CALCULATIONS Results < SML mg/kg Set off Not applicable Surface to volume ratio applied 6 dm2 per kg of food Surface to volume Organoleptic properties Organoleptic properties have not been evaluated

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For verification of validity, contact normpack@ri.se.

Hans Steijer

Valid until: 2025-08-08



NORMPACK CERTIFICATE

Registration number: 006 08 100 3108 39

Company / address **Uddeholms AB** Uvedsvägen, SE-683 85 Hagfors, Sweden Trade Name (type and/or art.no) Uddeholm steel grades IMPAX SUPREME, NIMAX, ORVAR 2M, ORVAR SUPREME, DIEVAR, UNIMAX, CALDIE, RIGOR, SVERKER 21, SLEIPNER, BURE, VANADIS 4 EXTRA and VANADIS 8 All layers in the material, starting Steel with food contact layer Substances with restrictions / SML No Dual use substances No Assessed according to: (EC) No 1935/2004 Framework regulation, The Dutch Packaging and Food-Utensils Regulation (Warenwet), Netherland Evaluated and suitable for food Dry and fatty foods types: OM6 conditions: High temperature applications including long term storage at room temperature and below. Evaluated and suitable for time and temperature: Single use / Repeated use Repeated use Other restrictions and Not evaluated for acidic foods. Migration tests to distilled water as worst case specifications Overall Migration Overall migration has been performed on the whole construction to food simulant distilled water as worst case, at conditions 4 hours 100°C. Results < 10 mg/dm2 Specific migration Specific migration of heavy metals has been performed on the whole construction by analysis to food simulant distilled water at conditions 4 hours 100°C. TESTS / CALCULATIONS Results < SML mg/kg Set off Not applicable Surface to volume ratio applied 6 dm2 per kg of food Surface to volume Organoleptic properties Organoleptic properties have not been evaluated

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For verification of validity, contact normpack@ri.se.

2023-08-08

Hans Steijer

Valid until: 2025-08-08



THE NORMPACK NORM

amended 2022-11-16

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

Swedish regulations	EU-regulations – all materials	EU-regulations - specific materials
SFS 2006:804	(EC) 1935/2004 (Framework reg)	(EC) 450/2009 (A&I packaging)
SFS 2006:813	(EC) 2023/2006 (GMP)	84/500/EEC (Ceramics)
LIVSFS 2011:7 (Contact with Foods)	(EC) 178/2002 (General Food Law)	2007/42/EC (Cellophane)
	(EC) 1333/2008 (Additives)	93/11/EEC (N-nitrosamine)
	(EC) 1334/2008 (Flavourings)	(EC) 1895/2005 (Epoxi)
		(EU) 10/2011 (Plastic)
		(EU) 2022/1616 (Recycled
		<u>plastic)</u>
		(EU) 2018/213 (Plastic-BPA)

§ 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
Utensils Regulation (Warenwet) Netherland	Risikohewertung (RfR)	Code of Federal Regulations, Title 21 Food and Drugs, (FDA), USA §§ 174, 175,

- § 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:
 - a) Worst case calculations
 - b) Migration modelling
 - c) Laboratory measurements

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