



# NORMPACK-CERTIFICATE

Registration No:

006 10 100 1479 32

Valid until:

2018-10-19

DESCRIPTION

**Trade name (type and/or art.no):**

Uddeholm steel grades: Uddeholm CORRAX and low tempered Uddeholm MIRRAX ESR

**Type of material:**

Other material

**All layers in the material (start with food contact layer):**

Steel

DESCRIPTION OF FOOD

**Suitable for food type(s)**

| 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 |  |       | 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             |  | 06.02B                      | 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 |

**Contact time in foreseeable use**

|           |       |       |        |  |  |  |  |  |  |
|-----------|-------|-------|--------|--|--|--|--|--|--|
| Time      | <24h  | <6m   | <4h    |  |  |  |  |  |  |
| Temp. ° C | < 40° | < 40° | < 100° |  |  |  |  |  |  |

Includes Food Additives (E-no)

No

If YES, what numbers?

E.no

**CAS-no or PM/ref-no for the substances which are subject to restriction in food****Other information as restrictions and specifications****Tests/Calculations**

The Food simulants are: A:10% EtOH-Ethanol, B:3% HAC-Acetic acid, C:20% EtOH-Ethanol, D1:50% EtOH-Ethanol, D2:Olive oil, E:MPPO  
 x=Screening, \*Food type 01.04, D2= 95% EtOH, \*\*Whole eggs

DRF: 1

Functional barrier Yes

COMPLETED TESTS

| Food simulants: | Overall Migration |      |   |    |      |
|-----------------|-------------------|------|---|----|------|
|                 | A                 | B    | C | D1 | D2   |
| Time            | x                 | 1 h  | x | x  | 10 d |
| Temp. ° C       | x                 | 100  | x | x  | 40   |
| Time            | x                 | 10 d | x | x  |      |
| Temp. ° C       | x                 | 40   | x | x  |      |

| Results mg/kg  | <60 | Method                             | Measurement |
|----------------|-----|------------------------------------|-------------|
| Migration test |     | Migration test on the construction |             |

| Food simulants: | Specific Migration |   |   |    |    |   |
|-----------------|--------------------|---|---|----|----|---|
|                 | A                  | B | C | D1 | D2 | E |
| Time            |                    |   |   |    |    |   |
| Temp. ° C       |                    |   |   |    |    |   |
| Time            |                    |   |   |    |    |   |
| Temp. ° C       |                    |   |   |    |    |   |

| Results mg/kg         | <60 | Method               | Measurement |
|-----------------------|-----|----------------------|-------------|
| PAA                   | No  | Metals               | <SML        |
| Area, dm <sup>2</sup> | 6   | Vol, dm <sup>3</sup> | 1           |

| Simulants          | Water | Heptan | Saliva                              | Method   | Results |
|--------------------|-------|--------|-------------------------------------|----------|---------|
| Time               |       |        |                                     |          |         |
| Temp. ° C          |       |        |                                     |          |         |
| Material/ articles |       |        | <input checked="" type="checkbox"/> | Dry food |         |

PRODUCTION REQUIREMENTS

**The certificate owner ensures that the production fulfils the requirements of:**

-Art 17, L 1935/2004 Traceability

Yes

Declaration of Compliance DoC

Yes

L 2023/2006 about Good Manufacturing Practice

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)

**Certificate owner ensures that:**

- 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)

**Normpack's secretariat ensures that:**

- 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

| Certificate owner                 |   |
|-----------------------------------|---|
| Company                           | Uddeholms AB  |
| Web address (URL)                 | <a href="http://www.uddeholm.com/">http://www.uddeholm.com/</a> |
| Date:                             | 2016-10-19  |
| Signature of product responsible: |   |
| Clarification of signature:       | Petter Damm   |

Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line

| Examined by Normpack's secretariat |                 |
|------------------------------------|-----------------|
| Date                               | 2016-10-19      |
| Stamp and signature                | <br>            |
| Clarification of signature:        | Kristina Salmén |

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.

2016-05-27



# NORMPACK-CERTIFICATE

Registration No:

006 10 100 3108 32

Valid until:

2018-10-19

**Trade name (type and/or art.no):**

Uddeholm steel grades: IMPAX SUPREME, NIMAX, ORVAR 2M, ORVAR SUPREME, DIEVAR, CALDIE, RIGOR, SVERKER 21, SLEIPNER, BURE, VANADIS 4 Extra and VANADIS 8.

**Type of material:**

Other material

**All layers in the material (start with food contact layer):**

Steel

**Suitable for food type(s)**

| 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 |         |        |        |        |       |       |       |
|------------|---|-------|---|--------|--|-------------------|-----------------------------|-------------------|----------------------------|---------|--------|--------|--------|-------|-------|-------|
|            | 01.03   | 02.01 | 02.04                                     | 03.01  | 03.03A                                     |                   |                             |                   | 07.01                      |         |        | 08.13  |        |       |       |       |
|            |   | 02.02 | 02.05                                     | 03.02A |  | 04.02A            | 04.05A                      | 05.02             |                            | 06.05   | 07.04A | 08.08  | 08.11  | 08.14 |       |       |
|            |   | 02.03 | 02.06                                     |        |  | 04.03A            |                             |                   |                            | 06.05** |        | 08.03A | 08.06B | 08.09 | 08.12 | 08.15 |

**Contact time in foreseeable use**

|           |       |       |        |  |  |  |  |  |  |
|-----------|-------|-------|--------|--|--|--|--|--|--|
| Time      | <24h  | <6m   | <4h    |  |  |  |  |  |  |
| Temp. ° C | < 40° | < 40° | < 100° |  |  |  |  |  |  |

Includes Food Additives (E-no)

No

If YES, what numbers?

E.no

**CAS-no or PM/ref-no for the substances which are subject to restriction in food****Other information as restrictions and specifications****Tests/Calculations**

The Food simulants are: A:10% EtOH-Ethanol, B:3% HAC-Acetic acid, C:20% EtOH-Ethanol, D1:50% EtOH-Ethanol, D2:Olive oil, E:MPPO  
 x=Screening, \*Food type 01.04, D2= 95% EtOH, \*\*Whole eggs

DRF: 1

Functional barrier Yes

| Food simulants: | Overall Migration |   |   |    |      |
|-----------------|-------------------|---|---|----|------|
|                 | A                 | B | C | D1 | D2   |
| Time            |                   |   |   | x  | 1 h  |
| Temp. ° C       |                   |   |   | x  | 100  |
| Time            |                   |   |   | x  | 10 d |
| Temp. ° C       |                   |   |   | x  | 40   |

| Food simulants: | Specific Migration |   |   |    |    |   |
|-----------------|--------------------|---|---|----|----|---|
|                 | A                  | B | C | D1 | D2 | E |
| Time            |                    |   |   |    |    |   |
| Temp. ° C       |                    |   |   |    |    |   |
| Time            |                    |   |   |    |    |   |
| Temp. ° C       |                    |   |   |    |    |   |

|                |     |                                    |             |
|----------------|-----|------------------------------------|-------------|
| Results mg/kg  | <60 | Method                             | Measurement |
| Migration test |     | Migration test on the construction |             |

|                       |     |                      |             |
|-----------------------|-----|----------------------|-------------|
| Results mg/kg         | <60 | Method               | Measurement |
| PAA                   | No  | Metals               | <SML        |
| Area, dm <sup>2</sup> | 6   | Vol, dm <sup>3</sup> | 1           |

|                    |       |        |  |                                     |          |          |
|--------------------|-------|--------|--|-------------------------------------|----------|----------|
| Simulants          | Water | Heptan |  | Saliva                              | Method   |          |
| Time               |       |        |  |                                     | Results  | Contact: |
| Temp. ° C          |       |        |  |                                     |          |          |
| Material/ articles |       |        |  | <input checked="" type="checkbox"/> | Dry food |          |

**PRODUCTION REQUIREMENTS****The certificate owner ensures that the production fulfils the requirements of:**

-Art 17, L 1935/2004 Traceability

Yes

Declaration of Compliance DoC

Yes

L 2023/2006 about Good Manufacturing Practice

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)

**Certificate owner ensures that:**

- 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)

**Normpack's secretariat ensures that:**

- 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**

| Certificate owner                 |   |
|-----------------------------------|---|
| Company                           | Uddeholms AB  |
| Web address (URL)                 | <a href="http://www.uddeholm.com/">http://www.uddeholm.com/</a> |
| Date:                             | 2016-10-19  |
| Signature of product responsible: |   |
| Clarification of signature:       | Petter Damm   |

| Examined by Normpack's secretariat |                 |
|------------------------------------|-----------------|
| Date                               | 2016-10-19      |
| Stamp and signature                |                 |
| Clarification of signature:        | Kristina Salmén |

Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line

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.

2016-05-27



# NORMPACK-CERTIFICATE

Registration No:

006 01 100 2187 33

Valid until:

2019-01-25

DESCRIPTION

**Trade name (type and/or art.no):**

Uddeholm steel grades: Uddeholm VANAX

**Type of material:**

Other material

**All layers in the material (start with food contact layer):**

Steel

**Suitable for food type(s)**

| 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 |  |       | 05.01             |  | 06.01                       | 06.04   | 07.01             | 07.03 | 08.01                      | 08.04 | 08.07 | 08.10 | 08.13 |
|            |       | 02.02   | 02.05 | 03.02                                     |       | 04.02                                      | 04.05 | 05.02             |  | 06.02B                      | 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      | >24h | <6m  | <4h   |  |  |  |  |  |  |
| Temp. ° C | <40° | <40° | <100° |  |  |  |  |  |  |

Includes Food Additives (E-no)

No

If YES, what numbers?

E.no

**CAS-no or PM/ref-no for the substances which are subject to restriction in food****Other information as restrictions and specifications****Tests/Calculations**

The Food simulants are: A:10% EtOH-Ethanol, B:3% HAc-Acetic acid, C:20% EtOH-Ethanol, D1:50% EtOH-Ethanol, D2:Olive oil, E:MPPPO  
 x=Screening, \*Food type 01.04, D2= 95% EtOH, \*\*Whole eggs

DRF: No

Functional barrier: Yes

COMPLETED TESTS

| Food simulants: | Overall Migration |      |   |    |      |
|-----------------|-------------------|------|---|----|------|
|                 | A                 | B    | C | D1 | D2   |
| Time            | x                 | 4 t  | x | x  | 10 d |
| Temp. ° C       | x                 | 100  | x | x  | 40   |
| Time            | x                 | 10 d | x | x  |      |
| Temp. ° C       | x                 | 40   | x | x  |      |

| Food simulants: | Specific Migration |      |   |    |    |   |
|-----------------|--------------------|------|---|----|----|---|
|                 | A                  | B    | C | D1 | D2 | E |
| Time            |                    | 4 t  |   |    |    |   |
| Temp. ° C       |                    | 100  |   |    |    |   |
| Time            |                    | 10 d |   |    |    |   |
| Temp. ° C       |                    | 40   |   |    |    |   |

| Results mg/kg  | <60 | Method                             | Measurement |
|----------------|-----|------------------------------------|-------------|
| Migration test |     | Migration test on the construction |             |

| Results mg/kg        | <60   | Method              | Measurement |
|----------------------|-------|---------------------|-------------|
| PAA                  | <0,01 | Metals              | <SML        |
| Area,dm <sup>2</sup> | 6     | Vol,dm <sup>3</sup> | 1           |

| Simulants          | Water | Heptan | Saliva                              | Method   | Results | Kontakt: |
|--------------------|-------|--------|-------------------------------------|----------|---------|----------|
| Time               |       |        |                                     |          |         |          |
| Temp. ° C          |       |        |                                     |          |         |          |
| Material/ articles |       |        | <input checked="" type="checkbox"/> | Dry food |         |          |

PRODUCTION REQUIREMENTS

**The certificate owner ensures that the production fulfils the requirements of:**

-Art 17, L 1935/2004 Traceability

Yes

Declaration of Compliance DoC

Yes

L 2023/2006 about Good Manufacturing Practice

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)

**Certificate owner ensures that:**

- 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)

**Normpack's secretariat ensures that:**

- 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

| Certificate owner                 |   |
|-----------------------------------|---|
| Company                           | Uddeholms AB  |
| Web address (URL)                 | <a href="http://www.uddeholm.com">http://www.uddeholm.com</a> |
| Date:                             | 2017-01-24  |
| Signature of product responsible: |   |
| Clarification of signature:       | Petter Damm   |

| Examined by Normpack's secretariat |                 |
|------------------------------------|-----------------|
| Date                               | 2017-01-24      |
| Stamp and signature                |                 |
| Clarification of signature:        | Kristina Salmén |

Both signatures are required for the certificate to be valid and link to Normpacks Certificate Catalogue on line

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

7th update, 2016.

§ 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) 2232/96, (EC) 2023/2006 and (EC) 1935/2004 and 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), on Food Additives (LIVSFS 2003:20, updated by LIVSFS 2004:30), and on Certain Foreign Substances in Food (SLV FS 1993:36 with amendments). With any subsequent reprints and amendments.

The following harmonised European Directives and Regulations in force, specific for materials and products for food contact, are included in the Normpack-Norm:

2005/31 (Ceramics), 2007/42 (Cellophane), 282/2008 (Recycled plastic), 450/2009 (A&I packaging), L 10 /2011 (Plastic) and 321/2011 (Plastic-BPA), L 1282/2011 (Plastic), L 202/2014 (Plastic), L 174/2015 (Plastic), L 1895/2005 (Epoxy), L 1183/2012, L 93/11(N-nitrosamine).

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

\* 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

a) Measurements using fully validated or recommended methods

b) Mathematical calculations if a) is missing

§ 5. The period of validity of the Normpack-certificate is shown on the certificate.

The validity is provided that no changes are made in the composition of the material or in the requirements of the current legislation and that

[www.innventia.com/Normpack](http://www.innventia.com/Normpack)

[www.slv.se](http://www.slv.se)

[www.bfr.zadi.de](http://www.bfr.zadi.de)

[ec.europa.eu/food/food/chemicalsafety/foodcontact/spec\\_dirs\\_en.htm](http://ec.europa.eu/food/food/chemicalsafety/foodcontact/spec_dirs_en.htm)

[www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm](http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/cfrsearch.cfm)

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

Contact: [Kristina.salmen@innventia.com](mailto:Kristina.salmen@innventia.com)

- |   |   |
|---|---|
| <b>1 Drinks</b>   | <b>6 Animal products and egg</b>  |
| 01.01 Non-alc or alc beverages of an alcoholic str < 6% vol<br>A. Clear beverages, B Opaque   | 06.01 Fish: /A.Fresh, chilled /B.Preserved fish: I.In oily II. waterbased   |
| 01.02 Alcoholic beverages of an alcoholic strength of 6-20% vol.  | 06.02 Crustaceans and molluscs /A.Fresh with shells /B. Shelled   |
| 01.03 Alcoholic beverages of an alcoholic strength >20% vol.  | 06.03 Meat of all zoological species /A.Fresh, chilled, B.Processed.C.Marinated   |
| 01.04 Other: undenaturated ethylalcohol   | 06.04 Preserved meat: /A.In a fatty or oily m /B.In an aqueous m  |
| <b>2 Cereals, cereal products, pastry, cakes and other bakers' wares</b>  | 06.05 Whole eggs, egg yolks, egg whites /A.In powder, dried or frozen<br>/B.Liquid and cooked   |
| 02.01 Starches  | <b>7 Milk products</b>  |
| 02.02 Cereals, unprocessed, puffed, in flakes   | 07.01 Milk /A.Milk and milk based beverages /B.Milk powder  |
| 02.03 Fine and coarse flour of cereals  | 07.02 Fermented milk such as yoghurt, buttermilk and the like   |
| 02.04 Dry and fresh pasta   | 07.03 Cream and sour cream  |
| 02.05 Pastry, biscuits etc, dry /A.With fatty subst. on surface /B.Other  | 07.04 Cheese: /A.Whole, with inedible rind /B. without rind or with edible<br>rind/C. Processed /D.Preserved: I.In an oily m: II.In an aqueous m  |
| 02.06 Pastry, cakes,etc, fresh: /A.With fatty subst. on surface /B.Other  | <b>8 Miscellaneous products</b>   |
| <b>3 Chocolate, sugar and products thereof, confectionery products</b>  | 08.01 Vinegar   |
| 03.01 Chocolate, ch. coated prod, substitutes and prod coated with substi   | 08.02 Fried or roasted foods: /A.Fried potatoes /B.Of animal origin   |
| 03.02 Confectionery products://A.In solid form /I.With fatty subst. on surf<br>/II.Other //B.In paste form: /I.With fatty subst. on surface /II.Moist | 08.03 Preparations for soups, homogen. composite foods, preparations,<br>/A.In powder form or dried: I.Of a fatty character: II.Other /B.In other<br>forms I.Of a fatty character: II.Other |
| 03.03 Sugar and sugar products /A.In solid form/ B.Molasses, syrup,<br>honey  | 08.04 Sauces: /A.Aqueous /B.Of a fatty character  |
| <b>4 Fruit, vegetables and products thereof</b>   | 08.05 Mustard (except mustard in powder form under 08.14)   |
| 04.01 Whole fruits, fresh or chilled, unpeeled  | 08.06 Sandwiches, toasts, pizza etc /A.With a fatty surface /B.Other  |
| 04.02 Processed fruit://A.Dried or dehydrated //B. in the form of purée,<br>preserves, paste, in its own juice //C. preserved in a liquid medium I    | 08.07 Icecream  |
| 04.03 Nuts /A.Shelled, dried, flaked /B.Shelled, roasted /C.In paste/cream  | 08.08 Dried food /A.With a fatty surface /B.Other   |
| 04.04 Whole vegetables, fresh or chilled, unpeeled  | 08.09 Frozen or deep-frozen foods   |
| 04.05 Processed vegetables: /A. Dried or dehydrated /B. Fresh<br>/C. in the form of purée, paste, in own juice  | 08.10 Concentrated extracts of an alcoholic strength >= 6 % vol.  |
| <b>5 Fats and oils</b>  | 08.11 Cocoa /A.Cocoa powder /B.Cocoa paste  |
| 05.01 Animal and vegetable fats and oils, whether natural or treated  | 08.12 Coffee, roasted or unroasted, decaffeinated or soluble, etc   |
| 05.02 Margarine, butter and fats and oils made from water emulsions in<br>oil   | 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   |