

Declaration of conformity relating to materials and contact with food

IQ Metal A/S, Birkemosevej 1, 8361 Hasselager hereby declares that all stainless steel delivered by IQ Metal A/S adhere to the laws regarding material and objects used for food so that the “customer” is clearly made aware when purchased, that the materials come in to contact with edible ingredients.

The legislation regarding the following:

- EU directive number 2023/2006, (Good Manufacturing Practice (GMP))
- EU directive number 1935/2004, (Materials used for contact with food and edibles)
- GB 4806.1-2016 Chinese National Food Safety Standards (General safety requirements for food contact materials and articles)
- GB 4806.9-2016 Chinese National Food Safety Standards (Food contact metal materials and articles)
- FDA CFR Title 21 part 110 – Current good manufacturing practice in manufacturing, packing, or holding human food

It is a general demand that materials and items, including active and intelligent materials and items, must be manufactured in compliance with viable manufacturing practices, so that under normal or predictable conditions of use elements do not transfer to the food in amounts which can:

- Present a danger to people’s health
- Cause unacceptable changes of the food’s composition
- Cause a deterioration of the food’s organoleptic properties

Comprehensive quality:

The declaration includes stainless steel types, which can be used and come into contact with food and edibles. IQ Metal A/S recommends that the user, at a minimum, uses austenitic, duplex or ferritic stainless steel according to EN 10088-1 with a “Pitting Resistance Equivalent” (PREN) of at least 17.5. For more corrosive items and/or higher temperatures a steel type with a PREN quality of at least 23, the equivalent of acid-proff stainless steel should be used.

Caution is recommended regarding less corrosion resistant steel (e.g. martensitic knife steel). It is always a requirement, that the steel used is suitable in terms of corrosion to the purpose and environment, where it is being used.

A requirement for the corrosive capabilities of the steel is, that the steel is handled and treated correctly. Otherwise, it is possible for corrosion to occur and as a result penetrate and/or transfer fragments of metal to the food item. Neither of which must occur. For more information about stainless steel, conditions of corrosion, processing, and surface treatment, feel free to contact IQ Metal.

Material certificates:

IQ Metal recommends that all stainless steel intended to come in to contact with food or edibles, are certified according to EN 10204 – 3.1, and that the materials are ordered with a material certificate, partially to ensure that it can be traced and partially to ensure the actual contents of the alloying element.

Kind regards
Bo Fischer Larsen, CEO