

To Whom It May Concern

Subject: Declaration of Conformity

(issued by Sv. Kofoeds Maskinfabrik A/S)

We confirm that products supplied by us and made in stainless steel, which are intended for the contact with food, comply with the demands in the EU directives:

- No. 2023/2006 (Good Manufacturing Practice, GMP)
- No. 1935/2004 (REACH), which are – according to the Article 3 General Demands - Quote:

“Materials and objects including active and intelligent materials and objects made in accordance with good manufacturing practice in such a way that they under normal or predictable application conditions do not pass off component parts to the food, in amounts which may:

- pose a danger to peoples' health
- cause an unacceptable change of the food composition
- cause a deterioration of the organoleptic qualities of the food”

We also refer to the food approval on our homepage.

Steel qualities covered here are:

Austenitic stainless steel and ferrite chromium stainless steel according to EN 10088-1 in the qualities

- 1.4301
- 1.4404
- 1.4021

The materials are delivered with 3,1b certificate.

By construction of units we recommend that the following is taken into consideration when the correct steel type for the purpose is to be found:

- Environment (acid/basic, chloride, temperature, etc.) both in connection with production and with cleaning.
- Mechanical influence: (welding, moulding, grinding, and general handling in the production a.m)
- Duration of influence

Subsequently, it is very important that the steel is handled correctly in order for the corrosion protection of the steel not to be altered.

Generally, we recommend that the steel types have a PREN value (Pitting, Resistance Equivalent) of minimum 17.5. In more aggressive environments, we recommend a PREN value of at least 23.

$$\text{PREN} = \%Cr + 3.3 \times \%Mo + 16 \times \%N$$

If the recommendations, mentioned above, are not kept, it will lead to corrosion and/or consequent release of metal into the food product.

Furthermore, we confirm that products, which we have supplied, and which are made as semifinished products, intended for the contact with food comply with the following rules and regulations:

- European directive 10/2011/EF with the latest adaptations
- European directive 1935/2004/EF
- The Council's directive 2023/2006 (GMP)
- FDA §21 CFR 177.2470

Semifinished products covered here are:

- TECAFORM AH blue (POM-C)
- TECAFORM AH natural (POM-C)

The raw materials applied comply with all valid demands to the monomers and the other substances (addmixtures, polymers, additives, colours etc) according to directive (EU) no. 10/211. The raw materials contain monomers, additives, or polymer production additives, which are submitted to a limitation with a certain migration limit (SML). Furthermore, materials are contained which are also allowed as additives in foods (double application).

Furthermore, we confirm that products, which we have supplied, and which are made as semifinished products, intended for the contact with food comply with the following rules and regulations:

- European directive 10/2011/EF with the latest adaptations
- European directive 1935/2004/EF
- The Council's directive 2023/2006 (GMP)
- FDA §21 CFR 177.1500

Semi-products covered here are:

- TECAST T natural (PA6 C natural)

The raw materials applied comply with all valid demands to the monomers and the other substances (addmixtures, polymers, additives, colours etc) according to directive (EU) no. 10/211. The raw materials contain monomers, additives, or polymer production additives, which are submitted to a limitation with a certain migration limit (SML). Furthermore, materials are contained which are also allowed as additives in foods (double application).

Best regards

scansteel foodtech A/S



Henrik Sandberg
CEO & Owner

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