

Declaration of Compliance – Baking Steel

Item name and number: Bagestål, varenr. GV1011

EC Regulation 1935/2004/EC states that food contact materials should not endanger human health, bring about an unacceptable change in the composition of the food or bring about deterioration in the organoleptic characteristics of the food. There are no harmonized directives describing the requirements for metals and alloys.

The EDQM has however published a guideline on Metals and Alloys used in food contact materials, CM/Res(2013)9, and Norden has published their guidance: Food Contact Materials – Metals and Alloys.

Both guidelines set limits for extraction of various metals and describe the test conditions.

The Baking Steel has been tested as described in the guidelines. The specific tests have been conducted in artificial tap water for 2 hours at 100°C in test report 392-2015-00223801/BJ1.

All results comply with the restrictions given in CM/ResAP(2013)9.

The Baking Steel can thus be used for all types of aqueous, alcoholic and fatty food for a maximum of 2 hours at high temperatures. The Baking Steel cannot be used for acidic foodstuffs with a pH < 4,5.

The baking steel is manufactured according to Regulation 2023/2006/EC on Good Manufacturing Practice and comply with Regulation 1935/2004/EC on Materials and Articles intended to come into contact with Food.

Date:

30/9-15

Signature:

