

DECLARATION

Declaration of Conformity

LSEZ Jensen Metal SIA
Date: 21.08.2024

LSEZ "Jensen Metal" SIA hereby declares that all stainless steel supplied by Jensen Metal complies with current legislation concerning materials and articles intended to come into contact with food, in so far as "Customer" clearly states when the order is placed that the materials will come into contact with food.

Legislation comprises:

- EU Directive no. 1935/2004 (materials intended to come into contact with food)
- EU Directive no. 2023/2006 (Good Manufacturing Practice, GMP)

It is a general requirement that materials and articles, including active and intelligent materials and articles, must be manufactured in compliance with good manufacturing practice such that they under normal or foreseeable conditions of use do not transfer their constituents to food in quantities that may:

- Endanger human health
- Cause unacceptable changes in the composition of the food
- Bring about a deterioration in the organoleptic characteristics of the food

Qualities comprised:

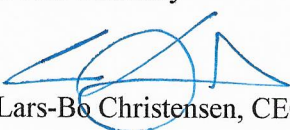
This declaration comprises types of stainless steel that may come into contact with food. Jensen Metal recommends as a minimum the use of austenitic, duplex or ferritic stainless steel pursuant to EN 10088-1 with a "Pitting Resistance Equivalent Number" (PREN) of at least 17.5. Steel with a PREN of at least 23, equivalent to acid-resistant stainless steel, should be used for more corrosive media and/or at higher temperatures. Caution is recommended in the case of less corrosion-proof steel (e.g. martensitic knife steel). In terms of resistance to corrosion, the type of steel used must always be suitable for purpose and for the environment in which it is to be applied.

To ensure corrosion-resistance of the stainless steel, the steel must be handled and treated correctly. Otherwise, corrosion, and consequentially corrosion perforation and/or metal discharge, may occur. Neither scenario must be permitted to occur. For further details about stainless steel, corrosive environment, machining and surface finishing, you are welcome to contact Jensen Metal.

Materials certificates:

Jensen Metal recommends that any stainless steel intended to come into contact with food be certified pursuant to EN 10204 - 3.1 and that materials should be ordered with a material certificate, partly to ensure traceability and partly to document the actual content of the alloy element.

Yours faithfully



Lars-Bo Christensen, CEO