

voestalpine BÖHLER Edelstahl GmbH & Co KG
 Mariazeller Str. 25
 8605 Kapfenberg, AUSTRIA

Declares that the steel grade

BÖHLER M390 MICROCLEAN,
hardened at 1150 °C, tempered at 525 °C (twice for 2h),

complies with the Regulation (EC) No 1935/2004 of the European Parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC. When used as specified below, the specific migrations according to the guideline

“Metals and alloys used in food contact materials and articles, 1st Edition,
 published in 2013 by the Council of Europe, ISBN 978-92-871-7703-2”

comply with all specific release limits listed therein.

The product is manufactured in compliance with Regulation (EC) No. 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.

Usage specifications:

Surface condition: Polished surface
 Food contact: Intended to be used with foodstuffs with a pH-value higher than 4,5 (dry, aqueous, fatty or alcoholic foodstuff) at temperatures of 100 °C for two hours and also at temperatures above 100 °C for a maximum of 30 min.

Test conditions:

Food simulant: Artificial tap water DIN 10531
 Immersion time: 2 hours
 Test temperature: 100 °C
 Surface to volume ratio: 4.57 dm²/dm³ food simulant

Supporting Documents:

Approval certificate by AGES “M390 525” (AGES Nr.17056147)

Validity:

This document is valid until compliance is no longer ensured because of possible changes in regulations as well as possible changes in our product. Please check our website or contact your Bohler partner for updated versions.

Document name: DoC_M390MC_1150_525_aqueous_Rev.0.docx				
Issued by:	Approved by:	Version:	Date:	Valid to:
DI H. Zunko	DI J. Mayerhofer	Rev.0	28.3.2018	See validity

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BÖHLER Edelstahl GmbH & Co KG

UID-Nr.:
 ATU63408459

DVR0657514

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 EUR: UniCredit Bank Austria AG,
 Wien, Kto. 01210781900, BLZ 12000, IBAN AT90 1100 0012 1078 1900, SWIFT BKAUATWW, Korrespondenzbank DEUTDEFF (Deutsche Bank)
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ONE STEP AHEAD.

Anhang 11

Institute for Food Safety Vienna
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Head of Institute: DI Thomas Kuhn



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Date: March 29, 2018
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Our reference: 18028396/ 17056147

Certificate for food contact: M390, $T_T = 525^\circ\text{C}$

As ordered this steel sample has been tested and assessed with regard to the requirements of the Council of Europe guideline "Metals and alloys used in food contact materials and articles" (1st edition, 2013).

Materials and articles in contact with food are subject to Regulation (EC) No 1935/2004 on "Materials and articles intended to come into contact with food" and also Regulation (EC) No 2023/2006 on "Good manufacturing practice for materials and articles intended to come into contact with food". For metals, there are currently no specific, legally binding test and evaluation specifications at the European level. Therefore, the Council of Europe guideline "Metals and alloys used in food contact materials and articles" (1st edition, 2013) is used for the examination and evaluation. The selected migration conditions (2 hours, 100 °C) with artificial tap water DIN 10531 cover a contact for all foods with a pH above 4.5 up to 100°C for 2 hours or even temperatures above 100 °C for a maximum of 30 minutes. For materials and articles for repeated use, the third migration approach is used for the assessment. In addition, the sum of the contents of the first and second migration tests must not exceed 7 times the specific release limit (SRL).

The following toxicologically based SRLs are defined in the guideline "Metals and alloys used in food contact materials and articles" for the individual elements (in mg/kg food or test simulant):

Aluminium (Al)	5	Cobalt (Co)	0.02	Molybdenum (Mo)	0.12
Antimony (Sb)	0.04	Copper (Cu)	4	Nickel (Ni)	0.14
Arsenic (As)	0.002	Iron (Fe)	40	Silver (Ag)	0.08
Barium (Ba)	1.2	Lead (Pb)	0.01	Thallium (Tl)	0.0001
Beryllium (Be)	0.01	Lithium (Li)	0.048	Tin (Sn)	100
Cadmium (Cd)	0.005	Manganese (Mn)	1.8	Vanadium (V)	0.01
Chromium (Cr)	0.25	Mercury (Hg)	0.003	Zinc (Zn)	5

The results for all elements are below these maximum values. The sample **M390 tempering temperature 525°C** therefore complies with the requirements of the Council of Europe guideline "Metals and alloys used in food contact materials and articles" (1st edition, 2013) under the test conditions applied.

Dr. DI Christa Hametner

Expert according to § 70 Austrian Food Safety and Consumer Protection Act

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DVR: 0014541 | Registergericht: Handelsgericht Wien | Commercial Reg. No: FN 223056z | VAT Reg No: ATU 54088605



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