

Declaration of Compliance

Regarding following articles:

- 12001/PT01TFGI Matgaffel/Dinner Fork 185 mm Captain
- 12003/PT03TSGI Matsked/Dinner Spoon 180 mm Captain
- 12015/PT15TSGI Tesked/Tea spoon 150mm Captain
- 11040/PT40SKGI Smörgåskniv/Sandwich knife 167 mm Captain
- 11019/PT19SFGI Smörgåsgaffel/Sandwich fork 150mm Captain
- 12005/PT05CSGI Kaffesked/Coffee spoon 120mm Captain
- 11020/PT20ISGI Café au lait glassked/Icecream spoon 196mm Captain
- 11090/PT90SLGI Sop & Dressingskopa/Soup & dressing ladle 245mm Captain
- 11093/PT93SLGI Såssked/Sauce ladle 187mm Captain
- 11091/PT91SFGI Serveringsgaffel/Serving fork 210mm Captain
- 11092/PT92SSGI Serveringssked/Serving spoon 210mm Captain
- 11096/PT96CSGI Tårtspade/Cake slicer 230mm Captain
- 11009/PT09CFGI Bakelsegaffel/Cake fork 150mm Captain
- 10008/PT08BKGI Smörkniv/Butter knife 160 mm Captain
- 12046/CHS406Gi Sillgaffel/Herring fork 155 mm Captain
- 12060/PT60CKGI Kräftkniv/Crayfish knife 154mm Captain
- 12061/PT61LFGI Hummergaffel/Lobster fork 205mm Captain
- 12017 Dessertsked/Dessert spoon 155 mm Captain

Producer:

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Materials used: **18/0 Stainless Steel**

Compliant to the requirements set out in Art. 3 of Commission Regulation (EU) No. 1935/2004 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, the material(s) used in these products are chosen for their technical quality as well as purity suitable for contact with foodstuffs. Current amended version with 596/2009 (18 June 2009) is included.

The products listed above were manufactured of 18/0 stainless steel and pursuant to the requirements outlined in European legislation regarding labelling and traceability.

These products contain no materials which are regulated with a specific migration limit (SML).

EU Commission: In accordance with EU Commission Regulation no. 1935/2004 this product is intended for food contact. Therefore it can be marked with the "glass & fork" symbol either on the packaging or through labelling.

Products are manufactured according to EU Commission Regulation no. 2023/2006 on good manufacturing practices for materials and articles intended to come into contact with food (GMP).

Direct food contact: Max. food temperature 150 °C

Non food contact: Min. temp. -40 °C
Max. temp. 300 °C

General: It is recommended that equipment is cleaned, disinfected and sterilised, as appropriate to its intended use, before use.

It is also important to clean, disinfect and sterilise equipment as appropriate after use, using the appropriate decontamination chemicals, concentrations, times and temperatures.

Appropriate equipment decontamination will minimise the risk of microbial growth and cross contamination and will maximise the efficiency and durability of the equipment.

Max. Wash temp.: Washing by hand advised.

Date of issue: SE-Gothenburg the 21st of September, 2018.

Yours sincerely,

Edwin HEUVELMAN
Chief Executive Officer



CERTIFIED
ISO 9001
ISO 14001
Quality and environmental
management systems

