

Declaration of Compliance

Regarding following articles:

- 1007R Dessertkniv 175 mm Gammal Svensk
- 1008R Dessertgaffel 160 mm Gammal Svensk
- 1009R Dessertsked 150 mm Gammal Svensk
- 1010R Kaffesked 120 mm Gammal Svensk
- 13333 Matkniv 220 mm Galant
- 13334 Matgaffel 200 mm Galant
- 13335 Matsked 203 mm Galant
- 13336 Dessertsked 158 mm Galant
- 13337 Kaffesked 124 mm Galant
- 13338 Bordskniv 193 mm Galant
- 13339 Bordsgaffel 176 mm Galant
- 13341 Bordsked 176 mm Galant
- 13342 Dessertkniv 170 mm Galant
- 13343 Dessertgaffel 155 mm Galant
- 13344 Serveringsgaffel 220 mm Galant
- 13345 Serveringssked 224 mm Galant
- 13346 Tårtkniv 297 mm Galant
- 13347 Tårtspade 261 mm Galant
- 2001R Matkniv 225 mm Barock
- 2002R Matgaffel 205 mm Barock
- 2003R Matsked 200 mm Barock
- 2004R Bordskniv 205 mm Barock
- 2005R Bordsgaffel 185 mm Barock
- 2006R Bordsked 185 mm Barock
- 2007R Dessertkniv 178 mm Barock
- 2008R Dessertgaffel 162 mm Barock
- 2009R Dessertsked 150 mm Barock
- 2010R Kaffesked 120 mm Barock
- 3001R Matkniv 227 mm Opera
- 3002R Matgaffel 205 mm Opera
- 3003R Matsked 200 mm Opera
- 3004R Bordskniv 210 mm Opera
- 3005R Bordsgaffel 184 mm Opera
- 3006R Bordsked 186 mm Opera
- 3008R Dessertgaffel 160 mm Opera
- 3009R Dessertsked 160 mm Opera
- 3010R Kaffesked 120 mm Opera
- 3011R Fiskkniv 225 mm Opera
- 3013R Serveringsgaffel 215 mm Opera
- 3014R Serveringssked 215 mm Opera
- 3015R Såssked 190 mm Opera, oval
- 3016R Soppslev 280 mm Opera
- 3017R Smaksked 186 mm Opera
- 3018R Fiskgaffel 205 mm Opera
- 3022R Bakelsegaffel 175 mm Opera
- PT01TFRC Bordsgaffel 190 mm Chippendale
- PT11SFCB Grillgaffel 207 mm Esplanad
- PT30DKRC Dessertkniv 188 mm Chippendale
- PT50TKRC Bordskniv 217 mm Chippendale
- PT52SKCB Grillkniv 230 mm Esplanad

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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. -10 °C

Max. temp. 200 °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 19th of December, 2018.

Yours sincerely,



Thomas PITEL
Quality & Environment Officer



CERTIFIED
ISO 9001
ISO 14001
Quality and environmental
management systems

