

Food industry regulations – Safety Declarations and Declarations of Conformity for food packaging and consumer products made from plastic

Manufacturer/distributor: JOHANNES GIESSER Messerfabrik GmbH

(Name, Address) Johannes-Giesser-Str. 1

71364 Winnenden

Product description: Knives with plastic handles

The product(s) mentioned above do not involve food packaging. Before first use, the product(s) mentioned above should be cleaned with a suitable cleaning agent.

1. General / legislation

It is hereby confirmed that the delivered item(s) / food commodity items made from plastic for use as food packaging / is/are suitable for coming into contact with food. The item(s) comply with the requirements set out within the following legislation (in each case the issue of this declaration, including any amendments shall be valid at this given time):

- Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food:

FCM-Material-No.	Material description	Restriction
444	2-(2'-Hydroxy-5'-methylphenyl)benzotriazol	SML (T) = 30 mg/kg
779	9,9-Bis(methoxymethyl)fluoren	SML = 0,05 mg/kg
780	Poly-[[[6-[N-(2,2,6,6-tetramethyl-4-piperidiny)]-n-butylamino]-1,3,5-triazin-2,4-diy]] [2,2,6,6-tetramethyl-4-piperidiny]imino]-1,6-hexandiy[[[2,2,6,6-tetramethyl-4-piperidiny]imino]]-alpha-[N,N,N',N'-tetrabutyl-N''-(2,2,6,6-tetramethyl-4-piperidiny)]-N''-[6-(2,2,6,6-tetramethyl-4-piperidinylamino)-hexyl]-[1,3,5-triazin-2,4,6-triamin]-omega-N,N,N',N'-tetrabutyl-1,3,5-triazin-2,4-diamin]	SML = 5 mg/kg
Annex II	Aluminium	SML = 1 mg/kg
Annex II	Lithium	SML = 0,6 mg/kg
Annex II	Nickel	SML = 0,02 mg/kg



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- Commission Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food
- Council of Europe resolution CM/Res (2013)/9 on materials and alloys used in food contact materials and articles
- Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH), establishing a European Chemicals Agency, amending Directive 1999/45/EC and repealing Council Regulation (EEC) No 793/93 and Commission Regulation (EC) No 1488/94 as well as Council Directive 76/769/EEC and Commission Directives 91/155/EEC, 93/67/EEC, 93/105/EC and 2000/21/EC
- Regulation EG 1935/2004, Regulation EU 10/2011 including all supplements on plastic materials and articles intended to come into contact with food– in each valid version
- No substances acc. Annex § 6 of the EU 10/2011 are used
- Knives are intended for cutting food of all kinds, especially food which is allowed to come into contact with knives:
 - Dry food
 - Milk products
 - Watery food
 - Sour food
 - Alcohol-containing food
 - Greasy food
- Knife handles are made of TPE / TPS or PP
- Blades are made of chrome molybdenum steel 1.4110 / 1.4116 / 1.4034

Any amendments to the compositions may be made only after consultation, and by obtaining written consent, which will require an updated Declaration of Conformity to be issued.

Any new releases must comply explicitly with the relevant legislation: any substantial changes in legislation, and changes to regulations must provide important information which is relevant both to the product, and to its usage.

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2. Migration and residual contents

Limits must be consistently observed. Migration and residual contents will be reviewed on a regular basis. The measurements must comply with Directive EU 10/2011 including all supplements and the version in force at the time this declaration is made.

2.1 Method

Determination of total migration in 95% ethanol as a replacement test for the determination of total migration in olive oil.

According to regulation (EU) No. 10/2011 no standard test conditions in Annex V, section 3.1 are intended for testing the overall migration for short-term contact. According to EU guideline for migration testing (concept, stand 24.08.2016) the standard test condition OM 3 (2h / 70°C) is used for the general practice of articles in short-term contact with food (e.g. knives).

Test method:	European standard EN 1186-14
Simulant solvent:	95 % ethanol
Contact time and temperature:	2 hours / 70 ° C
	Examination 1 st and 3 rd contact
Test conditions:	Immersing
Contact area/volume:	6:1 dm ² /kg

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Johannes Giesser
Messerfabrik GmbH
Johannes-Giesser-Straße 1
D-71364 Winnenden

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Messerfabrik GmbH