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

Declares that the steel grade

BÖHLER M380 ISOPLAST,
hardened at 1020 °C, sub-zero -80°C, tempered at 200 °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 all kinds of foodstuffs (dry, aqueous, acidic, fatty or alcoholic foodstuff) at temperatures up to 70 °C for up to two hours.

Test conditions:

Food simulant:	Citric acid (5 g/l)
Immersion time:	2 hours
Test temperature:	70 °C
Surface to volume ratio:	2.20 dm^2/dm^3 food simulant

Supporting Documents:
Approval certificate by AGES "N360" (AGES Nr. 19041277)
The tested sample material is equivalent to the M380 ISOPLAST in terms of chemical composition and properties relevant for food applications.

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.

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Our reference: 19041277

Certificate for food contact: Sample N360

As ordered this sample quality 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 above mentioned guideline is used for the examination and evaluation. The selected migration conditions (contact 2 hours at 70°C) **with citric acid 5 g/L** cover a contact with all kinds of foodstuffs heating up to 70 ° C and 2 hours or at 100 ° C for up to 15 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 for the individual elements (in mg/kg food or test simulant):

Aluminium (Al)	5	Cobalt (Co)	0.02	Molybdenum	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 N360 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