DECLARATION OF CONFORMITY

DECLARATION OF CONFORMITY OF THE MATERIAL1.4301 / AISI 304

Compledet by:	Approved by Management:	Version:	Date:	Repl.:
O. Carstensen	B. Funke	09	11.06.2025	08

The material “stainless steel 1.4301 / AISI 304” was tested by GALAB Labaratories GmbH according to the technical rules “Metals and alloys used in food contact materials and articles” (Council of Europe- EDQM).

Procedure: Migration with citric acid (5g/L). DIN EN ISO 17294-2:2017-01
The material was brought into contact with 25 ml simulant solution and incubated at 100°C for 2 hours each, only the 3rd contact was reported.

The migration values are well below the technically avoidable values according to the guidelines of the Council of Europe (Policy Statement 2002).

The material was tested according to the requirements of “Council of Europe Resolution C;/RES(2013)9 for metals and alloys for food contact” and is suitable for short-term multiple contact with hot, fatty foods and contact with aqueous fatty foods and contact with aqueous and acidic foods.

This product complies with the following legal requirements:
- Regulation (EC) No. 1935/2004 - Food contact materials and articles
- Regulation (EC) No. 2023/2006 - Good Manufacturing Practice (GMP)

According to our suppliers, the substances classified by the ECHA (SVHC candidate list) are currently not contained in the product.

The list is monitored in accordance with the specifications in order to ensure the necessary information flow in case of changes.

This declaration of conformity is applicable in the context of certifications such as
- IFS Food
- FSSC 22000
- ISO 22000
- BRC Global Standard for Food Safety

Bernhard Funke
Managing Director

Märtens Transportbänder GmbH
Lise-Meitner-Str. 18, 24941 Flensburg

The declaration of conformity is issued within the framework of our existing contract with you. This does not constitute an extension of liability. The customer is not released from a careful examination of the functions or application possibilities of the delivered products by personnel qualified for this purpose. With this information, previous information loses its validity.