
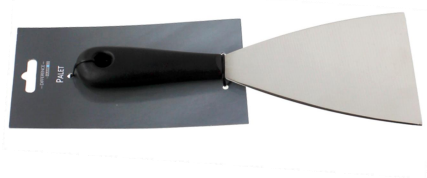

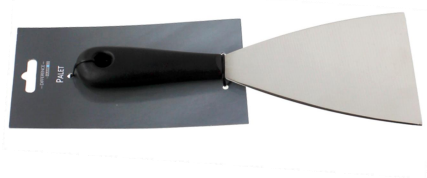

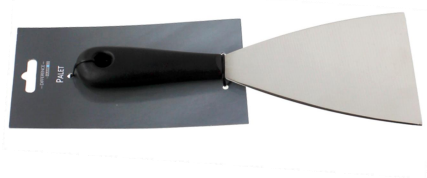



1	<p>Haahr & Co. A/S Mådevej 20 6700 Esbjerg</p> <p>Tlf. +45 75 12 80 00 Fax +45 75 12 27 19</p> <p>http://www.haahr-co.dk</p>				
2	<table border="1"> <tr> <td data-bbox="185 551 571 1388"> <p>Identification of the Product:</p> <ul style="list-style-type: none"> • <u>Name</u> • <u>Item No.</u> • <u>Description</u> • <u>Material</u> • <u>Photo</u> </td><td data-bbox="571 551 1361 1388"> <p>PIZZASKÆRER Ø:10 CM / PIZZA CUTTER,1.0mm</p> <p>2033900</p> <p>Blade: Satin finished</p> <p>Blade: 2CR13 Handle:PP (black color)</p>  </td></tr> <tr> <td data-bbox="185 1388 571 2110"> <p>Identification of the Product:</p> <ul style="list-style-type: none"> • <u>Name</u> • <u>Item No.</u> • <u>Description</u> • <u>Material</u> <p><u>Photo</u></p> </td><td data-bbox="571 1388 1361 2110"> <p>PALET 10 CM RUSTFRI/ TRIANGLE TURNER, 1. 0mm</p> <p>2033902</p> <p>Blade: Mirror polishing Handle: black PP 2CR13</p>  </td></tr> </table>	<p>Identification of the Product:</p> <ul style="list-style-type: none"> • <u>Name</u> • <u>Item No.</u> • <u>Description</u> • <u>Material</u> • <u>Photo</u> 	<p>PIZZASKÆRER Ø:10 CM / PIZZA CUTTER,1.0mm</p> <p>2033900</p> <p>Blade: Satin finished</p> <p>Blade: 2CR13 Handle:PP (black color)</p> 	<p>Identification of the Product:</p> <ul style="list-style-type: none"> • <u>Name</u> • <u>Item No.</u> • <u>Description</u> • <u>Material</u> <p><u>Photo</u></p>	<p>PALET 10 CM RUSTFRI/ TRIANGLE TURNER, 1. 0mm</p> <p>2033902</p> <p>Blade: Mirror polishing Handle: black PP 2CR13</p> 
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3	<p><u>General EU compliance:</u></p> <p>These articles comply with the requirements of Regulation 1935/2004-EC, and are produced and handled in accordance with the requirements of good manufacturing practice in Regulation 2023/2006-EC.</p> <p><u>Specific EU compliance for plastic handles in contact with food:</u></p> <p>Plastic handles are considered to be food contact materials only to the extent blade design probable that there will be contact with food. On the blades with forged knife spine, the handle is not regarded a food contact material.</p> <p>There are only used monomers, other parent compounds, macromolecules obtained from microbial fermentation, additives and polymerization excipients specified in Annex I to 10/2011-EU.</p> <p>The articles that are covered by this compliance:</p> <p><input type="checkbox"/> Contains no substances, or their degradation products, for which restrictions and/or specifications and/or purity criteria in Annex I and Annex II to 10/2011-EU are set, or pursuant to Directives 2008/60/EC, 95/45/EC and 2008/84/EC.</p> <p><input type="checkbox"/> Contains substances, or their degradation products, for which restrictions and/or specifications and/or purity criteria in Annex I and Annex II to 10/2011-EU are met, or pursuant to Directives 2008/60/EC, 95/45/EC and 2008/84/EC.</p> <p>We have trial data and/or theoretical calculations available documenting that limit values for total and possibly specific migration, as well as any purity criteria, are met under the worst possible uses within the intended and foreseeable scope.</p> <p><u>Health risk assessment of the metal:</u></p> <p>The knives/cutlery is suitable for contact with food under the section 4 specified conditions, as they meet the requirements for purity, composition and staining given in:</p> <ul style="list-style-type: none"> • French and Italian legislation on metallic food contact materials and/or • US-FDA FOOD CODE 2009 AND NFS/ANSI 51 - 2012 on Food Equipment Materials. <p><u>Health risk assessment of raw and oiled wood and bamboo handles in contact with food:</u></p> <p>There is only utilized an untreated or oiled wood/bamboo variety which have traditionally been used for the handles, or in direct contact with food, and are deemed appropriate.</p> <p>For the oiling, tempered vegetable oils are used that are suitable for contact with food.</p>	

4	<p>The knives/cutlery is suitable for contact with all types of food at the expected and foreseeable use.</p> <p>The knives/cutlery is designed for cooking, serving and eating foods at temperatures up to 100 ° C.</p> <p>Representative samples of these, or similar articles, have been examined for compliance with the requirements of Section 3 and the articles in this lot are produced under similar conditions, using identical raw materials, from the same manufacturer.</p> <p>If the Danish Food Authorities so requests, Haahr & Co. A/S will provide the necessary background documentation.</p>



Sep.28.2022

Supplier name - Signature

Date

On behalf of Haahr & Co. A/S

Signature

Date